

The Living Room

WINE CAFE & LOUNGE



MARKET STREET AT DC RANCH

BRUSCHETTA

(4) 14⁹⁵ or (2) 8⁹⁵

Gluten Free Bread Option
Order of 4 add \$4 / Order of 2 add \$2

TRADITIONAL
grape tomatoes, burrata,
basil, balsamic

GREEK
roasted peppers,
goat cheese,
garlic, pepper jam

ORCHARD
apples, brie, fig jam,
agave nectar

ITALIAN
prosciutto, figs,
pepper jam,
mascarpone cheese

CHOP
prime rib*, gorgonzola,
creamy horseradish

CHICKEN
chicken salad, scallion,
sprouts, celery, lemon aioli

SOUP of the DAY

CUP · 4⁵⁰

HALF & HALF

11⁹⁵

1/2 SALAD · CUP OF SOUP

(Excludes: Steak Salad and Ahi Tuna Salad)

APPETIZERS

Bavarian Pretzel 9⁴⁵
with a variety of mustards
add creamy brie 2⁹⁵

Awesome Fries 8⁹⁵
parsley, garlic, lemon zest,
parmesan, and chili flakes
add creamy brie 2⁹⁵

Edamame 5⁹⁵
salted with lemon pepper

Bang Bang Shrimp* 11⁹⁵
crispy golden shrimp,
sweet spicy aioli

Red Pepper Hummus 9⁴⁵
with veggies and pita bread

Potato Chips 4⁹⁵
housemade chips, with
white cheddar ranch

Caprese 13⁴⁵
burrata mozzarella, pesto, grape
tomatoes, balsamic reduction,
and ciabatta bread

Queso Dip 8⁹⁵
with housemade tortilla chips

Lamb Chops 19⁹⁵
with crispy polenta
and mint pesto

Oysters on the Half Shell* 15⁴⁵
fresh oysters, horseradish,
cocktail sauce, lemon, mignonette

Spinach- Artichoke Dip 11⁴⁵
with sour cream, salsa
and fresh tortilla chips

Olives 5⁹⁵
assorted & marinated

Fondue

Cheese · imported creamy brie, pretzel, roasted cauliflower, apples, ciabatta · 13⁵⁰

Chocolate · pretzel, apples, strawberries, graham crackers, marshmallows · 11⁵⁰

MEAT & CHEESE BOARD

Choice of 3 Items · 15⁹⁵

Served with Roasted Almonds, Fruit Compote & Ciabatta

Prosciutto · Genoa Salami · Spanish Chorizo · Sopressata

White Cheddar · Camembert · Purple Haze Goat Cheese

Gorgonzola · Smoked Gouda · Brie · Parmigiano · Burrata

SUSHI ROLLS

Sub Soy Paper \$1

K.I.G.* 13⁹⁵
Spicy crab, cream cheese, shrimp
tempura, spicy tuna and jalapeño

WICKED* 12⁹⁵
Spicy crab with cilantro, jalapeño,
avocado and crunchies

SPICY TUNA* 10⁴⁵
Tuna mix and cucumber

CALIFORNIA* 8⁹⁵
Crab mix, avocado and cucumber

VEGGIE 8⁹⁵
Asian slaw, avocado and cucumber

Lettuce Cups

11⁹⁵ · 3 PER ORDER

Korean Steak
Ginger soy marinade, sracha aioli

Bang Bang Shrimp*
Crispy shrimp, tangy sauce and slaw

Thai Chicken
Sweet Thai chili and Asian slaw

SALADS

— Add —
chicken 4 · tuna* 7 · steak* or salmon* 9

SUPER FOOD · 14⁴⁵
kale, romaine, dried cranberries, radish,
almonds, avocado, quinoa, goat cheese,
flax seeds, herbed yogurt dressing

CAESAR · 12⁴⁵
Romaine lettuce, shaved grana padano
cheese, torn crispy croutons

CHICKEN COBB* · 14⁴⁵
romaine, cucumber, grape tomatoes,
egg*, white cheddar ranch

**STRAWBERRY &
GORGONZOLA** · 12⁴⁵
field greens, honey glazed pecans,
balsamic vinaigrette

AHI TUNA · 16⁴⁵
seared ahi tuna*, mixed greens, avocado,
wasabi peas, sesame seed, champagne vinaigrette

