J.

NOV 20 2012

Chandler

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Where Values Make The Difference

MEMORANDUM **Transportation & Development – PZ Memo No. 12-102**

DATE: NOVEMBER 6, 2012

TO: PLANNING AND ZONING COMMISSION

THRU: R.J. ZEDER, TRANSPORTATION & DEVELOPMENT DIRECTOR
JEFF KURTZ, PLANNING ADMINISTRATOR
KEVIN MAYO, PLANNING MANAGER KM

FROM: JESSICA SARKISSIAN, AICP, CITY PLANNER

SUBJECT: LUP12-0031 VINTAGE 95

Request: Use Permit approval to sell liquor for on-premise consumption only within an existing restaurant (Series 12 Restaurant License)

Location: 95 W. Boston Street, the southeast corner of Boston and Oregon Streets, in Historic Downtown Chandler

Applicant: Gavin Jacobs

Zoning: City Center District (CCD)

RECOMMENDATION

Staff, finding consistency with the General Plan and the South Arizona Avenue Corridor Area Plan, recommends approval subject to conditions.

BACKGROUND

The request is for Use Permit approval to sell all types of alcohol for on-premise consumption under a Series 12 Restaurant License. The subject site has an existing Liquor Use Permit which was approved on October 27, 2011 for Vintage 95. The only significant change from the 2011 approval, is the removal the previously stipulated one-year time limit for staff review. The 2011 approval included the addition of outdoor live music to an existing approved Liquor Use Permit in 2010.

The subject site's zoning is CCD (City Center District), which is a unique district that promotes specialty retail, cultural, dining, entertainment, and other storefront businesses traditional to a downtown setting. The South Arizona Avenue Corridor Area Plan (SAZACAP) designates the subject site for Urban Commercial, which is intended for certain pedestrian-oriented uses that

draw from a larger market area than the immediately surrounding neighborhoods. Across the alley to the south is the Site 6 city-owned parking lot that the SAZACAP designates for Cultural/Entertainment uses, which could include a range of more intense cultural, commercial, entertainment, and office uses. One block southwest of the subject site is an established residential neighborhood that the SAZACAP designates for Low Density Residential uses with a Future Growth Area overlay for possible future expansion of the Cultural/Entertainment uses.

The subject site includes an approximately 2,800 square foot building interior with restaurant seating and a bar, a small front patio along Boston Street, and a larger rear patio backing to the alley. The rear patio has restaurant seating, a bar, and three raised "square" features (a fire pit, a water feature, and a future tree) that serve as gathering points. Seating is provided for approximately 178 persons, including 100 on the interior, 20 on the front patio, and 58 on the rear patio.

The site provides live music, both indoors and outdoors on the rear patio. The music may include amplified acoustic guitar and vocals (daily), or a small 3-piece jazz band (Thursday through Saturday only). Only the jazz bands will include a bass guitar. No drums or DJs are requested. The music schedule is 5 p.m. to 10 p.m. Monday through Wednesday, 11 a.m. to 1 a.m. Thursday through Saturday, and 12 p.m. to 10 p.m. on Sunday.

A Series 12 Restaurant License allows the on-site sale of beer, wine, and spirits for on-premise consumption. Under a typical Series 12 license the establishment must derive at least 40 percent of its gross revenue from the sale of food and non-alcoholic beverages.

DISCUSSION

Staff supports the request, finding that live music (outdoor and indoor) is appropriate at this location if controlled so as to not unreasonably disturb the residential neighbors. The subject site has been a good neighbor to the surrounding neighborhood and the downtown District, having no complaints filed with the Police Department or opposition during the neighborhood meeting and public notification process. The subject site and surrounding area is of a unique and different nature than liquor uses located in shopping centers elsewhere in the city. In Downtown Chandler, the property lines are much closer to each other and there is a greater expectation for entertainment-related uses such as live music.

PUBLIC/NEIGHBORHOOD NOTIFICATION

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on November 2, 2012 at the subject site. There were no neighbors in attendance.
- The Police Department has been informed of the application and has no issues or concerns.
- As of this writing, Staff is not aware of any opposition to the request.

RECOMMENDED ACTION

Staff, upon finding consistency with the General Plan, recommends approval of LUP12-0031 VINTAGE 95 subject to the following conditions:

1. The Use Permit granted is for a Series 12 license only, and any change of license shall require reapplication and new Use Permit approval.

