

WINE CASK

RESTAURANT • BAR CAFE • PRIVATE DINING • TASTING ROOM

FIRSTS

FARMER'S MARKET SOUP Chef's Creation	6.
FRESH DUNGENESS CRAB CAKES remoulade, heirloom tomato, potato chips	18.
PAN-ROASTED MUSSELS shallot-white wine broth, matchstick potato garnish, fine herbs	12.
GOAT CHEESE-STUFFED TEMPURA SQUASH BLOSSOMS served with romesco & pesto sauces	15.
'CONFIT' OF ARTICHOKE HEART roasted garlic puree, Meyer lemon aioli, fine herbs	14.
SHORT RIB RAVIOLI tomato ragout, gremolata, horseradish	14.
BRAISED KUROBUTA PORK BELLY Napa cabbage, braised fennel, almond puree, kumquat marmalade	16.

SALADS

FARMER'S MARKET MIXED GREENS fine herbs, cherry tomatoes, crispy shallots, sherry vinaigrette	8.
MIZUNA SALAD avocado, olive oil croutons, smoked tomato vinaigrette	9.
ROASTED HEIRLOOM BEETS & BABY CARROTS goat cheese, herb salad, tarragon vinaigrette	10.
COBB SALAD hearts of romaine, avocado, blue cheese, grilled chicken, tomato, house-made bacon, creamy roast garlic dressing	11.
SALADE NIÇOISE herb-cruste seared Ahi tuna, mixed organic greens, capers, fingerling potato, haricots verts, egg, olive vinaigrette	14.

SIDES

BRUSSELS SPROUTS crumbled house-made bacon & sherry vinaigrette	8.
ROASTED BEETS & MARKET BABY CARROTS feta & crushed pistachios	9.
BAKED MAC 'N CHEESE gruyere & cheddar, toasted bread crumbs	8.
GRILLED MARKET VEGETABLES smoked tomato vinaigrette and goat cheese	8.
PORTOBELLO 'FRIES' chimichurri dipping sauce	9.
FRENCH FRIES OR SWEET POTATO FRIES	7.

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MAINS

SHRIMP FETTUCINI

lemon cream sauce, market veggies & capers 18.

PAN-SEARED WILD PACIFIC SALMON (*Medium Rare*)

green garlic cous cous, tomato-mulberry jam, radish, pea tendrils,
Meyer lemon yogurt 27.

PAN-SEARED LOCAL WHITE FISH (*Medium*)

baby broccoli, melted leeks, pistachios, goat cheese fondue 28.

ASIAN SEVEN-SPICE SEARED AHI TUNA (*Rare*)

flageolet-prosciutto purée, romanesco, cherry tomato & kale 28.

SEARED MANO DE LEON SEA SCALLOPS (*Medium-Rare*)

fava beans, pancetta, mint and shaved fennel salad 28.

OVEN-ROASTED HALF CHICKEN (*Cooked thru*)

New potatoes, baby carrots, pancetta lardons,
rosemary-mustard jus 23.

WINE CASK CASSOULET

white beans, duck leg confit, braised pork cheek,
Farpoint Ranch sausage 28.

BRAISED PORK SHOULDER (*braised*)

white corn polenta with shrimp, tomato-corn-cucumber salad 26.

'STEAK FRITES'

grilled Flat-iron steak, garlic-seared broccolini, blue cheese,
french fries, demiglace & chimichurri sauces 23.

GRILLED NEW YORK STRIP (*Medium-Rare*)

potato purée, wild mushrooms, grilled spring onion, tomato confit,
mizuna, port roasted shallot sauce 29.

~WE GLADLY PREPARE VEGETARIAN DISHES UPON REQUEST~

WEEKEND WINE BAR – IN THE TASTING ROOM FROM 6PM

WINE CASK 'ALLIANCE' TASTING ROOM – DAILY 12 - 6PM

PRIVATE DINING ROOM – RESERVATION FOR GROUPS OF 10 - 28



*A non-mandatory gratuity of 20% may be added to tables of 6 or more
Corkage is \$25/750ml wine, not permitted for groups of ten guests or more*

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FLATBREADS

CAPRESE

Heirloom tomato, mozzarella, goat cheese, roasted garlic & basil 12.

PEPPERONI

Bocconcini mozzarella & tomato sauce 12.

PROSCIUTTO & ARUGULA

Humboldt Fog cheese & oven-dried tomato 18.

HOUSE-MADE BACON & MARKET NECTARINES

St. Andre triple cream, fresh sage 15.

HOUSE-SMOKED DUCK

Ginger-roasted onions, cherry-gourmandise cheese, watercress 18.

BBQ CHICKEN

Smoked mozzarella, bbq sauce, red onion & cilantro 14.

WILD MUSHROOM & PANCETTA

Arrabiata, fontina cheese and fresh market arugula 13.

TACO TRUCK

Carnitas, cotija cheese, roasted pasilla chiles, onion & cilantro 14.

SALAMI & MELTED LEEK

Fresh pear, emmental cheese 13.

EGGPLANT & OLIVE

Roasted eggplant, feta, pickled red onion, fresh parsley 12.

SANDWICHES & BURGERS

THE CASK BURGER, on ciabatta with house-made bacon, cheddar,
oven-dried tomato, grilled onion, smoked paprika aioli 14.

AMERICAN RIVIERA BURGER, on ciabatta with caramelized onion,
house-made BBQ sauce, applewood-smoked bacon & avocado 15.

BLAT on toasted sourdough, applewood-smoked bacon, arugula,
heirloom tomatoes, avocado & aioli 13.

HOUSE-SMOKED CHICKEN SANDWICH on ciabatta with BBQ Sauce,
Cotswald cheese, cilantro-lime aioli, citrus-marinated cabbage 12.

ROB'S PULLED SHORT RIB GRILLED CHEESE

Bel Paese cheese, pickled red onions 13.

HEIRLOOM TOMATO GRILLED CHEESE

Bel Paese cheese, pickled red onions 12.

~ all sandwiches & burgers served with choice of greens, fries or sweet potato fries ~



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