

THE PATIO ENHANCED BY:



DINNER MENU



STARTERS

EMPANADAS ARGENTINAS

THREE BEEF AND VEGETABLE EMPANADAS |
HOUSE MADE SALSA DE TOMATE | **13**

SHRIMP CEVICHE

SLICED JÍCAMA |
HOMEMADE TORTILLA CHIPS | **16**

CRISPY CALAMARI

BUTTERMILK CRUST | GREENS | CHERRY
TOMATOES | PEPPERONCINI | CALABRIAN CREAM
| CHIMICHURRI | **16**

GUACA-HUMMUS

FRESH AVOCADO-GARBANZO-GARLIC DIP |
HOMEMADE TORTILLA CHIPS | JALAPEÑOS |
MARINATED RADISHES | **14**

SOUPS & SALADS

NONNI’S CHICKEN SOUP

FRESH CHICKEN IN NOURISHING BROTH |
ASSORTED VEGETABLES | ORZO | CUP **8** | BOWL **12**

BARBACOA SALAD BOWL

BEEF BARBACOA | AVOCADO | BLACK BEANS |
PICO DE GALLO | QUESO FRESCO | RED ONION |
SOUR CREAM | MIXED GREENS | CILANTRO | **16**
(GF)

APPLE PECAN SALAD

CANDIED PECANS | MIXED GREENS | RED ONION |
CRANBERRIES | GALA APPLES | CRUMBLLED FETA |
MAPLE VINAIGRETTE DRESSING |
REGULAR **14** | SIDE SIZE **9** |
ADD CHICKEN **+5** | ADD SHRIMP **+7** (GF AVAIL.)

CAESAR SALAD

CRISP ROMAINE | GARLIC CROUTONS |
SHAVED PARMESAN | HOMEMADE CAESAR
DRESSING | REGULAR **13** | SIDE SIZE **9**
ADD CHICKEN **+5** | ADD SHRIMP **+7** (GF)

SIDES

MAC & CHEESE
GARDEN SALAD (RANCH, CAESAR, MAPLE
VINAIGRETTE, THOUSAND ISLAND)
COLE SLAW
MASHED POTATOES
SEASONAL VEGETABLE
8 (ALL GF EXCEPT MAC & CHEESE)
FRENCH FRIES | **5**

ENTRÉES

FILET MIGNON

7 OZ. PRIME CUT FILET | HERBED BUTTER CRUST |
CABERNET REDUCTION | SEASONAL VEGETABLE | MASHED POTATOES | **35**
(ADD SHRIMP +7) (GF)

QUENELLES LYONNAISE (4)

POACHED PIKE MOUSSE IN LOBSTER SAUCE | ORZO | **24** (GF)

BABY BACK RIBS

SLOW COOKED PORK RIBS | BBQ SAUCE | COLE SLAW |
MAC & CHEESE | ½ RACK **24** | WHOLE RACK **30** (GF)

VEAL CAPONATA

THIN SLICED VEAL | CAPONATA | ANGEL HAIR PASTA | **28**

GNOCCHI ALLA GENOVESE

SHRIMP | TOMATO | BASIL | PESTO | SHAVED PARMESAN | **24**

SWORDFISH

LEMON BUTTER | CHEERY TOMATO AND CAPER SAUCE |
ORZO | HERBS | ASPARAGUS | **26**

CROSSROADS CHICKEN

SAUTÉED CHICKEN | SUN DRIED TOMATO | SPINACH | BACON CRUMBLES | CREAMY
PARMESAN SAUCE | ASPARAGUS | **25**

RISOTTO PRIMAVERA

CREAMY RISOTTO | BROCCOLI | CHERRY TOMATO | ASPARAGUS | YELLOW SQUASH |
PEAS | SHAVED PARMESAN CHEESE | **19**
ADD CHICKEN **+5** | ADD SHRIMP **+7** (V AVAIL.)

HANDHELDS

NONNY BURGER

2 BEEF PATTIES | GOUDA CHEESE | BACON JAM | TRUFFLE AIOLI | LETTUCE | TOMATO |
CRISPY ONION STRINGS | CHARCOAL BRIOCHE BUN | FRIES | **16** (GF AVAIL.)

NONNY VEGGIE BURGER

CHEDDAR CHEESE | PORTER MUSTARD | SWEET ONION | TOMATO |
CHARCOAL BRIOCHE BUN | FRIES | **16** (GF AVAIL.)

BERGAMOT CHICKEN SANDWICH

GRILLED CHICKEN BREAST | GUACAMOLE | BERGAMOT MARMALADE | SUMAC |
BURRATA | APPLEWOOD BACON | ARTISANAL SOURDOUGH | FRIES | **16** (GF AVAIL.)

BUSKER’S BBQ CHICKEN SANDWICH

CHICKEN RUBBED AND GRILLED | SPICY SWEET BBQ SAUCE |
CRISP BACON | CHEDDAR CHEESE |
ARTISANAL SOURDOUGH | FRIES | **16** (GF AVAIL.)