2. The Use Permit is non-transferable to any other location.
3. Expansion or modification beyond the approved exhibits (Floor Plan and Narrative) shall void the Use Permit and require new Use Permit application and approval.

4. The outdoor patios shall be maintained in a clean and orderly manner.

5. Music shall be controlled so as to not unreasonably disturb area residences.

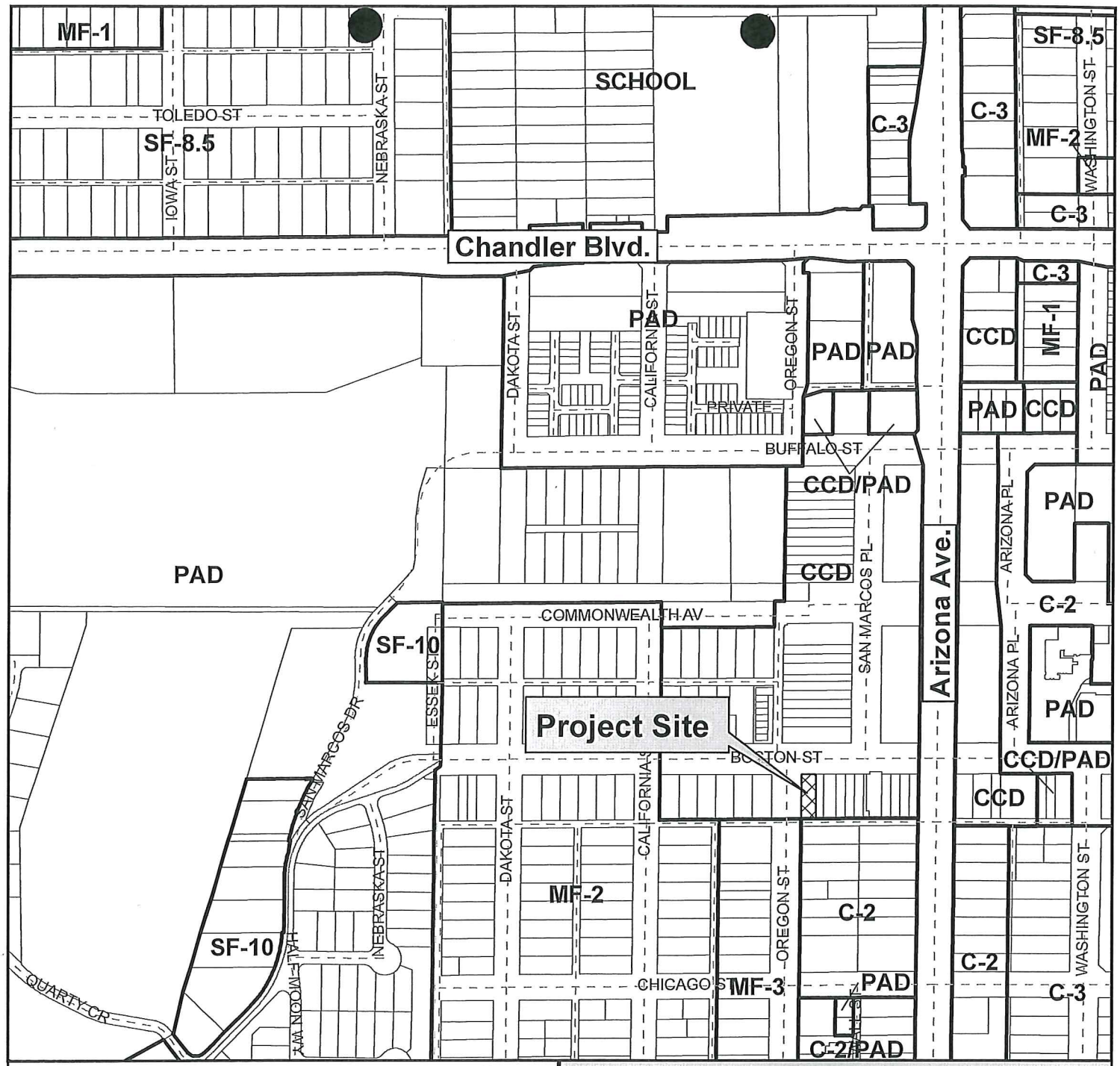
6. The restaurant shall provide contact information for a responsible person (restaurant owner and/or manager) to interested neighbors, that will allow music complaints to be resolved quickly and directly.

