

meritage tapas (n):
 small plates, meant to be shared.
 big flavor, meant to be paired.

tapas

- \$2.5 Basket of House-Baked Whole Grain Bread
- \$3 Veal & Ricotta Meatball Slider on House-Baked Focaccia
sugg. pairing: 2004 Winemaker's Reserve Cabernet Sauvignon - \$14 gl/\$8 taste
- \$5 Petit Greens with House Vinaigrette
 \$7 with Warm Goat Cheese
sugg. pairing: 2005 Special Selection Rosé of Cabernet Sauvignon - \$9gl/\$5 taste
- \$5 Marinated Olives & Peppers
sugg. pairing: 2005 Winemaker's Reserve Old Vine Zinfandel - \$13gl/\$7 taste
- \$6 Crispy Steak Fries, Parmesan, Parsley & Peppercorn Aioli
sugg. pairing: 2004 Special Selection Syrah - \$10 gl/\$6 taste
- \$6.5 Baby Romaine, Garlic Croutons, White Anchovy,
 Preserved Lemon Dressing & Shaved Parmesan
sugg. pairing: 2005 Winemaker's Reserve Opera d' Arte - \$10 gl/\$6 taste
- \$7.5 Organic Chicken Salad, Crème Fraîche, Grapes & Walnuts on Bruschetta
sugg. pairing: 2005 Special Selection Rosé of Cabernet Sauvignon - \$9gl/\$5 taste
- \$8 Grilled Market Vegetable Antipasto with Roasted Eggplant Dip
sugg. pairing: 2005 Winemaker's Reserve Cabernet Franc - \$13 gl/\$7 taste
- \$9 Crispy Duck Confit with Sherry Vinegar, Walnuts, Celery Root & Apple Slaw
sugg. pairing: 2005 Special Selection Chardonnay - \$10 gl/\$6 taste
- \$9 Carlsbad Mussels, Saffron, Chile & Fresh Tomato Sofrito
sugg. pairing: 2005 Special Selection Sauvignon Blanc - \$10 gl/\$6 taste
- \$10 Sautéed Manila Clams, Kale & Chorizo with Preserved Lemon Broth & Baguette
sugg. pairing: 2006 Special Selection Muscat Canelli - \$10 gl/\$6 taste
- \$11 Shaved Prosciutto, Watercress & Backyard Figs
sugg. pairing: 2006 Special Selection Viognier - \$10 gl/\$6 taste
- \$12 Seared Ahi with Peppercorn & Coriander Crust, Greens & Creamy Basil Dressing
sugg. pairing: 2005 Special Selection Cabernet Sauvignon - \$10 gl/\$6 taste
- \$12 Goat Cheese & Roasted Pear Flatbread with Frisee, Arugula & Truffle Vinaigrette
sugg. pairing: 2005 Winemaker's Reserve Roussanne - \$10 gl/\$6 taste
- \$12 Ceviche Mixto of Clams, Mussels, Tuna, Calamari, Chile, Lime, Sweet Onion & Cilantro
sugg. pairing: 2005 Special Selection Chardonnay - \$10 gl/\$6 taste
- \$12 Pan Roasted Crab Cake, Green Bean Salad, Shiitake Mushroom Purée & Truffle Oil
sugg. pairing: 2005 Special Selection Pinot Gris - \$10 gl/\$6 taste
- \$12 Poached Shrimp Summer Roll, Green Papaya, Radish, Peanuts,
 Traditional Herbs & Spicy Dipping Sauce
sugg. pairing: 2005 Special Selection Sauvignon Blanc - \$10 gl/\$6 taste
- \$12 Frito Misto of Calamari, Shrimp, Fennel & Green Beans with Saffron Aioli
sugg. pairing: 2005 Special Selection Bela Rosé - \$9 gl/\$6 taste
- \$14 Organic Chicken Milanese, Smoked Tomato Blush, Fresh Mozzarella & Spaghettini
sugg. pairing: 2004 Special Selection Merlot - \$10 gl/\$6 taste
- \$15 Grilled Jumbo Scallop Kebob, Tarragon Caper Sauce & Pickled Cauliflower
sugg. pairing: 2006 Special Selection Viognier - \$10 gl/\$6 taste
- \$17 "Steak Frites" Grilled Hangar Steak, Fries, Watercress &
 Roasted Garlic Blue Cheese Butter
sugg. pairing: 2004 Winemaker's Reserve Meritage - \$14 gl/\$8 taste
- mp Artisan Cheese & Fruit



- \$2.5 Organic Iced Tea
- \$2.5 Soda \$8glass
- \$2.75 Juice \$15 carafe
- \$3 Ginger Lemonade
- \$4.5 Filtered/Sparkling Water
- \$2.5 Organic Monkey & Son Coffee \$4
- \$2.5 Organic Hot Tea \$6

Cocktails

Watermelon Sangria

Brewskies

Select

Premium

drinks

Heritage
AT
CALLAWAY

mer · it (mēr'it)

Superior quality or worth

her · i · tage (hēr'ī-tij)

Something that is passed down from
preceding generations; a tradition