

The Living Room

WINE CAFE & LOUNGE



LA ENCANTADA

BRUSCHETTA

(4) 14⁹⁵ or (2) 8⁹⁵

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

TRADITIONAL

tomato, 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

Lettuce Cups

3 per order

Bang Bang Shrimp* · 10⁵⁰

crispy shrimp, tangy sauce & slaw

Thai Chicken · 10⁵⁰

sweet Thai chili & Asian slaw

SUSHI ROLLS

Sub Soy Paper \$1

K.I.G.* 11⁹⁵

Spicy krab, cream cheese, shrimp tempura,
spicy tuna and jalapeño

WICKED* 11⁹⁵

Spicy krab with cilantro, jalapeño,
avocado and crunchies

CRUNCHY* 10⁹⁵

Krab mix, ebi (cooked shrimp), cucumber,
crunchies and eel sauce

SHRIMP TEMPURA* 10⁹⁵

shrimp tempura, krab mix,
avocado and cucumber

SPICY TUNA* 9⁹⁵

Tuna mix and cucumber

CALIFORNIA* 8⁹⁵

Krab mix, avocado and cucumber

VEGGIE 7⁹⁵

Avocado, cucumber, carrots and sprouts

APPETIZERS

Awesome French Fries · 7⁵⁰

parsley, garlic, lemon zest,
parmesan, and chili flakes
add creamy brie 2⁵⁰

Olives · 5⁹⁵

assorted & marinated

Potato Chips · 4⁹⁵

housemade chips, with
white cheddar ranch

Edamame · 5⁹⁵

salted, lemon pepper

Bavarian Pretzel · 8⁵⁰

with a variety of mustards
add creamy brie 2⁵⁰

Caprese · 11⁹⁵

burrata mozzarella, pesto, cherry tomato,
balsamic reduction, ciabatta bread

Cheese Fondue · 12⁹⁵

imported creamy brie, pretzel, roasted
cauliflower, apples and ciabatta bread

Queso Dip 8⁹⁵

with fresh tortilla chips

Oysters on the Half* · 14⁹⁵

fresh oysters, horseradish,
cocktail sauce, lemon, mignonette

Bang Bang Shrimp* · 11⁵⁰

crispy golden shrimp,
tossed in a sweet spicy aioli

Red Pepper Hummus · 7⁹⁵

with pita bread and veggies

Spinach Artichoke Dip · 10⁵⁰

with pita bread

Cup of Soup

Butternut Squash · 4⁵⁰

Soup of the Day · 5⁰⁰

SALADS

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

SUPER FOOD · 12⁹⁵

Kale, romaine, dried cranberries, radish, almonds, avocado,
quinoa, goat cheese, flax seeds, herbed yogurt dressing

KALE / ROMAINE CAESAR · 10⁹⁵

Shaved grana padano cheese, torn crispy croutons

HOT CHICKEN COBB* · 12⁹⁵

Romaine lettuce, cucumber, heirloom tomatoes,
egg,* white cheddar ranch

STRAWBERRY & GORGONZOLA · 11⁹⁵

Field greens, honey glazed pecans, balsamic vinaigrette

AHI TUNA · 14⁹⁵

Seared ahi tuna*, mixed greens, avocado,
wasabi peas, sesame seed, champagne vinaigrette

STEAK SALAD · 15⁹⁵

Grilled NY strip*, mixed greens, shaved fennel, grape tomato,
radish, red onions, crispy capers, caper vinaigrette

WEDGE · 11⁹⁵

Iceberg lettuce, blue cheese dressing, bacon
grape tomatoes, shaved red onion

SMALL ORGANIC · 6⁹⁵

Mixed greens, tomatoes, cucumber,
shaved fennel, champagne vinaigrette

MEAT & CHEESE BOARD

Served with Roasted Almonds,

Fruit Compote & Ciabatta

CHOICE OF 3 ITEMS · 14⁵⁰

Prosciutto · Genoa Salami

Spanish Chorizo · Sopressata

Purple Haze Goat Cheese · Burrata

Brie · White Cheddar · Gorgonzola

Parmigiano · Smoked Gouda

Sandwiches

Served with Housemade Potato Chips

Living Room Club · 12⁵⁰

turkey, ham, bacon, provolone, lettuce, tomato, whole
grain aioli, on sourdough

Tuna Melt · 11⁹⁵

provolone, olives, red onion, garlic aioli, on sourdough

BLT · 11⁹⁵

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

Chicken Salad · 11⁹⁵

Scallion, celery, lemon aioli, served cold on wheat

French Dip* · 15⁹⁵

Prime rib, swiss, au jus, on a hoagie roll

Prime Rib Sliders*

3 sliders · 13⁹⁵

With gorgonzola crumbles, au jus, creamy
horseradish and served with French fries