PROPOSED MOTION

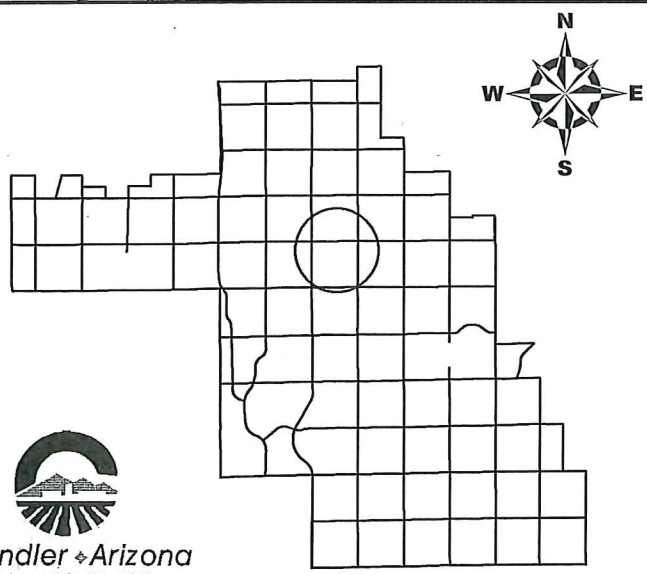
Move to recommend approval of LUP12-0031 VINTAGE 95 Use Permit for liquor sales subject to the conditions recommended by Staff.

Attachments

1. Vicinity Maps
2. Aerial
3. Floor Plan
4. Narrative
5. Menu



Vicinity Map



LUP12-0031

Vintage 95
Liquor Use Permit

Chandler Arizona
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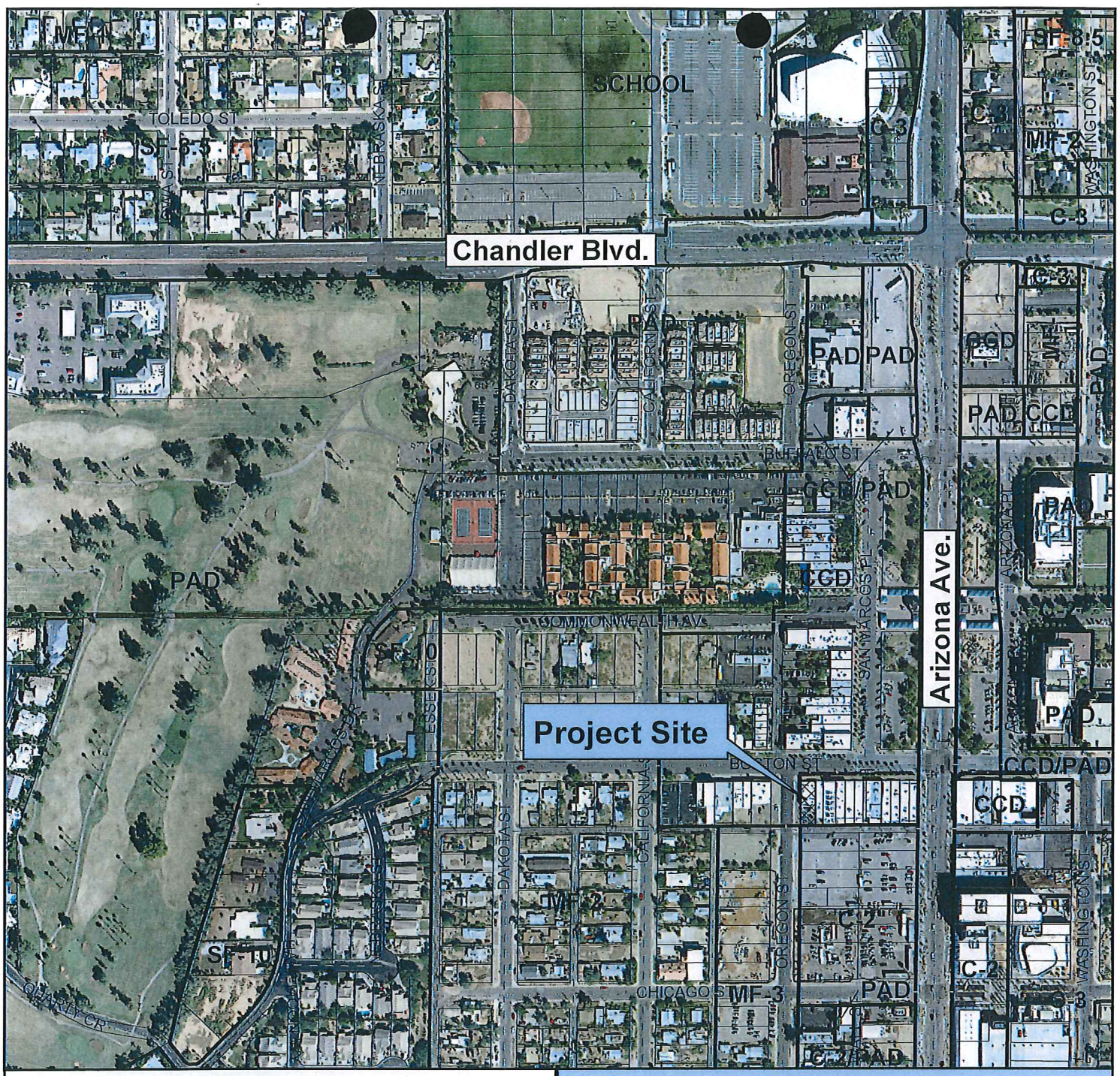
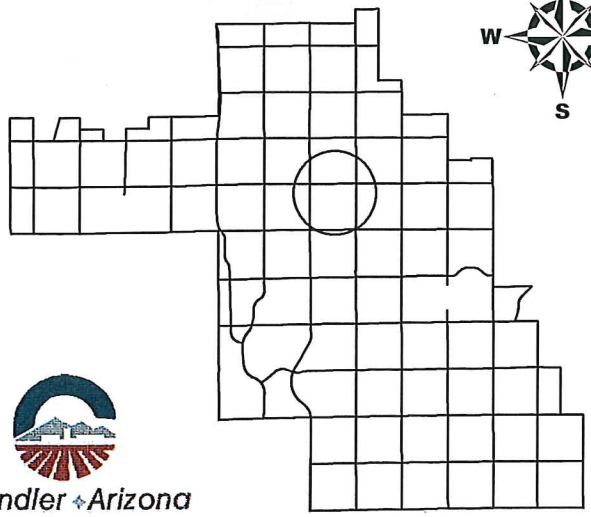
CITY OF CHANDLER 10/22/2012



