

Tapas

A Spanish tradition of small portions of favorite foods.
Enjoy a few for an appetizer or many as an entrée to share with your family and friends!

Ceviche of the Day _____ 11- Fish of the day diced with Pico de Gallo salsa.	Crustacean Cocktail _____ 10- Bay shrimp, crab & avocado in our spicy cocktail sauce.
Ahi Cakes _____ 10- Fresh minced Ahi, roasted garlic & house pickled jalapenos, pan seared.	Albondigas _____ 7- Lamb-beef meatballs flame broiled on our tomato-sofrito sauce.
Fries with Eyes _____ 8- A mound of fried ocean Smelt with caper tartar sauce for dipping!	Mediterranean Skewers _____ 8- Fresh-ground chicken with cumin, guajillo pepper & a hint of garlic.
Poki _____ 13- Fresh raw Ahi chopped with scallion, seaweed, Tobiko, chile pepper and sesame.	Stickers _____ 8- Pot stickers filled with turkey over roasted tomatillo salsa.
Lime Garlic Calamari _____ 10- Calamari with garlic, lightly deep fried & finished with lime and parsley.	Chorizo Bocado _____ 8- Grilled homemade Spanish chorizo sausage on our tomato-kissed baguette.
Cajun Fried Oysters _____ 4 for 8- Oysters shucked, breaded & flash fried tossed in our homemade hot sauce.	Rings _____ 6- Fresh red onions sliced, battered & flash fried.
On the Half-Shell _____ 3 for 5- Fresh oysters with a spoonful of lemon-cilantro vinaigrette.	Crunchy Chips & Salsas _____ 4- Fresh corn tortilla chips fried to order with two handcrafted salsas.
Famous Artichoke _____ 7- Fire broiled artichoke, chile mayo dip.	Patatas Fritas _____ 5- French fries with Dijon ali-oli & mango BBQ dipping sauces.
Gambas al Ajillo _____ 9- Garlic shrimp says it all. It's so Spanish!	Nachos _____ 8- Our cooked to order chips with melted cheeses, salsa & guacamole.
Fire Shrimp _____ 9- Two bamboos of gulf shrimp, a bit spicy!	Quesadillas _____ 9- Add shrimp, avocado, steak, chicken or artichokes (2.50 ea.)
Egg Rolls _____ 8- Stuffed with shrimp, bell pepper & cilantro.	

Welcome to the Vineyards Inn

At the Vineyards Inn, we are trying to be as green as possible. Being Green means making decisions every day that improve our world. We raise most of our vegetables throughout the growing season at our Rose Ranch here in Kenwood — certified organic and soon to be certified biodynamic. Much of our produce we process and store for winter. We try to buy local produce certified organic when available and cost effective. All of our fresh fish arrives four or five times a week — always wild, line caught, and never gill netted or farmed.

The beef and poultry we serve is certified organic and our lamb is awaiting final certification. All of our dairy goods and eggs are organic and purchased locally from Clover Stornetta Farms allowing us to make organic ice creams in house! Since we make the effort to provide organic foods, our cooking methods tend to be healthy with a few indulgences here and there.

We compost our straws, placemats and cocktail napkins. All of our waste can liners and to-go containers are of a compostable corn product. All pre- and post-consumer waste goes into our compost machine. The more oysters you order the greener our gardens get! Every time you order our fish entrees the bones enrich our soils! We recycle everything possible. Colleen creates landscape gravels from all of our wine, liquor and beer bottles. As a result, we have reduced our landfill waste by 90%. We attempt to conserve energy whenever possible which is why the majority of our lighting is fluorescent.

As we approach our 26th year in business, we continue to grow and learn how to take care of our planet for our children.

**As a courtesy to our clientele and staff please do not use your cell phone in our restaurant and bar.
Any cell phones in use will be confiscated and simmered into soup!**

House Specialties

Pollo al Ajillo _____	22-
Medallions of chicken sautéed with lots of garlic, wine & lime-butter.	
Pollo Abuela _____	20-
My Basque grandmother's recipe, simmering chunks of chicken with tomato, bell pepper, onion & garlic in our red wine sauce.	
Pork Adobo _____	19-
Pieces of pork cooked all day with black peppercorns, peppers, garlic & onion in our Two Dog Balsamic vinegar sauce.	
Basque Rib Eye _____	25-
14 oz. cut of choice dry aged Angus slowly roasted then flame broiled with a glaze of our Basque mustard-garlic sauce or fresh herbs.	
Garlic Steak _____	25-
Our New York steak pan roasted, flamed with brandy and a golden cap of chopped garlic.	
Lamb Stew _____	21-
My Tia Lupe's version from Pamplona in an oven-hot bowl with a pastry lid.	
Chuletas _____	26-
Fire broiled rack of lamb chops glazed with our Basque mustard-garlic sauce.	
Paella Valenciana _____	25-
Fresh chicken, clams, mussels, homemade chorizo & prawns in short grained saffron rice.	
Paella Pacifica _____	25-
Calamari, clams, mussels & two fishes of the day in short grained saffron rice.	
Jake Steak (a la carte) _____	12-
Flame broiled half-pound house ground steak on a Ciabatta roll.	

