

# WINE & WAGYU WEDNESDAY

## WINE.

### LE GRANDE COURTAGE

brut sparkling, france 9 / 14 / 39

### WENTE MORNING FOG CHARDONNAY

central coast, ca 9 / 14 / 39

### GERARD BERTRAND COTE DES ROSE

languedoc, france 9 / 14 / 39

### FLOWERS PINOT NOIR

sonoma coast, california 17 / 27 / 75

### ORIN SWIFT MACHETE PETITE SIRAH BLEND

california 17 / 27 / 75

### STAG'S LEAP WINE CELLARS ARTEMIS CABERNET SAUVIGNON

napa valley, california 375ml 59

### DAOU CABERNET SAUVIGNON

paso robles, california 11 / 17 / 44

### JORDAN CABERNET SAUVIGNON

sonoma, california 20 / 32 / 90

### SILVER OAK CABERNET SAUVIGNON

alexander valley, sonoma, california 21 / 34 / 95

*\*glass / 8oz carafe / bottle*

## WAGYU.

### WAGYU DUMPLINGS

ground wagyu, shrimp, chili crunch 16

### IWACHU BURGER

ground wagyu, sharp cheddar, toasted aioli,  
grilled onion, sesame brioche, fries 21

### ROYALE CHEESEBURGER

ground wagyu, aged white cheddar, bacon,  
pickled peppers, sweet heat aioli,  
sesame brioche, fries 21

### STEAK FRITES (gf)

5oz snake river farms wagyu rib eye, chimichurri,  
fries, sambal ranch 34

### SNAKE RIVER FARMS WAGYU RIB EYE

8oz rib eye filet, garlic mashed potatoes,  
sauteed gailan, daikon, wasabi relish 49

(gf) gluten free (v) vegetarian

.....  
\*THE STATE OF CALIFORNIA WOULD LIKE YOU TO  
KNOW THAT CONSUMING RAW OR UNDERCOOKED MEATS,  
SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS



Follow us