WEDGE · 12⁴⁵
iceberg lettuce, blue cheese dressing, bacon
grape tomatoes, shaved red onion

STEAK SALAD · 16⁴⁵
grilled NY strip*, mixed greens, shaved
fennel, grape tomatoes, caper vinaigrette

PETITE ORGANIC · 6⁹⁵
mixed greens, grape tomatoes, cucumber,
shaved fennel, champagne vinaigrette

Sandwiches

with Housemade Potato Chips

Living Room Club · 12⁴⁵
turkey, ham, bacon, provolone, lettuce,
tomato, whole grain aioli, on sourdough

Tuna Melt · 12⁴⁵
provolone, olives, red onion, garlic aioli,
on sourdough

BLT · 12⁴⁵
five strips of crispy bacon, butter lettuce,
mayo, tomato, on sourdough

Chicken Salad · 12⁴⁵
Scallion, celery, lemon aioli,
served cold on whole grain

French Dip* · 16⁴⁵ *House Favorite!*
swiss, au jus, on a hoagie roll,
with housemade chips

Prime Rib Sliders*

3 sliders · 16⁴⁵

gorgonzola crumbles, au jus,
creamy horseradish, french fries

Living Room Burger* · 13⁴⁵

Black Angus Ground Chuck served with lettuce,
tomato, onion, and french fries, on a Brioche bun

Additional Toppings \$2 · Fried egg \$1.50

Choice of 2 Toppings:

Swiss, provolone, bleu, pepper jack,
bacon, avocado, jalapeño, green chilis,
or caramelized onions

Patty Melt* · 13⁴⁵

Swiss cheese, caramelized onions,
1000 island, on grilled sourdough,
and served with fries

CRISPY FLATBREAD

MARGHERITA · 9⁹⁵
house-made mozzarella, fresh basil

THE BIG PIG · 11⁹⁵
pepperoni, salami, bacon, sausage

PEPPERONI · 10⁵⁰
pavone pepperoni, house-made
mozzarella, tomato sauce

CHICKEN PESTO · 10⁹⁵
house-made mozzarella, oven
roasted tomatoes, olive oil

BIG PLATES

Scottish Salmon* Pan seared salmon with pearl couscous sauté · 22⁴⁵

Steak Frites* Pan seared New York strip, chimichurri and herbed fries · 24⁴⁵

Lamb Chops* Served with mint pesto and polenta · 26⁴⁵

* These foods may be served cooked to order, undercooked, or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

By the Glass

Sparkling HAPPY HOUR

Prosecco • Da Luca Italy	8.5 / 6
Sparkling Rosé • Le Grand Courtage France (187 ml) ...	12 / 9
Champagne • Tattinger France (half bottle special)	39

White

White Sangria Housemade	8 / 5
Pinot Grigio • Domino California	7.5 / 5
Pinot Grigio • Anselmi Friuli, Italy	9.5 / 7.5
Riesling • Eroica Columbia Valley	9.5 / 7.5
Moscato • Twisted California	7 / 5
Sauvignon Blanc • Mud House Marlborough, NZ	7.5 / 5
Sauvignon Blanc • Ferrari Carano Sonoma	10 / 7
Albarino • Burgans Rias Baixas, Spain	9.5 / 7.5
Rosé • Ryder Monterey	8.5 / 6.5
Chardonnay • Bogle California	7.5 / 5
Chardonnay • La Crema Monterey	11 / 8
Chardonnay • Mer Soleil Santa Barbara	13 / 10
Chardonnay • Rombauer Carneros	18.5

Red

Red Sangria Housemade	8 / 5
Pinot Noir • Handcraft California	7.5 / 5
Pinot Noir • Meiomi California	12 / 9
Pinot Noir • Elouan Oregon	13 / 10
Pinot Noir • Hartford Court Russian River	15 / 12
Merlot • Seven Falls Columbia Valley	8 / 6
Zinfandel • Plungerhead Lodi	9 / 6
Grenache • Tres Picos Spain	9 / 6
Tempranillo • Radio Boca Spain	8 / 6
Syrah Blend • Madness and Cures Alexander Valley	12 / 9
Sangiovese / Cabernet • Santa Cristina Tuscany	8 / 5
Malbec • Trapiche Mendoza	8 / 5
Malbec • Altos Las Hormigas 'Terrior' Mendoza	12 / 9
Cabernet • Seven Falls Columbia Valley	8 / 6
Cabernet • Liberty School Paso Robles	10 / 7
Cabernet • Conn Creek Napa Valley	14 / 11
Cabernet • Pine Ridge 'Estate' Napa Valley	16.5 / 13
Red Blend • The Prisoner Napa Valley	18.5

