



EXPERIENCE A  
TASTE OF  
LOCAL FARMS  
THIS AUGUST!

*three course price fixe dinner menu  
\$29.95*

FEATURED DRINKS

**spring peach**, arrowwood late harvest  
riesling, fresh squeezed lime,  
splash soda, over ice 9.00

**sangrita**, sangiovese, d'arbo black currant  
syrup, fresh lime, soda, over ice  
with an orange wheel 9.00

LUNCH MENU

—SOUPS AND SALADS—

**soup of the day** 7.00

**traditional caesar salad**, garlic croutons, parmesan 8.50 /11.50 *add grilled chicken* 5.50

**garibaldi salad**, mixed greens, grilled chicken, gorgonzola, nectarines, spicy pecans, balsamic vinaigrette 14.50

**warm spinach salad**, grilled chicken, pancetta, red onions, mushrooms, balsamic vinegar 15.50

**heirloom tomato salad**, grilled prawns, radicchio, basil vinaigrette 19.50

**seared tuna salad**, fennel crusted, french beans, potatoes, cherry tomatoes, egg, avocado 17.50

—SANDWICHES—

**grilled chicken sandwich**, grilled apple, brie, field greens 12.50

**honey roasted turkey club**, smoked bacon, lettuce, tomato, avocado, jack cheese, field greens 12.50

**portobella sandwich**, roasted tomato, red bell peppers, caramelized onions, eggplant, goat cheese 11.50

**soup and half sandwich**, *choose one of the sandwiches above* 12.50

**salmon sandwich**, bacon, lettuce, tomato, field greens 16.00

**garibaldi hamburger**, lettuce, tomato, pickle, french fries 12.50

*(add gruyere, jack, cheddar, gorgonzola, grilled onions 1. each)*

—ENTREES—

**summer vegetable risotto**, squash, romano beans, fava beans, sweet corn, aged gruyere cheese 18.00

**pan roasted halibut**, sweet corn puree, romano beans, english peas, meyer lemon vinaigrette 19.00

**steamed p.e.i. mussels**, garlic, olive oil, white wine, lemon, parsley, french fries, aioli 14.00

**grilled flank steak**, green peppercorn marinade, arugula, cherry tomatoes, herb-garlic sauce 19.00

**marinated lamb tenderloin salad**, pistachio couscous, basil tomatoes, green beans, field greens 20.00

*some items may be prepared with raw egg, ask your server for details  
we use all natural and organic ingredients whenever possible  
please inform your server of any food allergies  
20% service charge will be added to all parties of 6 or more  
corkage is \$20. per 750 ml.*

## CHAMPAGNE & SPARKLING

DRUSIAN, PROSECCO DI VALDOBBIADENE, ITALY NV	10.25
SCHRAMSBERG, MIRABELLE, BRUT, NORTH COAST NV	12.25
MICHEL DERVIN, CHAMPAGNE, FRANCE NV	16.25

## WHITE

AUBIN CELLARS, VERVE, <b>COTES DE GASCOGNE</b> , FRANCE 2006	8.25
TEIRA WINES, <b>SAUVIGNON BLANC</b> , SONOMA COUNTY 2006	9.25
PLANETA, <b>LA SEGRETA BIANCO</b> , IGT, SICILY, 2006	10.25
HANDLEY, <b>PINOT GRIS</b> , ANDERSON VALLEY 2007	11.25
D'ARENBERG, THE HERMIT CRAB, <b>VIIGNIER/MARSANNE</b> , SO AUSTRALIA 2004	9.25
LOUIS LATOUR, <b>CHARDONNAY</b> , GRAND ARDECHE, VIN DU PAYS, FRANCE 2004	8.25
TERISA, <b>CHARDONNAY</b> , ALEXANDER VALLEY 2006	15.25
CHARLES MELTON, <b>ROSE</b> , BAROSSA, S. AUSTRALIA 2007	11.25

## RED

FLEUR DE CALIFORNIA, <b>PINOT NOIR</b> , CARNEROS, 2006	9.25
IL MOLINO DE GRACE, IL VOLANO, ( <b>SANGIOVESE/CAB SAUV</b> ), TUSCANY 2005	10.25
SEBASTIANI, <b>ZINFANDEL</b> , SONOMA 2005	10.25
CHRISTIAN MOUEIX, <b>MERLOT</b> , BORDEAUX, FRANCE 2003	8.25
DOMAINE DES REYSSIERS, <b>GAMAY</b> , BEAUJOLAIS-VILLAGES, FRANCE 2005	9.25
ANCIENT PEAKS, <b>SYRAH</b> , PASO ROBLES 2006	9.25
PARADISE RIDGE, <b>CABERNET SAUVIGNON</b> , LADI'S VINEYARD, SONOMA, 2003	13.25

## —BEER—

Alaskan Amber Ale, Amstel Light, Anchor Porter, Bass Ale,  
Blue Star Wheat, Old No. 38 Stout Ale, Scrimshaw Pilsner, Stella Artois, Stone I.P.A.  
Kaliber (Non-Alcoholic) 5.75

## —ALTERNATIVES—

<b>spring peach</b> , arrowwood late harvest riesling, fresh squeezed lime, splash soda, over ice	9.00
<b>sangrita</b> , sangiovese, d'arbo black currant syrup, fresh lime, soda, on ice with an orange	9.00
vignette non-alcoholic wine country soda <i>pinot noir or chardonnay</i>	6.25
garibaldi's seasonal lemonade	4.25
d'arbo all natural fruit syrup frescas <i>raspberry, black currant</i>	5.25
san pellegrino sparkling water	3.25/6.25
acqua panna still water	3.25/6.25