

## W i n e s   b y   t h e   G l a s s

### W H I T E S

SPARKLING	GLORIA FERRER, BRUT, CALIFORNIA	NV	8
PROSECCO	MOLETTA, ITALY	NV	8
SPARKLING ROSE	J WINE COMPANY, CALIFORNIA	NV	10
CHARDONNAY	PEDRONCELLI, DRY CREEK VALLEY, CALIFORNIA	2010	9
CHARDONNAY	SILVERADO, NAPA, CALIFORNIA	2009	12*
CHARDONNAY	ROMBAUER, CARNEROS, CALIFORNIA	2010	15*
PINOT GRIGIO	BENVOLIO, FRIULI, ITALY	2010	9
FALANGHINA	TERREDORA DIPAOLO, IRPINIA, ITALY	2010	10
VIOGNIER BLEND	DAVIS FAMILY VINEYARDS, SIERRA FOOTHILLS, CALIFORNIA	2008	10
RIESLING	PACIFIC RIM, COLUMBIA VALLEY, WASHINGTON	2010	9
SAUVIGNON BLANC	BECKSTOFFER, 75 WINE, NAPA VALLEY, CALIFORNIA	2010	9
WHITE BORDEAUX	LAFAYETTE, FRANCE	2010	9
HOUSEMADE SANGRIA	WHITE OR RED	NV	7

### R E D S

PINOT NOIR	ROLLING STONE, VIN DE FRANCE	2010	10
PINOT NOIR	DAVIS FAMILY, RUSSIAN RIVER VALLEY, CALIFORNIA	2008	15*
CABERNET	CAMERON HUGHES, NAPA, CALIFORNIA	2009	10
CABERNET	VOLANTE, NAPA, CALIFORNIA	2009	13*
MERLOT	GOUGUENHEIM, VALLE ESCONDIDO, ARGENTINA	2009	9
SYRAH	STICKY BEAK, NAPA, CALIFORNIA	2008	10
ZINFANDEL	TRENTADUE, ALEXANDER VALLEY ESTATE, CALIFORNIA	2009	9
RHONE BLEND	EPIPHANY, GYSPY, SANTA BARBARA, CALIFORNIA	2007	12*
MALBEC	GOUGUENHEIM, VALLE ESCONDIDO, MENDOZA, ARGENTINA	2009	8
GARNACHA	TRES PICOS, BORSOA, SPAIN	2009	8
SUPER TUSCAN	MAZZONI, ROSSO, ITALY	2008	10
SHIRAZ	CIMICKY, TRUMPS, BAROSSA, AUSTRALIA	2008	8

\* = these items not available at happy hour prices

## A p p e t i z e r s

<b>Araka Pita Spread</b> <i>v</i>	10
OLIVE TAPENADE, CHICKPEA HUMMUS, ROASTED BEET PUREE, GRILLED PITA CHIPS	
<b>Beef Carpaccio</b>	14
PARMIGIANO CRACKER, ARUGULA, SEA SALT	
<b>Stuffed New Potatoes</b>	13
DUCK CONFIT, PANCETTA, MAPLE SMOKED WHITE CHEDDAR, TOMATO WORCESTERSHIRE	
<b>Grilled Butternut Squash</b> <i>veg, gf</i>	10
FENNEL, CRIMSON PEAR, WILTED KALE, AMISH BLUE CHEESE, PEANUT VINAIGRETTE	
<b>Spanish Spring Rolls</b> <i>veg</i>	10
CALASPARRA RICE, WATERCRESS, FRESNO-SAFFRON AIOLI	
<b>Crispy Tempeh Bites</b> <i>v</i>	10
PANKO, CITRUS HOT AND SOUR SAUCE, ARUGULA, FRISEE	
<b>Crispy Spinach Goat Cheese Ravioli</b> <i>veg</i>	11
FRIED LEEKS, TOMATO-FENNEL MASCARPONE SAUCE	
<b>Oysters on the Half Shell</b>	18
6 COLD OYSTERS, MIGNONETTE, COCKTAIL SAUCE	
<b>Artisanal Cheese Plate</b> <i>veg</i>	18
3 CHEESES, SERVED WITH FRUIT COMPOTE, SPICED NUTS	

