

Specials OUR CHEF'S VISION

Small Bites

Ask us about the perfect pairing!

Charcuterie Board \$21

Gouda & cranberry white cheddar cheese paired with roast beef, and chorizo. Accompanied by Fig Newtons, Oreo basil cookies, and two goat cheese spreads—one topped with red pepper jelly, the other with creamed honey. Served with pickles, stuffed mini peppers, warm pita bread or gluten-free chips and a sweet parfait.

Pita and 3 Bean Spiced Hummus – \$12

House-made hummus topped with kidney beans, black beans, cannellini beans, red onions, and a drizzle of olive oil, served with warm, fluffy pita bread.

Meatball Trio Flight – \$15

A savory sampler featuring three unique flavors: one tossed in a blackened alfredo, one in a creamy garlic, and one in our signature RYG calabrian ranch.

Drunken Bruschetta – \$13

Fresh, ripe tomatoes, garlic, basil, and a drizzle of extra virgin olive oil infused with our Vida wine, on a toasted artisan bread. Topped with a balsamic glaze.

Grilled Chicken & Bacon Deluxe Sandwich \$15

Tender chicken, bacon, and calabrian ranch, topped with colby cheese and a side of sea salt chips.

Dessert

Drunken Pistachio and Lemon Ricotta Cake - \$15

Decadent lemon ricotta cake infused with a nip of our white wine liqueur, pistachios, and finished dusting of powdered sugar.

Please inform your server of any food allergies or dietary restrictions.

Our menu items may contain or come into contact with common allergens, including:

Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.