

HAPPY HOUR

WINE BY THE GLASS | 5

2019 Quails' Gate Rosé
2019 Quails' Gate Chasselas
2007 Quails' Gate Pinot Noir

WINE BY THE GLASS | 8

2011 Quails' Gate Chardonnay
2011 Quails' Gate Merlot
2018 Quails' Gate Old Vines Foch

FEATURE COCKTAILS | 8

AMERICANO
Campari, sweet Vermouth, soda water

COSMOPOLITAN
vodka, Grand Marnier, cranberry juice

CABBAGE SALAD | 5
cashews, jalapeño, lime dressing

PORK CROQUETTE | 6
mustard aioli

GRILLED AVOCADO
Feta | 7
Dungeness Crab | 10

GRILLED CARROTS | 6
harissa dressing, hazelnuts, parsley, cilantro, crème
fraiche

FRESH SHUCKED OYSTER* | 2
lemon

BEEF KOFTA | 9
Tahini

ARTISAN CHEESE PLATE | 18
quince preserve, spiced nuts

DAILY FEATURE SOUP | 6

RAS EL HANOUT SPICED ALMONDS | 4

MARINATED ORGANIC OLIVES | 11

TRUFFLE PARMESAN FRIES | 10

HOUSE MADE BREAD | 3

APPETIZERS

TANTO LATTE BURRATA | 18
cured coppa, pickled root vegetables, focaccia

BISON CARPACCIO | 19
blackberries, shallots, puffed bulgar, parsley

KALE SALAD | 14
pickled beet, agro dolce onion, crouton, pumpkin
seed, parmesan balsamic dressing

DUNGENESS CRAB SALAD | 20
apple, beets, celeriac, radish, fennel, orange, black
pepper crisps

STEAMED MUSSELS | 24
wine cured chorizo, garlic, tomato

RISOTTO | 18/26
apples, leeks, chanterelles, tarragon

ARTISAN CHARCUTERIE | 19
cured meats, house made terrine, pickles, olives

*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

Old
VINES
THE RESTAURANT AT
QUAILS' GATE