## F l a t b r e a d s

<b>Braised Beef Short Rib</b>	14
HORSERADISH CREAM, GORGONZOLA, RED ONION, ARUGULA	
<b>Tuscan Vegetable</b> <i>veg</i>	12
BRAISED FENNEL AND KALE, ROASTED RED PEPPERS, GRILLED PORTOBELLA, PISTACHIO PESTO, FETA	
<b>Grilled Chicken</b>	14
BRIE, CREME FRAICHE, CANDIED BACON, YELLOW TOMATO	
<b>Margherita</b> <i>veg</i>	12
FRESH MOZZARELLA, BASIL, ROMA TOMATO	

## S o u p s a n d S a l a d s

<b>Roasted Cauliflower Soup</b> <i>veg</i>	10
SUNDRIED TOMATO PESTO, CANDIED WALNUTS	
<b>Roasted Beets</b> <i>veg</i>	10
ROASTED SHALLOT VINAIGRETTE, GOAT CHEESE, FRISEE, ARUGULA, PISTACHIOS, BRIOCHE CROUTON	
<b>Simple Greens</b> <i>veg</i>	9
APPLE CIDER VINAIGRETTE, CRIMSON PEAR, GORGONZOLA, TOASTED WALNUTS,	
<b>Bibb Lettuce</b> <i>veg</i>	10
RED WINE VINAIGRETTE, AVOCADO, ORANGE, GOAT CHEESE, SUNFLOWER SEEDS	
<b>Caesar</b>	10
ROMAINE, CRISPY POTATO CROUTON, PARMIGIANO	

*gf*=GLUTEN FREE, *veg*=VEGETARIAN, *v*=VEGAN

## P a s t a s

<b>Grilled Shrimp Capellini</b>	<b>22</b>
HOUSEMADE PANCETTA, CHERRY TOMATOES, ENGLISH PEAS, SHERRY-CREAM SAUCE	
<b>Beef Short Rib Pappardelle</b>	<b>21</b>
BROWN BEECH MUSHROOMS, RAPINI, SWEET CORN, CARAMELIZED ONIONS, RED WINE BRAISE	
<b>Green Tea Noodles <i>v</i></b>	<b>18</b>
SEARED TOFU, SESAME, GINGER-HOISON SAUCE, DAIKON RADISH, BOK CHOY, FRESNO, SHIITAKE MUSHROOMS	

## E n t r e e s

<b>Pan-Seared Salmon</b>	<b>26</b>
ISRAELI COUSCOUS, BRAISED KALE, ESCAROLE, SMOKED TOMATO BROTH	
<b>Pan-Seared Day Boat Scallops <i>gf</i></b>	<b>29</b>
PARSNIP PUREE, BELUGA LENTILS, DIJON CARAMELIZED ONION, PATTYPAN SQUASH	
<b>Seared Market Fish</b>	<b>Mkt</b>
ROASTED FINGERLING POTATOES, BRAISED ESCAROLE, SAFFRON CREAM, CRISPY SHALLOTS	
<b>Roasted Acorn Squash <i>veg</i></b>	<b>19</b>
RED PEPPER RISOTTO, SWEET CORN, BROWN BEECH MUSHROOMS, ARUGULA, BALSAMIC REDUCTION	
<b>Pan-Roasted Amish Chicken <i>gf</i></b>	<b>25</b>
POTATO HASH, BROCCOLINI, NATURAL JUS	
<b>Grilled Pork Chop <i>gf</i></b>	<b>28</b>
GARLIC SMASHED RED POTATOES, GREEN BEANS, SHERRY-MUSHROOM SAUCE, TOBACCO ONIONS	
<b>Lamb Duo</b>	<b>30</b>
GRILLED RACK, BRAISED LEG, CARDAMOM BASMATI RICE, YELLOW CURRY BRAISE, ASPARAGUS, MANGO RELISH	
<b>Grilled Strip Steak <i>gf</i></b>	<b>32</b>
PARSNIP-POTATO GRATIN, BRUSSELS SPROUTS, CHARRED RED ONION DEMI-GLACE	
<b>Pan-Roasted Duck Breast <i>gf</i></b>	<b>30</b>
CREAMY WHITE POLENTA, RAPINI, CHANTERELLE MUSHROOMS, ROSEMARY-DUCK JUS	

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# ARAKA

[UH-RAH-KUH]

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