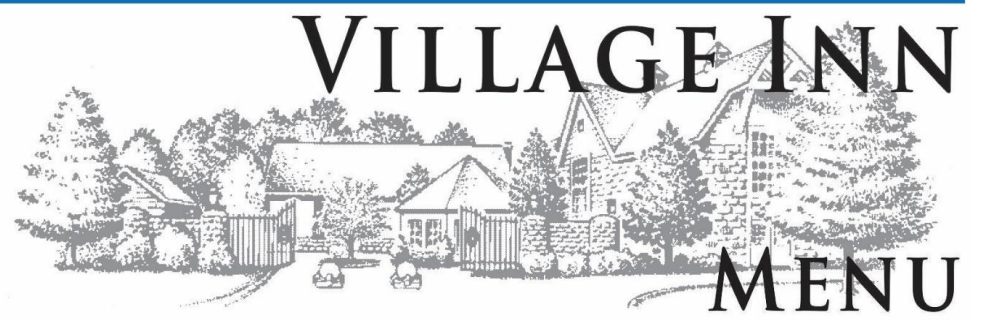


The SMOKE RISE Club

COCKTAILS - DINING - CATERED EVENTS



CHEF'S WEEKLY SPECIALS

Soup du Jour GF

Split Pea with Ham - 6.95

Appetizer GF

Cajun Fritto Misto

Cherry Tomatoes, Chorizo, Balsamic Glaze - 19.95

Salad GF, V

Watermelon and Feta Salad

Baby Arugula, Pistachios, Mint Balsamic Vinaigrette - 9.95

Pizza GF

Chicken, Cherry Pepper, and Bacon Pizza

Marinara, Shredded Mozzarella,

Hot Honey, Cauliflower Crust - 15.95

Entrée GF

Roasted Chicken Breast

Vegetable Fried Rice, Sautéed Broccoli, Plum Sauce - 33.95

STAPLES / SMALL PLATES

STREET SHRIMP TACOS (2) GF

Corn Tortilla, Citrus Slaw, Pickled Red Onion, Cotija Cheese,

Cilantro Lime Aioli - 11.95 (Make it 3 Tacos - \$16.95)

JUMBO LUMP CRABCAKE

Tomato Corn Salsa, Black Garlic Aioli - 16.95

SPINACH ARTICHOKE DIP V

House-made Pita Chips for Dipping - 15.95

BLACKENED AHI TUNA GF

Seaweed Salad, Roasted Garlic Lemon Aioli - 17.95

SHRIMP/CALAMARI FRITTO MISTO GF

Cherry Peppers, Red Onion, Sweet Chili Aioli - 15.95

JUMBO SHRIMP COCKTAIL GF

Zesty Cocktail Sauce, Lemon - 15.95

QUESADILLA V

Scallions, Tomatoes, Cheddar Jack Cheese - 11.95

Add Grilled Chicken - 13.95 (Also Available Gluten Free)

DOUBLE TRUFFLE FRIES GF, V

Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 12.95

FRESH MOZZARELLA PIZZA GF, V

Marinara, Fresh Basil, EVOO, Cauliflower Crust - 12.95

HOUSE SMOKED WINGS GF

Choice of - Buffalo, BBQ, Jerk, Garlic Parmesan, Honey Chili

½ Dozen - 11.95 / Full Dozen - 17.95

DEVEILED EGGS GF

Pickled Jalapeño, Crumbled Bacon - 6.95

SOUPS & SALADS

BAKED FRENCH ONION V

Three Cheese Blend - 7.95

SMOKE RISE GF, V, VG

Tender Baby Lettuces, Seasonal Toppings,

Red Wine Vinaigrette - 8.95 **Entrée Size - 13.95**

CLASSIC CAESAR

Parmesan, Seasoned Croutons - 8.95 **Entrée Size - 13.95**

WEDGE GF

Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved

Red Onion, Crumbled Bleu Cheese - 9.95 **Entrée Size - 14.95**

BURRATA PANZANELLA V

Arugula, Focaccia Croutons, Charred Cherry Tomatoes,

Red Onion, Balsamic Vinaigrette - 10.95 **Entrée Size - 15.95**

Add-ons: - Seared Salmon - \$14.95, Lump Crabcake - \$15.95,
Seared Sea Scallops or Jumbo Gulf Shrimp - \$3.95 per piece,
Grilled or Crispy Panko Chicken Breast - \$7.95.