GRILLED BRISKET & CHEESE SANDWICH

SMOKED BRISKET | GOOEY GRUYÈRE & SMOKED CHEDDAR | DIJON MUSTARD |
SOURDOUGH | FRIES | **16** (GF AVAIL.)

(GF) = GLUTEN FREE | (V) = VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.



ISLANDS IN THE STREAM

SPRING SERENADE

HARMONY PARK

BLOODSHOT

THE BERGAMOT

BROKEN HALO

YUZU GIN SOUR

NONNY'S REVENGE

ELBUHO MEZCAL | POMEGRANATE JUICE |
AGAVE NECTAR | LIME JUICE |
HOUSE MADE OAXACAN BITTERS | BLACK SALT |
SMOKE (NAME COURTESY OF ROBERT ESCHENBRENNER)





\$15

FINN'S GIN | LILLET BLANC | COINTREAU |
LEMON JUICE | HERBSAINT

The Savoy Cocktail Book

MONKEY SHOULDER SCOTCH | CHERRY HEERING |
ANTICA SWEET VERMOUTH | ORANGE JUICE

Named for Rudolph Valentino's 1922 bullfighter movie *Blood & Sand*.

BULLEIT BOURBON | SUGAR
ANGOSTURA BITTERS

First mentioned in the Chicago Daily Tribune in February, 1882.

EMPRESS GIN | LEMON JUICE | SIMPLE SYRUP |
CAVES NAVERAN BRUT CAVA

Originated at Harry's New York Bar in Paris in the 1920's. "75" because it hits like a 75mm French cannon.

RON ABUELO ANEJO RUM |
SILVER GROVE RUM | LIME JUICE | ORANGE JUICE |
PASSION FRUIT SYRUP | GRENADINE

Created at Pat O'Brien's in New Orleans in 1948 to deal with a rum glut.

EMPRESS GIN | LILLET BLANC

Occidental Hotel, San Francisco, 1849: the "Martinez" cocktail (named for Martinez, CA) becomes the "Martini"

APEROL | ADRIANO ADAMI PROSECCO | CLUB SODA

Luigi and Silvio Barbieri created Aperol in 1919 with bitter and sweet oranges. A "spritz" is German for a "splash."

HENNESSY COGNAC | COINTREAU | LEMON JUICE

Created at the Ritz Hotel Paris around 1918; named for the motorcycle passenger add-on.

WHISTLE PIG 10 YEAR RYE | HERBSAINT

PEYCHAUD'S BITTERS | ANGOSTURA BITTERS

The oldest cocktail, created in 1838 by apothecary Antoine Peychaud on Royal St. in New Orleans.

CAZADORES REPOSADO TEQUILA | COINTREAU

BLUE AGAVE NECTAR | LIME JUICE | SEA SALT

Invented in 1938 by Carlos "Danny" Herrera near Tijuana for former Ziegfeld dancer Marjorie King.

"I like to have a martini. Two at the very most. Three I'm under the table. After four I'm under my host."

— Dorothy Parker





WINE

RED



PINOT NOIR, LE CHARMEL FRANCE black berries, floral, vanilla	10 32
PINOT NOIR, JUGGERNAUT RUSSIAN RIVER, CALIFORNIA strawberry, ripe raspberry, velvety tannins	13 44
PINOT NOIR, SOLENA 2015 WILLAMETTE VALLEY, OREGON plum, blackberry compote, leather	62
BORDEAUX ROUGE (MERLOT, CAB, CAB FRANC), CHATEAU DUCASSE FRANCE dark fruit, teakwood, acidity	12 34
CABERNET SAUVIGNON, TREANA PASO ROBLES, CALIFORNIA blackberry, vanilla, toasted oak	12 40
CABERNET SAUVIGNON, BLACK’S STATION CALIFORNIA leather, black currant, chocolate	10 28
CAB SAUV CAB FRANC BLEND, SANSONINA EVALUNA ITALY feminine, lightly peppered, vanilla smoked	13 40
MERLOT, DELOACH CALIFORNIA blackberry, black cherry, chocolate	11 36
TEMPRANILLO, VIÑA BUJANDA SPAIN red berry, blue fruit, spice	10 30
MALBEC, ZORZAL TERROIR ARGENTINA black cherry, chocolate, spice	12 34
ZINFANDEL, FOUR VINES “THE BIKER” CALIFORNIA toasted oak, black pepper, ripe plum	12 36
MERITAGE, “THE PRISONER” 2018 NAPA VALLEY, CALIFORNIA ripe raspberry, boysenberry, pomegranate, vanilla	66

PORT

TAWNY, WARRE’S OTIMA 1OYR PORTUGAL green fig, hazelnut, dried cherry	12
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"Wine is sunlight, held together by water." —Galileo





12 | 38
10 | 30
12 | 36
12 | 34
12 | 38
60
11 | 36
13 | 40
12 | 38

10 | 32
13 | 42
11 | 36
12 | 36
62
65



