

WINE CASK

RESTAURANT



LUNCH

TO SHARE

WINE CASK CRISPY CALAMARI - roasted garlic cloves, cilantro-lime aioli	14.
AHI TARTAR - Avocado, lemon, EVOO, Himalayan pink salt	16.
SWEET POTATO FRIES - sweet chili BBQ sauce	9.

SOUP & SALADS

FARMER'S MARKET TOMATO SOUP - basil oil, parmesan crisp	8.
ROOTS FARMS MIXED GREENS - field greens, shaved seasonal fruit toasted pistachios, charred scallion vinaigrette	9.
KALE SALAD - market beets, toasted hazelnuts, yogurt dressing	12.
ANTIPASTI SALAD - Cotto ham, Calabrese salami, grilled zucchini, mozzarella, white beans, olives, pickled red onions, red wine vinaigrette	15.
GRILLED CHICKEN PAILLARD - butter lettuce, roasted red sweet peppers, green onions, garbanzo beans, parmesan crisps, mustard vinaigrette	15.
SALADE NIÇOISE - <i>herbes de provence</i> -crusted & seared Ahi tuna, arugula, cherry tomatoes, fingerling potatoes, haricots verts, niçoise olives, shaved fennel, hard-boiled egg and balsamic vinaigrette	18.
SEAFOOD COBB SALAD - shrimp, crab, bacon, avocado, hard-boiled egg, asparagus, green goddess dressing	16.

MAINS

SEARED SEA SCALLOPS - organic arugula salad, basil pesto, baby artichokes	21.
HERB-CRUSTED SALMON (<i>medium rare</i>) - lentils, mirepoix, mustard pan jus	18.
CRISPY CHICKEN - brown butter pomme puree, sautéed Swiss chard, pan jus	18.
FILET MIGNON ENCHILADAS - black bean risotto, tomatillo-avocado salsa Cacique cheese, sour cream	18.
GRILLED 10OZ. NY STRIP (<i>med-rare</i>) - crushed potatoes, gentleman's sauce	19.
SEA BASS FILET - sweet potato hash, roasted cauliflower, citrus vinaigrette	18.

HOURS

WINE CASK RESTAURANT LUNCH

TUESDAY - FRIDAY, 11:30-2 PM

WINE CASK RESTAURANT DINNER

TUESDAY - SATURDAY FROM 5:30 PM

INTERMEZZO BAR-CAFÉ

DAILY FROM 4PM, SATURDAY 12PM-11PM

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LUNCH

FLATBREADS

MARGHERITA- fresh mozzarella, tomato sauce, basil	12. <i>Add pepperoni 2</i>
MUSHROOM & PANCETTA – Swiss chard, soft-poached egg, chili cream	15.
TACO TRUCK - carnitas, Cotija cheese, Pasilla chilies, onion, cilantro	14.
THAI – chicken, peanut sauce, ginger, scallions, sweet-chili, cilantro	14.
PROSCIUTTO & ARUGULA - Humboldt Fog cheese, oven-dried tomato	18.
ARTICHOKE - artichoke hearts, pesto, toasted pine nuts, mozzarella	14.

WINE CASK WAGYU BURGERS

ADD BACON 2. ADD AVOCADO 2.

THE CASK

Melted cheddar, caramelized onions, house aioli 14.
with seasoned fries or mixed greens

RIVIERA

Swiss cheese, avocado, house-smoked bacon, shaved red onions, aioli 16.
with seasoned fries or mixed greens

PRESIDIO BURGER

Blue cheese, arugula, shallot jam 16.
with seasoned fries or mixed greens

SANDWICHES

RANGE-FREE VEGGIE BURGER

Gruyere, smoked ketchup 12.

CHICKEN CLUB

Grilled chicken breast, bacon, avocado, lettuce, tomato, house aioli 12.

OPEN -FACED SKIRT STEAK

Ciabatta, chimichurri, herb butter, greens 16.

'FRENCH ONION DIP'

Braised short rib, caramelized onions, melted Gruyere, brioche, au jus 14.

🌀 Chef Brandon Cogan 🌀

A non-mandatory gratuity of 20% may be added to tables of 6 or more

PRIVATE DINING & EVENTS

THE COURTYARD GROUPS OF 20 – 50

THE GOLD ROOM –GROUPS OF 40 – 120

THE RIVIERA ROOM –GROUPS OF 10 – 26

THE TASTING ROOM –GROUPS OF 20 – 60

MWC32 TASTING ROOM – DAILY 12 - 6PM