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, or a Side

Smoke Rise Salad. Upgrade to our Truffle Fries for just \$1.95.

Gluten Free Burger Bun Available

8 OZ. SMOKE RISE BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 16.95

BEYOND BURGER VG, V

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 15.95

ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 16.95

BURGER ADD-ONS - \$1.50 EACH

Cheeses: - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella

Toppings: - Mushrooms, Bacon, Sautéed Onions, Guacamole

PRIME RIB PANINI

Sliced Prime Rib, Caramelized Sherry Onions, Cheddar Cheese,

Focaccia Bread, Horseradish Chive Dipping Sauce - 16.95

CRISPY PANKO CHICKEN SANDWICH

Salami, Provolone, Cherry Pepper Pickle Relish,

Thai Chili Aioli, Citrus Slaw, Toasted Brioche Bun - 16.95

ENTRÉES

8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Haricot Verts, Natural Jus - 40.95

10 OZ. PRIME NY STRIP GF

Smashed Potatoes, Sautéed Brussel Sprouts,

Jack Daniel's Pink Peppercorn Sauce - 40.95

TENDERLOIN BEEF TIPS DIANE GF

Sautéed Broccoli, Cacio e Pepe Risotto, Steak Diane Sauce - 36.95

10 OZ. HONEY GLAZED PORK CHOP GF

Basmati Rice, Grilled Asparagus, Mango Habanero Salsa - 33.95

16 OZ. SLOW ROASTED PRIME RIB GF

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour - 40.95

* Available on Fridays Only *

CHICKEN MILANASE

Arugula, Red Onion, Cherry Tomatoes, Parmesan Reggiano,

Lemon Thyme Vinaigrette, Balsamic Reduction - 29.95

PAN SEARED HIDDENFJORD SALMON GF

Chinese Black Rice, Asparagus, Cherry Tomato Cream Sauce - 31.95

HORSERADISH CRUSTED HALIBUT

Crispy Lemon Potatoes, Roasted Cauliflower, Spring Pea Puree - 34.95

PAN SEARED SHRIMP AND SCALLOPS

Cherry Tomatoes, Sautéed Spinach, Artichoke Hearts,

Tossed with Fresh Linguine in a White Wine Pan Sauce - 33.95

PENNE VODKA V

Blush Sauce, Parmesan Reggiano - 16.95

Add-ons: - Grilled or Panko Chicken 7.95, Jumbo Shrimp \$3.95 each

SIDES - \$6.95 EACH

Idaho Whipped Potatoes **GF**

Baked Potato **GF**

Sweet Potato Fries **GF**

Basmati Rice **GF**

Sautéed Haricot Verts **GF**

Sautéed Broccoli **GF**

Roasted Cauliflower **GF**

GF - Gluten Free

V - Vegetarian

VG - Vegan

Smashed Potatoes **GF**

French Fries **GF**

Truffle Fries **GF**

Cacio e Pepe Risotto **GF**

Sautéed Brussel Sprouts **GF**

Sautéed Spinach **GF**

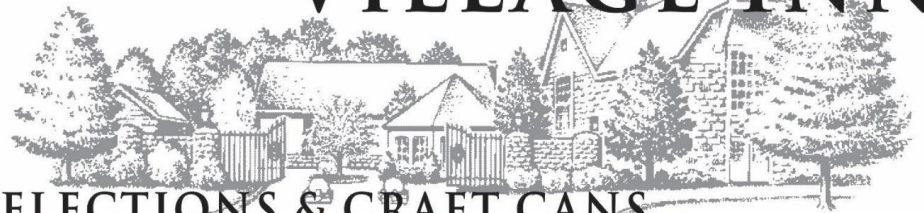
