

Tasting Room & Cafe

Chef: Jonathan Price

**Starters**

**Chef JP’s Hand Rolled Tacos $4** each – tri-tip, chicken or Thai (shrimp add $1)

**Soup Du Jour** Bowl $6 /Cup $4- ask for the “daily selection”

**Avocado Bomb $9** – filled with shrimp, carrot and scallion in an amazing jalapeño-soy sauce

**Baked Brie Crostini $10** –fresh baked in pastry dough, warm with house candied walnuts and honey

**Spanish Olives $6** –Spanish olives with olive oil

**Marcona Almonds $8** – roasted with truffle oil and sea salt

**Seasoned Artichoke Hearts $6** – warm with Parmigiano and Garlic

**Steak Bites $12** – Cooked to perfection with cremini mushrooms, carrot-ginger sauce, and micro cilantro

**Cheese & Charcuterie Boards**

**Cheese Board $14** – Parmigiano, Manchego, Blue & Paprika Goat Cheese with fruit and nuts

**Meat & Cheese Board $16**– Salami, Prosciutto, chef selection of Cheeses, Almonds, Olives, and Artichoke Hearts

**Salads $12**

**The Grevino** - mixed greens, mozzarella, red onion, tomatoes, parmesan tossed with pesto and lemon vinaigrette

**Caprese** - tomato, basil, fresh mozzarella, balsamic reduction and extra virgin olive oil

**Mixed Greens** - cranberry, walnut, apple, goat cheese, balsamic vinaigrette

**Caesar** - romaine, parmesan, breadcrumbs , house made caesar dressing

**Roasted Beet** - tomato, avocado, mixed greens, walnuts, goat cheese, and balsamic reduction

**Avocado Bomb Salad** - avocado with shrimp, carrots, scallion and jalapeno- soy sauce on a bed of greens

**Add Chicken $4 Add Tri-Tip $6**

**Oven and Grill**

**French Dip Sliders $15** –thinly sliced tri tip, Swiss cheese, house made au jus

**Chicken Piccata $21** – potatoes, green beans, asparagus, capers, butter lemon sauce

**Chicken curry $20** – Pineapple, curry, coconut, bamboo shoots, jasmine rice

**Salmon $22** – Bell peppers, asparagus, onion, cilantro, lemon butter sauce

**The Grevino Burger $16** – Bacon, fried egg, lettuce, tomato, cheddar (with soup or salad)

**Flat Bread Pizza’s**

**Veggie Pesto $13** - Artichoke Hearts, Onion, Red Peppers, olives and mozzarella

**Tri-Tip and Blue Cheese $15** -Red sauce, red onion, balsamic reduction, mozzarella and parmesan

**Prosciutto and Fig $16** - Avocado, garlic olive oil, mozzarella and Parmigiano

**Chicken and Jalapeno $15** - White cheddar sauce, onion, mozzarella

**Spicy Thai $**1**5** - Cucumber, tri-tip, sriracha, sesame, mozzarella

**Macaroni and Cheese $14** - Macaroni, Cheddar, bacon, jalapeno

**BBQ Chicken $15** - Chicken, BBQ sauce, onion, mozzarella, cilantro

**Chorizo and Mushroom $15** - Chorizo, mushroom, cilantro sriracha, onion, mozzarella

**Calabrese Salami** **$15** - Red sauce, mozzarella & Parmigiano

**Additional Toppings add $1**



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**Grevino Classic Cocktails $9**

**Margarita**- Rancho Alegre blanco, triple sec, lime juice, and sweet & sour

**Old Fashioned**- Beam 8 bourbon, sugar, fresh squeezed orange, bitters

**Moscow Mule**- Svedka vodka, lime juice, and ginger beer

**The Grevino Godfather**- Lauders scotch, amaretto, lemon

**Mojito**- Cruzan rum, mint, lime juice, simple syrup, and soda water

**Martinis $12**

**Cucumber Apple Martini** - Kettle One vodka, muddled cucumber, green apple, and lime

**Orange Thyme Martini**- Bombay Sapphire gin, fresh thyme, muddled orange, and a splash of tonic water

**Maker’s Manhattan**- Maker’s Mark Bourbon, sweet vermouth, Angostura bitters, lemon, lime, and **orange**

**Tramonto “Sunset” Martini**- Captain Morgan Grapefruit rum, triple sec, pineapple juice, and grenadine

**Silver Tequila Martini**- Milagro silver tequila, dry vermouth, pink grapefruit juice, and orange bitters

**Cosmopolitan**- Deep Eddy Ruby Red vodka, triple sec, lime juice, and cranberry juice

**Bottled Beer**

**Cali-Veza**

**Peroni**

**805**

**Sierra Nevada Pale Ale**

**Lagunitas IPA**

**Sculpin IPA**

**Blue Moon**

**Mo-tra**