Vicinity Map



Chandler Arizona
Where Values Make The Difference

LUP12-0031

Vintage 95
Liquor Use Permit

CITY OF CHANDLER 10/22/2012

AERIAL SITE PLAN

91 & 95 W. Boston Street, Chandler, Arizona 85225
(Subject site highlighted in orange below)

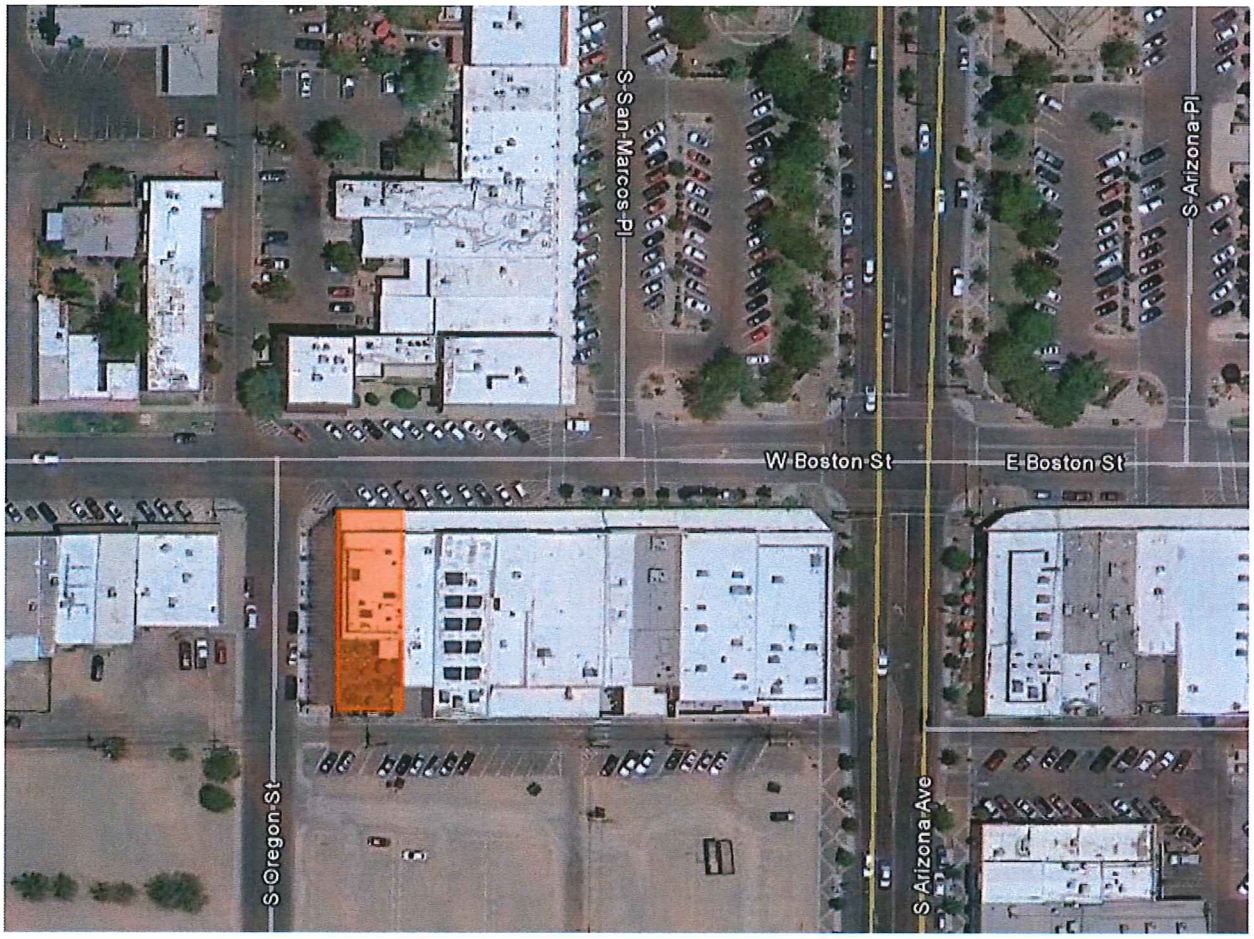
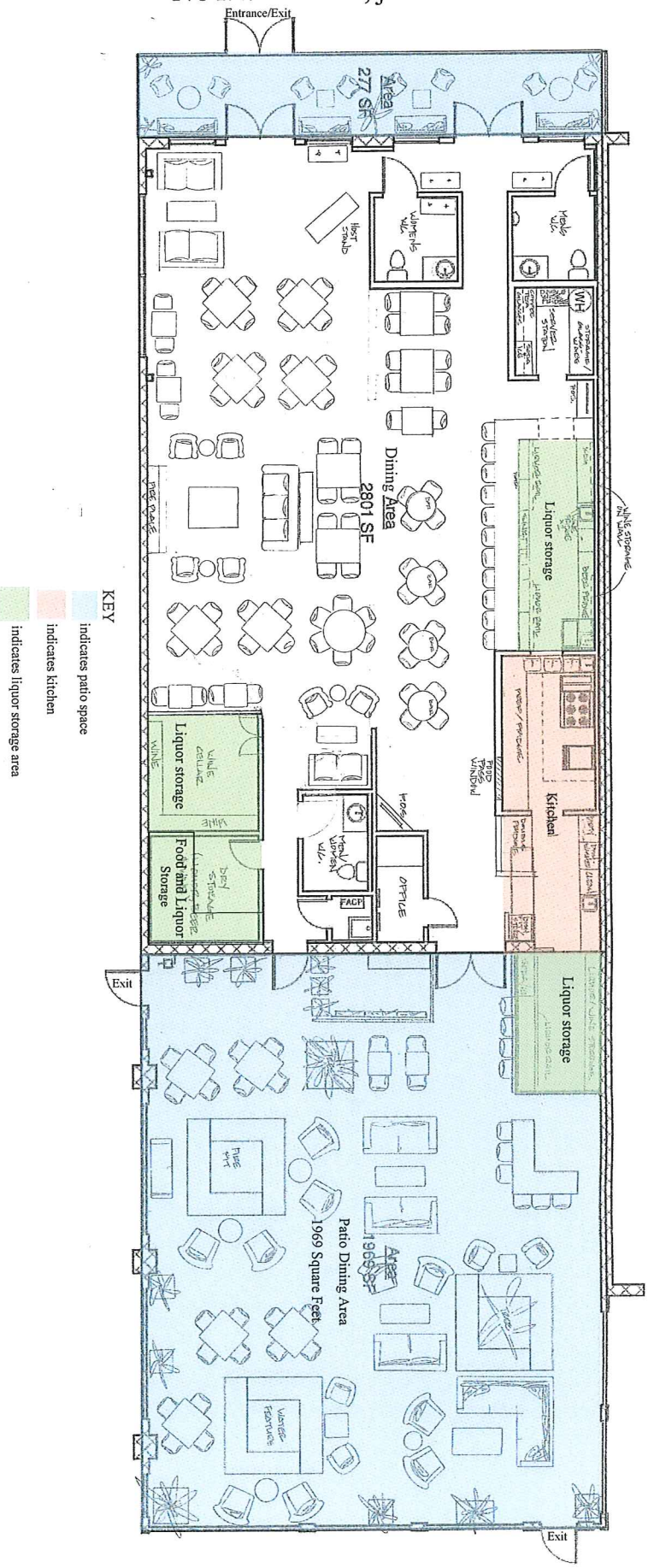


