



The Greene House

Inspired California Cuisine

DRINKS

Greyhound 10

Chopin Vodka, Fresh Squeezed Grapefruit, Candied Grapefruit Peel

Lemon Sipper 8

Absolut Citron, Fresh Lemon Juice, Mint, Simple Syrup

Whiskey Smash 7

Jim Beam Bourbon, Lemon Wedges, Mint

Fresca 8

Hornitos Plata Tequila, Triple Sec, Fresh Cucumber, Grapefruit, Splash of Soda

Raspberry Caipirinha 8

Cabana Cachaca, St. Germain Elderflower, Raspberries, Lime

Greene House Margarita 8

Sauza Silver, Fresh Squeezed Lime, Pomegranate Juice, Orange Juice

Green Cup 8

Plymouth Gin, Cucumber, Lime Wedges

Basil Gimlet 7

Beefeater Gin, Lime, Basil Leaves

Black & Blue Mojito 10

10 Cane Rum, Fresh Blackberries, Raspberries, Mint

Pomegranate Martini 9

Belvedere Vodka, Fresh Lemonade, "Pom" Pomegranate Juice

APPETIZERS

Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco 7

Herb Hummus Grilled Flatbread, Tomato, Onion & Feta 8

Black Mussels Chorizo, Tomato & Grilled Bread 12

Warm Brie Roasted Garlic, Sour Cherries 9

Smoked Salmon Bruschetta Crème Fraîche & Chives 11

Fresh Pea Dumpling Bok Choy, Enoki Mushroom & Sweet Chili Broth 8

Tuna Tartare Tacos* Avocado, Wasabi & Aged Soy 13

Tempura Calamari* Sea Salt, Sweet Chili Vinaigrette 11

Mac & Cheese Grilled Andouille Sausage 9

Spinach & Artichoke Fondue Pico de Gallo, Grilled Flatbread 9

SALADS & SANDWICHES

Asian Chicken Salad Sesame Seeds, Ginger-Miso Dressing 12

Classic Caesar Salad Garlic Croutons & Parmesan Cheese 8

Harvest Chopped Grapes, Strawberries, Apples, Goat Cheese & Walnuts 9

Iceberg Wedge Avocado, Organic Egg, Crisp Bacon & Bleu Cheese 9

Roasted Beet Salad Goat Cheese Mousse & Pistachios 10

King Salmon Salad* Butter Lettuce, Marble Potato, Caper-Mustard Vinaigrette 16

Spicy Grilled Chicken Sandwich Jack Cheese, Jicama slaw 11

Twin Kobe Burgers* Fontina Cheese, House Pickles, Brioche Buns 13

Roast Beef Sandwich* Pickled Red Onions & Fontina Cheese 13

Turkey on Grilled Flatbread Baby Swiss, Avocado, Butter Leaf & Hummus Spread 11

SIDES

Mac & Cheese 7

Vegetable Stir Fry 6

Mascarpone Cream Corn 7

White Truffle Parmesan & Chive Fries 6

ENTREES

Rainbow Trout Baby Artichokes, Fingerling Potato, Charred Tomato 19

Seared Ahi Tuna* Vegetable Stir Fry & Red Chili Caramel 25

Crispy Half Chicken Mascarpone Cream Corn, Natural Jus 17

Pacific Cod Fish & Chips Caper Remoulade, Jicama Slaw 15

Grilled Steak or Fresh Mahi Tacos* Avocado, Pico de Gallo & White Beans 14

Grilled Ribeye* Baby Arugula, Avocado, Tomato, Bleu Cheese & Herb Vinaigrette 25

Sweet Corn Cannelloni Baby Tomatoes & Basil Salad 16

BBQ Pork Tenderloin* Mac & Cheese, Roasted Broccoli 22

Sea Scallops* Caramelized Cauliflower, Snap Peas & Bacon 23

Braised Short Rib Glazed Carrots, Baby Onions, Whipped Potato 23

Fresh Pasta Baby Artichokes, Melted Tomato & Parmesan Cheese 13
add Shrimp* 19

Chicken & Prosciutto Ravioli Arugula & Roasted Peppers 17

DESSERTS

Apple & Cranberry Cobbler 7

Ever Changing Sorbet with Pistachio Biscotti 7

Pineapple Rum Cake Vanilla Bean Gelato 7

Hot Chocolate "Boca Negra" Cake 7

Warm Cinnamon & Sugar Donut
Vanilla Bean Custard 7

Blueberry Crostata a la Mode 7

Artisan Cheeses, Fruits, Nuts & Crostini AQ

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

WHITE WINES

	GLASS	TERZO*	BOTTLE
NV Domaine Chandon "Pinot Noir Brut" (Sparkling Wine) California	8.5		50
NV Sokol Blosser "Evolution #12" (White Blend) Oregon	9.25	12.5	37
07 Ste. Chapelle (Riesling) Idaho	5.75	7.75	23
07 Columbia (Gewurztraminer) Columbia Valley, WA	7.25	9	26
08 Martin Codax (Albarino) Rias Baixas, Spain	8.25	11	33
07 CADE (Sauvignon Blanc) Napa Valley	13	17.5	52
07 Tangent (Pinot Grigio) Edna Valley	7	9.25	28
06 J. Wilkes (Pinot Blanc) Santa Maria Valley	9	11.5	36
08 Seghesio (Arneis) Russian River Valley	10	13.5	40
07 Bridlewood (Chardonnay) Monterey County	6.5	8.75	26
07 Angeline (Chardonnay) Sonoma County	7.5	10	30
07 Chandon "Un-oaked" (Chardonnay) Carneros	9.5	13	38
08 Qupé "Bien Nacido Cuvée" (Chardonnay/Viognier) Santa Maria Valley	11.5	15	46

BEERS

Corona 4.75	Pilsner Urquell 4.75
Coors Light 4	St. Pauli Girl N/A 4
Michelob Ultra 4.75	Anchor Steam 5.25
Guinness 5.50	Sierra Nevada Pale Ale 5.25

RED WINES

	GLASS	TERZO*	BOTTLE
08 Beckmen Rosé (Grenache), Santa Ynez	10	13.25	40
08 Cimarron by Dick Erath "Monsoon Red" (Blend) Kansas Settlement, AZ	7	9	27
08 Martinborough "Russian Jack" (Pinot Noir) New Zealand	9.5	12.5	38
07 Baileyana "Fox Block Six" (Pinot Noir) Edna Valley	15	20	58
06 Shooting Star (Barbera) Lake County	8	10.5	32
06 Verdad (Tempranillo) Santa Ynez	9.75	13	39
07 Paso Creek (Zinfandel) Paso Robles	8	10.5	32
06 Peter Franus (Zinfandel), Napa Valley	14	18	54
06 Tintara (Shiraz) McLaren Vale, Australia	8.5	11.5	34
07 Frei Brothers (Syrah) Russian River Valley	9	12	36
05 Covey Run (Merlot) Columbia Valley, WA	5.75	7.75	23
06 Tangley Oaks (Merlot) Napa Valley	8	10.5	32
07 Lot 205 (Cabernet Sauvignon) California	7.5	10	30
06 Silver Palm (Cabernet Sauvignon) North Coast	9	12	36
07 Tobin James "Notorious" (Cabernet Sauvignon) Paso Robles	10.5	14	40
06 Newton "Claret" (Blend) Napa Valley	10.5	14	40