Living Room Burger* · 12⁹⁵

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* · 12⁵⁰

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

CRISPY FLATBREAD

MARGHERITA · 8⁹⁵

HOUSE-MADE MOZZARELLA,
FRESH BASIL AND TOMATO SAUCE

THE BIG PIG · 9⁹⁵

PEPPERONI, SALAMI, BACON, SAUSAGE
AND TOMATO SAUCE

PEPPERONI · 9⁹⁵

PAVONE PEPPERONI, HOUSE-MADE
MOZZARELLA AND TOMATO SAUCE

CHICKEN PESTO · 9⁹⁵

HOUSE-MADE MOZZARELLA,
OVEN ROASTED TOMATOES, OLIVE OIL

* 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 / 5
- Sparkling Rosé · Le Grand Courtège France (187 ml) .. 12 / 9
- Champagne · Tattinger France (half bottle special) 39

White

- White Sangria · House-made 8 / 5
- Pinot Grigio · Domino California 7.5 / 5
- Pinot Grigio · Anselmi Friuli, Italy 9.5 / 7
- Riesling · Eroica Columbia Valley 9.5 / 7
- 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
- Rosé · Ryder Monterey 8 / 6
- Chardonnay · Bogle California 7.5 / 5
- Chardonnay · La Crema Monterey 10 / 8
- Chardonnay · Mer Soleil Santa Barbara 12 / 9
- Chardonnay · Rombauer Caneros 18.5

Red

- Red Sangria · House-made 8 / 5
- Pinot Noir · Handcraft California 7.5 / 5
- Pinot Noir · Meiomi California 11 / 8
- Pinot Noir · Elouan Oregon 12 / 9
- Pinot Noir · Hartford Court Russian River 13.5 / 11
- Merlot · Seven Falls Columbia Valley 8 / 6
- Zinfandel · Plungerhead Lodi 9 / 6
- Grenache · Tres Picos Spain 9 / 6
- Tempranillo · Radio Boca Spain 8 / 5
- Syrah Blend · Madness and Cures Alexander Valley 11 / 8
- Sangiovese / Cabernet · Santa Cristina Tuscany 8 / 5
- Malbec · Trapiche Mendoza 8 / 5
- Cabernet · Seven Falls Columbia Valley 8 / 6
- Cabernet · Liberty School Paso Robles 10 / 7
- Cabernet · Conn Creek Napa Valley 13 / 10
- Cabernet · Pine Ridge 'Estate' Napa Valley 16.5 / 13

FLIGHTS

Half Glass of Each

Imported Dry Whites · 14

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

Chardonnay · 15

- Bogle California
- La Crema Monterey
- Mer Soleil Santa Barbara

Spicy Reds · 13

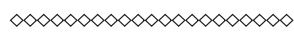
- Zinfandel · Plungerhead Lodi
- Sangiovese · Santa Cristina Tuscany
- Grenache · Tres Picos Spain

Pinot Noir · 18

- Meiomi California
- Elouan Oregon
- Hartford Court Russian River

Cabernet · 16

- 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
- Taylor Late Bottle 2009 10

water

- San Pellegrino (750 ml) · 5
- Fiji (1ltr) · 4.5

the
FOX
Brunch & Bubbles
Weekends 10am-2pm

Signature

HAPPY HOUR

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

BEER

✦————— Draft —————✦

- Stella Artois Pilsner 6 / 3
- Dragoon IPA 6 / 3
- Local Seasonal (ask your server) 6 / 3
- Kilt Lifter 5 / 3
- Blue Moon 5 / 3
- Dos Equis XX Lager 5 / 3
- Barrio Blonde 5 / 3
- Coors Light 4 / 3

✦————— Bottle —————✦

- Budweiser 4
- Bud Light 4
- Michelob Ultra 4
- Miller Lite 4
- Corona 5
- Leinenkugel Grapefruit Shandy 5
- Negro Modelo 5
- Angry Orchard 5

Non Alcoholic

- 2014 Navarro Gewurztamner Grape Juice · 8
- St. Pauli Girl · 5

Happy Hour

Food 3-6 Monday - Friday · Drinks 3-6 Daily

- \$7 SIGNATURE DRINKS
- \$5 WINES BY THE GLASS*
- \$4 WELL COCKTAILS
- \$3 DRAFT BEERS

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

