

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
2013 Quails' Gate Merlot
2018 Quails' Gate Old Vines Foch

FEATURE COCKTAILS | 8

AMERICANO
Campari, sweet vermouth, soda water

COSMOPOLITAN
vodka, Grand Marnier, cranberry juice

SMALL PLATES

GRILLED PORK RIBS | 8
peach bbq glaze, pumpkin seed crumb

GRILLED AVOCADO
feta | 7
Dungeness crab | 10

GRILLED FARMER'S CARROTS | 6
roasted garlic hummus, za'atar, paprika oil

FRESH SHUCKED OYSTER* | 2
lemon

BEEF KOFTA | 9
cucumber raita

LAMB & PORK MEATBALLS | 6
tomato sauce

GRILLED CHEESE & HAM | 7
house pickles

CRISPY FISH BEIGNET | 8
cilantro & lime mayo

DAILY FEATURE SOUP | 6

MARINATED ORGANIC OLIVES | 11

CHARRED CABBAGE, lime mayo | 9

BRUSSEL SPROUTS, miso | 10

TRUFFLE PARMESAN FRIES | 10

HOUSE MADE BREAD | 3

SHARE PLATES

BISON CARPACCIO | 17
blackberries, shallots, puffed bulgar, parsley

SALAD OF BEETS | 15
cranberry chutney, crème fraiche, tarragon,
charred cabbage, hazelnut

DUNGENESS CRAB SALAD | 21
apple, beets, celeriac, radish, fennel, orange, black
pepper crisps

SEARED ALBACORE TUNA | 17
espelette aioli, fennel, grapefruit, puffed rice

TRUFFLED CORN RISOTTO | 16
herb oil, corn relish, parmesan

ARTISAN CHARCUTERIE | 20
cured meats, house made terrine, pickles, olives

ARTISAN CHEESE PLATE | 18
quince preserve, spiced nuts

*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