Grilled Asparagus **GF**

* Please Notify Your Server of Any Known Food Allergies *

* Separate Checks Are Limited to a Maximum of Six Per Table *

The SMOKE RISE Club

VILLAGE INN



WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS

WHITES BY THE GLASS

| | |
|----------------------------------|----|
| Sutter Home Moscato or Riesling | 9 |
| J. Roget Brut Split | 9 |
| Deloach Chardonnay | 10 |
| Casas Patronales Sauvignon Blanc | 10 |
| LaLuca Prosecco Split | 11 |
| Carpineto Dogajolo Rosé Toscani | 11 |
| Franciscan Estate Chardonnay | 12 |

REDS BY THE GLASS

| | |
|--|----|
| Gabbiano Cavaliere Chianti | 9 |
| Silk and Spice Red Blend | 10 |
| Deloach Pinot Noir | 10 |
| Domaine Bousquet Malbec | 10 |
| Liberty School Cabernet Sauvignon | 12 |
| Robert Mondavi Bourbon Barrel Cabernet Sauvignon | 12 |
| Goldschmidt Vineyards Chelsea Merlot | 14 |

BEERS ON DRAFT

| | |
|--|---|
| <u>Brix City Brewing - Set Break (Hazy IPA, 6.5% ABV)</u> | 9 |
| <u>Kona Brewing - Big Wave (Golden Ale, 4.4% ABV)</u> | 9 |
| <u>Kane Brewing Co. - Head High (IPA, 6.6% ABV)</u> | 9 |
| <u>Seven Tribesmen - Rose Gold (Belgian Blonde, 5% ABV)</u> | 9 |
| <u>Double Tap - Come To The Craft Side (Lager, 4.5% ABV)</u> | 9 |
| <u>Anheuser-Busch - Stella Artois (Pilsner, 5.2% ABV)</u> | 8 |

SPECIALTY PINTS

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|---|----|
| <u>Ship Bottom Brew. - Beer For Sexy Food - Kolsch (5% ABV)</u> | 12 |
| <u>Magnify Brewing. - Boba Breeze - Smoothie Sour (5% ABV)</u> | 12 |
| <u>Ship Bottom Brew. - Lil' Coconut - Ale (7% ABV)</u> | 12 |
| <u>Double Tap - The Boot - Italian Pilsner (5.5% ABV)</u> | 12 |

CHAMPAGNES & SPARKLERS

| | |
|---|------|
| Bin #10. <u>LaLuca Prosecco (Italy)</u> | 30 |
| The nose is defined offering bold orchard fruits and crisp pears. | |
| Bin #11. <u>J. Roget Brut (United States)</u> | 25 |
| Medium-dry American sparkling wine with apple & pear aromas. | |
| Bin #12. <u>Roederer Estate Brut (United States)</u> | 58 |
| Rich and refined yet overflowing with fresh fruit and lively acidity. Features red apple and raspberry flavors laced with toasty brioche and fresh ginger. Long, luscious finish. (WS 92) | |
| Bin #13. <u>Dom Perignon (France)</u> | 250* |
| Hints of fresh almond immediately open up into preserved lemon and dried fruits, rounded off by darker smoky qualities. (RP 90) | |

