

Wine

Sparkling

Mumm Blanc de Blanc, Napa Valley, CA ^{nv}	18/72
Goldeneye Brut Rose, North Coast, CA ^{nv}	18/72
Schramsberg Blanc de Noirs, Napa Valley, CA ^{'18}	24/96
Perrier Jouet Grand Brut Brut, Epernay, Fr ^{nv}	45/180

Whites

Etude Pinot Gris, Carneros, CA ^{'19}	16/60
Emmolo Sauvignon Blanc, Suisun, CA ^{'22}	16/64
AXR Sauvignon Blanc, Napa CA ^{'22}	18/72
Cakebread Sauvignon Blanc, Napa CA ^{'21}	22/88
Patz & Hall Chardonnay, Sonoma Coast CA ^{'20}	16/64
Flowers Chardonnay, Sonoma Coast CA ^{'21}	25/100
Dalecio Family Wines Chardonnay, Sonoma Coast CA ^{'19}	29/116

Rosé

Sojourn Rose of Pinot Noir Sonoma Coast ^{'22}	16/64
Sainte' Maguerite <i>Symphonie</i> Provence, France ^{'22}	24/96

Pinot Noir

Failla Sonoma Coast, CA ^{'21}	19/76
Flowers Sonoma, CA ^{'21}	25/100
Dalecio Family Wines Sonoma Coast, CA ^{'16}	30/120

Other Reds

Frank Family Merlot, Napa Valley, ca ^{'20}	20/80
8 years in the Desert Zinfandel, Napa Valley, ca ^{'21}	28/112
Taken Red blend, Napa Valley, CA ^{'20}	18/72
Copain "Les Voisins" Syrah, Yorkville Highlands, CA ^{'18}	23/92
Orin Swift <i>abstract</i> Red blend, St. Helena, CA ^{'20}	22/88

Cabernet

Daou Paso Robles, CA ^{'21}	16/64
Beaulieu Vineyard Rutherford, CA ^{'18}	25/100
Faust Napa Valley, CA ^{'20}	35/140
Caymus Napa Valley, CA ^{'20}	50/200

the mansion bar

shareables

Burrata | 16

macerated strawberries, basil, sea salt, evoo, grilled sourdough

Truffle Popcorn | 12

parmesan, chives

Garlic Fries | 12

parmesan, parsley, green garlic aioli

Roasted Cashews | 10

smoked sea salt, furikake

Local & Imported Cheese & Charcuterie | 30

traditional accoutrements, piccolo baguette

Little Gems Caesar Salad | 17

parmesan, house dressing, focaccia croutons

Add-ons chicken breast \$10

prawns \$12

Avocado \$4

Something sweet

Frog Hollow Peach Fritters | 12

bourbon caramel, whipped vanilla crème fraiche

signature cocktails

Barrel-aged Manhattan | 25

Jefferson's small batch bourbon, Carpano Antica, Angostura bitters, orange peel

Summer 75 | 17

Tanqueray Sevilla Orange Gin, Lemon Juice, white peach, mumm blanc de blanc

Mt. Fuji | 55

Hibiki Harmony washed with wagyu fat, Whistle Pig rye barrel aged maple syrup, black walnut bitters, orange peel, maraschino cherry

Beer \$9

Coors Light

Bud Light

North Coast Scrimshaw Pilsner

Dust Bowl Hazy I.P.A

House Tater Tots | 15

cured salmon crème fraiche, smoked trout roe, fine herbs, fennel pollen

Roasted Chicken Wings | 18

green harissa aioli, parsley

Oysters | 25

champagne mignonette, lemon, kimchee cocktail sauce

Duck Carnitas | 20

tomatillo and avocado crema, cotija cheese, cherry tomato pico de gallo, shaved cabbage

The Mansion Smashburger | 20

cheese "wizz", spicy thousand island, little gems, pickles, fries

Add-ons bacon \$4

avocado \$4

Rye and Whiskey Chocolate Chip Cookies | 6

Port Chocolate Truffle | 3

Nitro Espresso Martini | 17

Ketel One vodka, Mr. Black coffee liqueur, espresso, and agave

Prickly Pear Margarita | 17

Herradura Blanco, Cointreau, Prickly pear, Lime juice, lime wheel

Lagunitas I.P.A.

Sierra Nevada Pale Ale

High Noon Sun Sips

Pineapple, Watermelon, Grapefruit, Black Cherry Hard seltzers, Modesto, CA