Steak Mallorca _____	22-
Choice Top Sirloin marinated three days, fire seared & thinly carved.	
Pasta Picatta _____	23-
Strips of chicken sautéed with capers, garlic, mushrooms, wine, lemon butter & homemade noodles.	
Zarzuela _____	24-
A Catalan tradition simmering clams, mussels, calamari & fish of the day in our Sofrito sauce served with homemade noodles.	
Tio's Taco Platter _____	18-
Choice of steak, chicken, carnitas or fish of the day with all the fixings.	
Burritos (flour or whole wheat) _____	14-
Grilled chicken, steak, fish or veggies.	
One item/Two item _____	12-/17-
Fresh chili relleno, enchilada, taco or tostadita	
Enchilada pairs:	
San Lucas _____	19-
Bay shrimp, mushrooms, salsa & jack cheese finished with our red sauce.	
San Francisco _____	20-
Crab, Bay shrimp, jack cheese & mushrooms under a trio of sauces.	
Del Mar _____	19-
Two fishes of the day, salsa & avocado under our tomatillo-pesto sauce.	
Kid's Appetite _____	7-
Mini burger patty, bean & cheese burrito or crispy taco with fruit & fries	

Salads

Cesar Salad _____	9-
With chicken, ahi or calamari. _____ 14-	
Tostada Grandiosa _____	14-
With chicken, steak, fish or veggies.	

Louie Louie _____	14-
Iceberg lettuce with Bay shrimp, avocado & the classic Louie dressing.	
Chef's entrée-sized salad _____	a/q
Changes daily.	

Lunch

11:30 am – 2 pm

Open Face chicken avocado sandwich _____	12-
Chef's Choice salad _____	a/q
Sandwich of the day _____	13-
Fresh fish tacos _____	12-
Low carb wrap _____	13-

Sides

Tortillas (4) _____	2-
Salad _____	5-
Soup _____	5-

Sour Cream _____	3-
Guacamole _____	5-
Pico de gallo _____	3-
Rice _____	4-

Beans _____	4-
Vegetables _____	4-
Mashed potatoes _____	4-

Ask a member of our V.I. family for a peek at our ever-changing homemade dessert menu!
It may entice you!

Margaritas

Famous _____	7-/8-/35-
Our house marg with Sauza Silver With fresh fruit _____	7.50/8.50/37-
Steve-O _____	9-/10-
Cazadores Repo with Cointreau & fresh lime juice. Hand shaken only!	
Cadillac _____	8-/9-/40-
Sauza Gold with Grand Marnier	
Top Shelf _____	8-/9-/40-
Sauza Gold with Cointreau	

Colleenarita _____	9-/10-
Sauza Commemorative, Cointreau, lime & Tuaca — rocks only!	
Blue Light _____	8-/9-/40-
Sauza Gold marg, splash of De Kuyper Blue	
Pinkarita _____	8-/9-/40-
Top Shelf with cranberry	
The Real Silver Bullet _____	9-/10-
The purist, with Herradura Silver, fresh lime only shaken with a Cointreau float	

Tequilas

Don Julio Silver & Añejo
Patron Silver & Añejo
Cazadores Reposado
Corzo Reposado
Herradura Silver & Añejo
Tres Generaciones Añejo

El Tesoro Reposado
Cabo Wabo Reposado
Cuervo Tradicional Reposado
Cuervo 1800 Reposado
Sauza Commemorative Añejo
Centenario Añejo & Reposado

On the Stem

Pinotini _____	8-
Chef's creation, Ketel One kissed with Pinot	
Colleena's Infusion Confusion _____	8-
Fresh fruit infused Blue Ice vodkatini	
Strawberry Cozmo _____	8-
Organic fresh strawberry infused vodka, Cointreau & cranberry juice	
Cucumber Madness _____	8-
House cured cucs with aromatic Hendricks gin	

Shakers

VI Lemonade _____	7-
Absolute Citron, lemonade & Sprite	
Jake's Twenty-One _____	7-
Bluecoat gin & tonic with fresh lime	
Snake Bite _____	7-
Absolute Mandarin, soda & cranberry	
Goose Juice _____	8-
Grey Goose, fresh grapefruit & cranberry juice	

Whites

House White _____	4.50/17-
Champagne	
Piper-Heisideck _____	375 ml./23-
España	
Albariño, Burgans, Ria Braixas, 03 _____	7-/27-
Conclass, Rueda 05 _____	6.25/24-
Rosé	
Iron Horse Rosé - Pinot Noir, Carneros, 05 _____	7-/27-

Sauvignon Blanc	
Patianna, Mendo County, biodynamic 04 _____	7.75/31-
Benziger Winery, Shone Farm, R.River, 05 _____	7.75/31-
Chardonnay	
VJB Cellars, Sonoma Valley, 05 _____	7.75/31-
Hafner Vineyard, Alexander Valley, 03 _____	7.75/31-
Pinot Gris	
MacMurray, Sonoma Coast, 05 _____	7-/27-

Reds

House Red _____	4.50/17-
Our own Slanted Bench Primitivo Zinfandel organically grown and produced.	
España	
Summer Sangria _____	5-/10-/20-
Our homegrown, homemade red wine mixed with fresh OJ and fresh fruit of the season.	
Tempranillo	
Mano a Mano, La Mancha Spain, 04 _____	6.75/26-
Garnacha	
El Corporal, Navarra, Spain, 05 _____	6.75/26-

Merlot	
Benziger Winery, North Coast, 03 _____	7.25/28-
Benziger Winery, Rose Ranch Merlot, 03 _____	49-
Cabernet Sauvignon	
Kunde Estate, Sonoma Valley, 03 _____	7.25/28-
Alexander Valley Vineyards, A.V., 03 _____	7.25/28-
Zinfandel	
Sausal, Alexander Valley, 03 _____	7.50/29-
Syrah	
Benziger Winery, Sonoma County, 04 _____	7.25/28-
Kaz, Sonoma County, 04 _____	7.50/29-
Pinot Noir	
Chateau St. Jean, Sonoma County, 05 _____	8-/31-
Alexander Valley Vineyards, A.V., 05 _____	8-/31-