



**Oysters on The Half Shell\*** | 22

fresh horseradish, mignonette, lemon  
*suggested pairing: 2019 Dry Riesling*

**Steamed Mussels** | 23

lemon, chardonnay & star anise cream, chives,  
grilled garlic bread  
*suggested pairing: 2017 Chardonnay*

**Bison Carpaccio** | 17

rhubarb compote, parmesan, puffed grains, arugula  
*suggested pairing: 2019 Pinot Noir*

**Grilled Armstrong Asparagus** | 16

aged cheddar, pine nut, confit garlic,  
champagne vinegar  
*suggested pairing: 2020 Chenin Blanc*

**Tanto Latte Burrata** | 19

basil, arugula, prosciutto, olives, Venturi-Schulze  
balsamic, focaccia  
*suggested pairing: 2018 Stewart Family Reserve Chardonnay*

**Daily Feature Soup** | 12

seasonally inspired  
*daily pairings*

**Scallop Crudo** | 18

preserved lemon & buttermilk vinaigrette,  
spring onion, red sorrel  
*suggested pairing: 2019 BMV Riesling*

**Pacific Octopus** | 17

chorizo, spring greens, crème fraîche, shaved radish  
*suggested pairing: 2020 Rosé*

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**Liege Waffles** | 5

*Add topping \$2 each:*  
chocolate sauce, house jam, maple syrup,  
salted caramel

**Avocado Sourdough Toast** | 17

poached eggs, arugula, bacon crisp, pickled shallots,  
espelette, parmesan  
*suggested pairing: 2019 Chenin Blanc*

**Mushroom Omelette** | 24

truffle, breakfast potatoes, fresh fruit  
*suggested pairing: 2019 Pinot Noir*

**Dungeness Crab Benedict** | 25

free run eggs, avocado, English muffin,  
whipped hollandaise, breakfast potatoes  
*suggested pairing: 2017 Chardonnay*

**Classic Eggs Benedict** | 20

free run eggs, Kasseler Ham, English muffin, whipped  
hollandaise, breakfast potatoes  
*suggested pairing: 2019 Dry Riesling*

**Wine Country Breakfast** | 19

Two Rivers sausage, thick cut bacon, Unearthed farm  
baked beans, fried eggs, breakfast potatoes  
*suggested pairing: Mimosa*

**Falafel** | 26

herb & chickpea hummus, pita, bulgur 'salad',  
pickled cabbage, pistachio  
*suggested pairing: 2020 Rosé*

**Classic Burger** | 26

house ground beef chuck, truffle aioli,  
Farmhouse old cheddar, smoked onion jam, fries  
*suggested pairing: 2019 Merlot*

**Cache Creek Flat Iron 6oz** | 33

**Cache Creek 30 Day Dry Aged Beef  
Ribeye 10oz** | 54

confit potato terrine, rutabaga purée, red wine jus  
*suggested pairing: 2019 Merlot*

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**Two Rivers Breakfast Sausages** | 5

**Thick Cut Bacon** | 5

**Truffle & Parmesan Fries** | 10

**Marinated Organic Olives** | 11

**Roasted Farm Potatoes** | 9

**House Made Sourdough Bread** | 3

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

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