Exhibit A

Floorplan: 95 and 91 W. Boston, Chandler, AZ 85225

NOTE: not exact, just for reference.



Vintage 95

Wine Lounge

Series 12 – Restaurant Liquor License Narrative

Project Address:
91 & 95 West Boston Street
Chandler, Arizona 85225

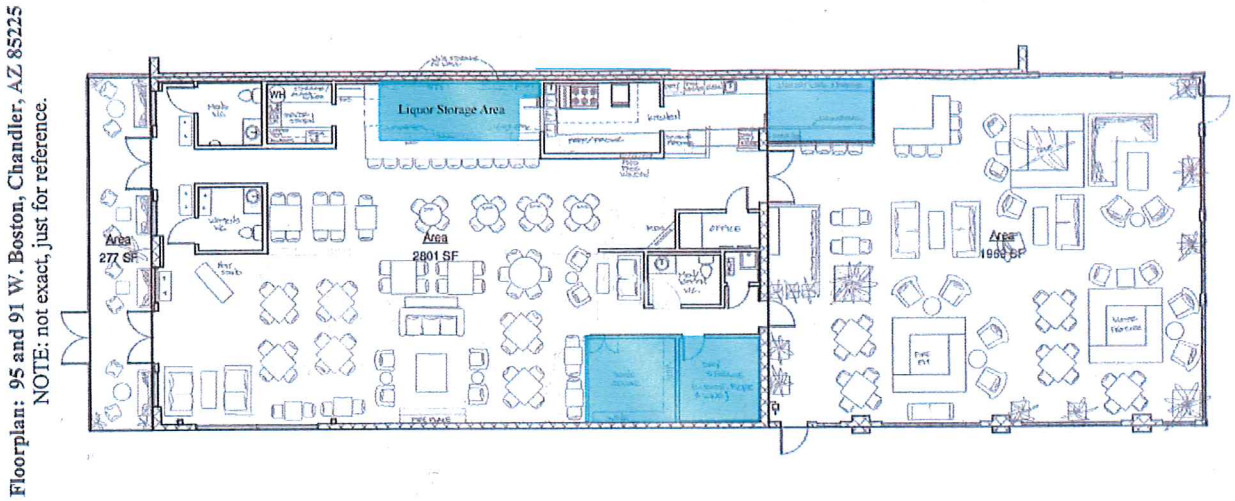
Agent Contact Information:
Charles Huellmantel
Huellmantel & Affiliates
(480) 921-2800
charles@huellmantel.com
PO Box 1833
Tempe, Arizona 85280-1833

Controlling Person Contact Information:
Gavin Jacobs
Vintage 95, LLC
(818) 632.4428
gavin@vintage95.com
4124 W. Lydia Lane,
Phoenix, AZ 85041

Last year Vintage 95 brought a local neighborhood wine bar and restaurant with a relaxed and comfortable atmosphere to Old Town Chandler Historic District. We are located at 91 & 95 W. Boston St. Chandler, AZ 85225, parcel #303-09-001A. Vintage 95 is requesting a renewal of its **Series 12 restaurant** liquor license. We have received a number of local accolades in our first year of business.

The building contains approximately 2,801 square feet of floor area inside and 1,969 square feet of area in the rear (south) patio. There is an additional 277 square feet of usable space located at the north front, which is an extension of the premises including the City sidewalk shown by areas on Exhibit "A". The owner and City of Chandler have an agreement in place for the use of this space.