FLIGHTS

Half Glass of Each

Imported Dry Whites • 15

Sauvignon Blanc • Mud House NZ
Albarino • Burgans Rias Baixas, Spain
Pinot Grigio • Anselmi Friuli, Italy

Chardonnay • 16

Bogle California
La Crema Monterey
Mer Soleil Santa Barbara

Spicy Reds • 14

Zinfandel • Plungerhead Lodi
Sangiovese • Santa Cristina Tuscany
Grenache • Tres Picos Spain

Pinot Noir • 19

Meiomi California
Elouan Oregon
Hartford Court Russian River

Cabernet • 17

Seven Falls Columbia Valley
Liberty School Paso Robles
Conn Creek Napa Valley

DESSERT WINES

(3 ounces)

Moscato • Twisted California	4
Jorge Ordonez No. 1 Spain	12
La Fleur D'or Sauternes	15

PORT STYLE

(3 ounces)

Fonseca Bin 27	7
Yalumba Antique Tawny	10
Taylor 10 yr. Tawny	12
Sandeman 20 yr. Tawny	16
Graham's Late Bottle 2009	12

water

San Pellegrino (750 ml) • 5
Fiji (1ltr) • 4.5

the
FIX
Brunch & Bubbles
Weekends 10am-2pm

signature drinks HAPPY HOUR

James Brown	10 / 7
<small>Elijah Craig Bourbon, Montenegro Amaro, House Made Brown Sugar Simple Syrup, Orange Peel, Served over an Ice Block</small>	
Twirly Girl	10 / 7
<small>Plymouth Gin, House Made Watermelon Syrup, Lemon Juice, Prosecco, Lemon Twist, Served Served in a Flute</small>	
Green Goddess	10 / 7
<small>Hendricks Gin, Fresh Cucumber Juice, Fresh Lime Juice, Simple Syrup, Served in a Martini Glass</small>	
Nutty Rum	10 / 7
<small>Malibu Pineapple Rum, Orgeat, Passionfruit Puree, Fresh Grapefruit Juice, Fresh Lime Juice, Garnished with a Mint Sprig</small>	
Loaded Blonde	10 / 7
<small>Platinum Vodka, Strawberry Liquor, Ancho Reyes Chili Liquor and Lime Juice</small>	
Blackberry Smash	10 / 7
<small>Rittenhouse Rye, Giffard Ginger, Simple Syrup, Fresh Lemon Juice, Fresh Blackberry, Served over an Ice Block</small>	
Smokey Bear	10 / 7
<small>Maestro Dobel Diamante Tequila, Ancho Reyes, Avena Amaro, Orgeat, Lime, With A Mint Sprig, Served on the Rocks</small>	
The Penguin	10 / 7
<small>Three Olives Pink Grapefruit Vodka, Agave Nectar, Grapefruit Shandy, Served Up or Frozen</small>	

Hops & Barley

----- draft -----

Stella Artois Pilsner	6 / 4
Leinenkugel Seasonal	6 / 4
Lagunitas IPA	6 / 4
Kilt Lifter	6 / 4
Blue Moon	6 / 4
Hop Knot IPA	6 / 4
Bud Light	5 / 4
Coors Light	5 / 4

----- bottle -----

Seasonal (ask your server)	5
Heineken	5
Corona	5
Budweiser	4
Coors Light	4
Michelob Ultra	4
Miller Lite	4
St. Pauli Girl (non alcoholic)	5

NEIGHBORHOOD HAPPY HOUR

Food 3-6 • Drinks 11-6 • Weekdays

- \$5 WINES BY THE GLASS*
- \$5 WELL COCKTAILS
- \$7 SIGNATURE DRINKS
- \$4 DRAFT BEERS

*Select wines starting at \$5 by the glass.