WHITES BY THE BOTTLE

| | |
|---|----|
| Bin #20. <u>Joel Gott Sauvignon Blanc 2022</u> | 32 |
| Aromatic, juicy and fragrant, with Key lime pie, tangerine, lime sherbet and green apple. Long, expressive finish. (WS 91) | |
| Bin #21. <u>J. Vineyards Pinot Gris 2022</u> | 30 |
| Notes of fresh-picked white peach, golden kiwi and nectarine that blend with Meyer lemon, pear and mandarin. (WS 87) | |
| Bin #22. <u>Pahlmeyer Jayson Sauvignon Blanc 2022</u> | 43 |
| Dried lemons and lemon blossom with Korean pear. Full-bodied, layered with plenty of fruit and a dense, clean finish. (JS 93) | |
| Bin #23. <u>Rutherford Ranch Sauvignon Blanc 2019</u> | 31 |
| Bright aromas of citrus, guava and passionfruit. Delightful flavors of key lime and grapefruit, with refreshingly crisp finish. (WE 90) | |
| Bin #24. <u>J. Vineyards Chardonnay 2018</u> | 36 |
| Aged in French and American oak to complement the full, ripe fruit characteristics with notes of sweet baking spices. (WS 91) | |
| Bin #25. <u>Orin Swift Mannequin Chardonnay 2021</u> | 46 |
| Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak are complemented by subtle notes of jasmine and caramel. (RP 91) | |
| Bin #26. <u>Raeburn Sonoma County Chardonnay 2022</u> | 29 |
| Creamy notes of glazed peaches, dried mangoes and caramel. Full-bodied with a twist of tangerine finish. (JS 90) | |
| Bin #27. <u>Kim Crawford Sauvignon Blanc 2022</u> | 39 |
| Classic Marlborough Sauvignon Blanc with aromas of citrus, tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89) | |
| Bin #28. <u>Volando Pinot Grigio 2019</u> | 25 |
| This wine is dry with intense aromas and flavors of Golden Delicious apples and citrus with a long, multi-layered finish. | |
| Bin #29. <u>Pasqua 11 Minutes Rose 2020</u> | 29 |
| Pronounced strawberry and peach scents with marked salty-fruit tension and concentration. Finishes clean and fresh. (WN 90) | |

REDS BY THE BOTTLE

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|--|-----|
| Bin #30. <u>Sella Antica Red Blend 2020</u> | 30 |
| Dominantly a Merlot and Cabernet red blend with ripe blue and blackberry aromas with hints of vanilla and cooked plums. (WS 90) | |
| Bin #31. <u>Orin Swift Cellars 8 Years in the Desert 2022</u> | 69 |
| Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fennel. 53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92) | |
| Bin #32. <u>Rombauer Vineyards Zinfandel 2020</u> | 55 |
| Aromas of raspberry, cherry, and cranberry mingle with notes of dried Herbs and flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91) | |
| Bin #33. <u>Goldschmidt Vineyard Chelsea Merlot 2021</u> | 44 |
| Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style, resonates with power and elegance. Enjoy with a great steak or chop. (WS 91) | |
| Bin #34. <u>Stag's Leap Hands of Time Red Blend 2020</u> | 47 |
| Aromas of blackberry and blueberry fruit along with hints of violet and white pepper. Medium-bodied, the wine has a lingering, round mid-palate with rich fruit flavors and a touch of dark chocolate. (WS 92) | |
| Bin #35. <u>Liberty School Cabernet Sauvignon 2019</u> | 38 |
| Displays upfront aromas of ripe red fruit and hints of vanilla, followed by similar vibrant red berry flavors. The wine has a ripe full finish. (RP 90) | |
| Bin #36. <u>Orin Swift Cellars Abstract Grenache Blend 2022</u> | 68 |
| This wine pulls you in with notes of blueberry, black fig, strawberry and hints of rhubarb. The palate exudes rich notes of dark plum. (WE 87) | |
| Bin #37. <u>Pahlmeyer Jayson Pinot Noir Sonoma Coast 2022</u> | 68 |
| Nose of violets, cherries, blueberries, orange and clove. It's medium-bodied with silky, refined tannins that delivers an expressive, bold finish. (JS 93) | |
| Bin #38. <u>14 Hands Hot to Trot Red Blend 2018</u> | 29 |
| This polished red offers aromas of cherry, red currant and tea. Flavors of ripe berries and plums give way to subtle notes of baking spice. (WS 88) | |
| Bin #39. <u>Allegrini Palazzo Della Torre 2018</u> | 49 |
| A blend of Corvina, Corvinone, Rondinella and Sangiovese. The savory palate offers dried cherry, vanilla and licorice with polished tannins. (RP 91) | |
| Bin #40. <u>The Language of Yes Cuvee Sinso 2022</u> | 38 |
| Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon on the nose. 26% Syrah, 6% Grenache, 3% Tannat and 1% Viognier. (WE 92) | |
| Bin #41. <u>Jordan Cabernet Sauvignon 2019</u> | 89* |
| Concentrated, lovely black fruits aromas of blackberry, blueberry and cassis. The mouth feel is luscious and full with continued flavors of blackberry cassis, black cherry with a suggestion of vanilla, coconut and cedar. (WN 91) | |
| Bin #42. <u>Tapestry Red Blend Paso Robles 2021</u> | 38 |
| Aromas of ripe blueberry, blackberry, hints of sage, lavender, and cedar. Smooth on the palate, with structured tannins and fresh acidity. (WS 90) | |
| Bin #43. <u>Stags' Leap Winery Merlot 2020</u> | 58 |
| Pleasurable and complex with cherry, cranberry, pomegranate and plum with notes of caramel and cinnamon that persist through the long finish. (WS 89) | |