The liquor license is for the sale of spirits, beer and wine. Liquor, wine and beer are stored behind both of the two bars on the east side of the building. There is a dry storage and walk-in cooler unit on the adjacent southwest side of the building where additional beer and spirits are stored. In addition we have a wine cellar located next to the dry storage/walk-in cooler where wine is stored. These areas can be easily identified in the site plan below:



Our patios are well defined and separated from all public walkways. The patios are clearly marked and the gates are easily accessible on all patios from the interior and exterior of the restaurant. Parking is available in many areas of Chandler's Historic District. There is ample parking in the front of Vintage (on Boston Street), behind the back easement of the property (parking lot off Oregon street) and in the surrounding area to accommodate our patrons without causing any significant vehicular or pedestrian congestion in adjacent areas.

Vintage 95 has an industrial kitchen to accommodate the lunch and dinner crowd in this historic setting. The day crowd will enjoy the natural ambient light while the night crowd can expect to have a comfortable dimmed light setting amongst warm, rich colors and a historic, vintage brickyard feel. The large patio area provides customers with a quaint, private experience while still allowing them to socialize with the crowd at the walk up bar where flat screen televisions provide news, cable and sports games in the restaurant. Seating is available for

approximately 175 people inside or outside on our patio and in addition we provide an intimate atmosphere for smaller parties. Vintage 95 will continue to provide live musical entertainment several evenings a week.

Approximately 90 seats inside premises
Approximately 85 seats outside on patio

IDENTITY:

As part of the Old town Chandler district Vintage 95 is a restaurant and wine bar with a menu consisting of a variety of appetizers, sandwiches, salads, and specialty entrees. We offer an impressive happy hour to accommodate all patrons.

Our hours of operation will be as follow:
Lunch and Dinner:
11:00 a.m. – 11:00 p.m. Monday through Wednesday
11:00 a.m. – 12:00 a.m. Thursday through Saturday
10:00 a.m. – 11:00 p.m. Sunday
Under 21: 11:00 a.m. – 9:00 p.m. daily

Number of Employees:
Management – 3 managers
Kitchen staff – 6 cooks including 1 executive chef and 3 dishwashers
Bartenders – 4
Servers – 12
Hostesses – 3
Total – 29 to 32 employees

Vintage 95 understands that it must follow the City of Chandler's signage requirement which is set forth in section 39-9.18 of the Chandler City Code.

Of course, by law smoking cannot and is not tolerated inside Vintage 95. The following rules and regulations apply:

- Remove all indoor ashtrays and smoking receptacles
- Move all outdoor ashtrays and smoking receptacles at least 20 feet away from entrances
- Post the required "No Smoking" signs at every entrance into our establishment.
- Inform our employees about current smoking laws and regulations.
- Prohibit anyone such as employees, vendors, and customers from smoking within 20 feet of all entrances and inside our place of business

We at Vintage 95 would like our restaurant to be a city destination in Chandler rather than just another restaurant or bar. Vintage 95 provides the community with a place to enjoy this old historic setting while being able to sit back, relax, and enjoy incredible food and drinks.

We at Vintage 95 have been and will always be respectful to our neighbors and the community. Vintage 95 will not cause any odor, dust, gas, noise, vibration, smoke, heat, glare, etc. exceeding that of ambient conditions to our surrounding area as well as to our community.