* Denotes wine is not applicable to the Thursday 20% off promotion *

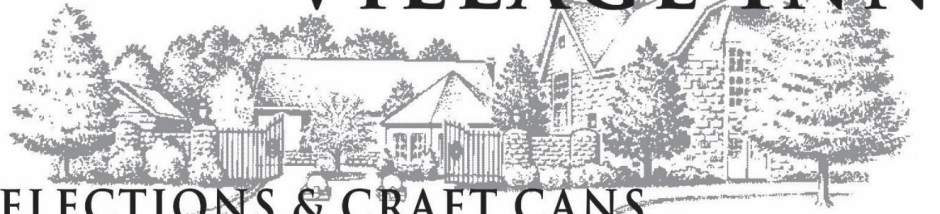
SPECIALTY WINES

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|--|--|
| Bin 500. <u>Duckhorn Goldeneye Pinot Noir 2021 - 79*</u> | |
| Juicy and inviting, with raspberry and mulberry notes infused with pine forest and red tea. Keeps the fleshy, juicy feel through the lightly toasted finish. (WS 92) | |
| Bin 501. <u>Orin Swift Cellars Machete Petite Sirah 2020 - 91*</u> | |
| On the palate, plum galette, dark chocolate, barbecued tri-tip and sweet oak. Puckering tannins to finish, this wine closes on a high note with a touch of blood orange zest and lingering acidity. Petite Sirah, Syrah, and Grenache. (JS 92) | |
| Bin 502. <u>Orin Swift Cellars Papillion Bordeaux Red Blend 2021 - 120*</u> | |
| Initial fruit purity delivers a smooth entry of crushed dark berry, savory herb, licorice, dusty earth and cedary oak flavors. Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc. (RP 94) | |
| Bin 503. <u>Argiano Brunello Di Montalcino 2019 DOCG - 145*</u> | |
| Delightful aromas of juicy red cherries, strawberries, rose petals and wild bush, together with hints of juniper and ground herbs. Medium-bodied with firm tannins and crisp acidity. (RP-95) ** Wine Spectator 2023 Wine of the Year Award ** | |
| Bin 504. <u>Louis Martini Napa Valley Cabernet Sauvignon 2018 - 78*</u> | |
| A slightly high-toned red with walnut, berry, chocolate and spice on the nose and palate. Medium-to full-bodied with chewy tannins and a rich finish. (WS 93) | |
| Bin 505. <u>Allegrini Amarone 2018 - 93*</u> | |
| Great poise and dryness on the palate, with black chocolate, cigars, dark raspberry and graphite. Lots of silky, melted tannins on the medium-to full-bodied palate (JS 93) | |

WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling
WS-Wine Spectator, WN-Wine News, W&S-Wine & Spirits

The
SMOKE RISE
Club

VILLAGE INN



WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS