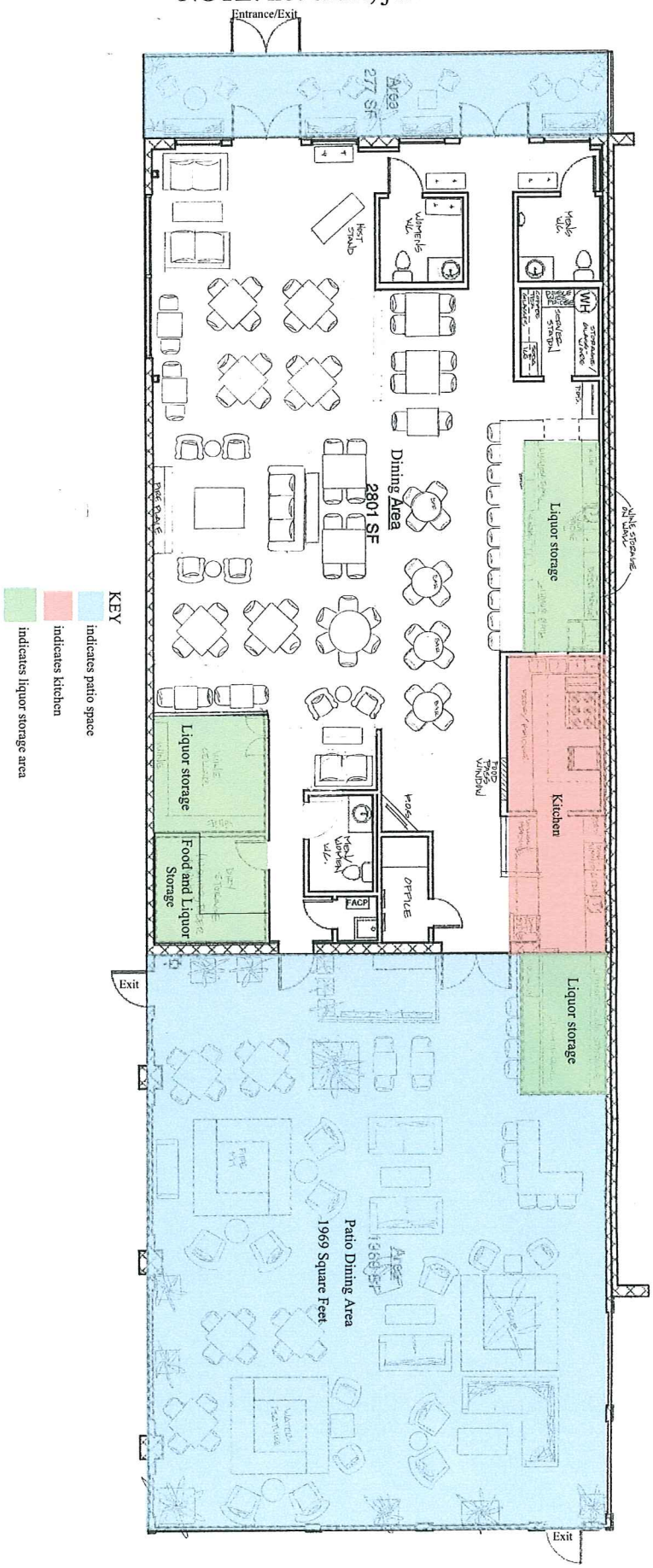
We also promote a Designated Driver program, and enforce our staff to follow all Title 4 rules and regulations, as well as encourage patrons to drink responsibly. All bartenders and servers are well-versed on how to properly check IDs and other important elements of basic liquor law. Due to the unique situation of being both a restaurant and liquor-serving establishment, we do not allow patrons under 21 into the premises after 9:00 p.m. and require that proper identification be presented by anyone ordering an alcoholic beverage at both bars and tables.

We are very excited to be given this opportunity to help enhance the community as well as being a part in helping it grow and develop.

Exhibit A

Floorplan: 95 and 91 W. Boston, Chandler, AZ 85225

NOTE: not exact, just for reference.



VINTAGE 95 – SUNDAY BRUNCH

Vintage 95
Wine Lounge

NOT READY FOR COMMITMENT! – TAPAS

"ARE THESE FOR REAL" LEMON RICOTTA PANCAKES "SHORTY".....6
CARAMELIZED APPLES•MAPLE SYRUP•CRISPY BLACK PEPPER DUSTED PROSCUITTO

***PORK RILLETTE.....6**
TOASTED BAGUETTE•APRICOT SPREAD

PASTRY WRAPPED BAKED BRIE.....8
TOPPED WITH YOUR CHOICE OF STRAWBERRIES, APRICOTS OR BLACKBERRIES•SERVED WITH TOAST POINTS

***PATRICK AND MAX'S "LIL' BENNY" OF THE WEEK.....6**
HOUSE MADE ENGLISH MUFFIN•MEXICAN CHORIZO• SMOKED POBLANO HOLLANDAISE

***SEAFOOD & CRAB CAKE.....9**
POACHED EGG•CHARRED JALAPEÑO REMOULADE

***PULLED PORK CHILIQUILES "DONE THE LIL' WAY".....6**
HOUSE MADE TORTILLA'S•HOUSE MADE TOMATILLO SAUCE•ASADERO CHEESE •FRIED EGG•PICO DE GALLO•COTIJA CHEESE

LETS MAKE A MEAL OUT OF IT – ENTREES

INCLUDES YOUR CHOICE OF SIDE (LISTED BELOW)

***PATRICK & MAX'S QUICHE CREATION.....10**

***V95 SIZED "EGG'S BENNY" OF THE WEEK.....12**
HOUSE MADE ENGLISH MUFFIN•MEXICAN CHORIZO•SMOKED POBLANO HOLLANDAISE

"I'M ALL IN" LEMON RICOTTA PANCAKES.....12
CARAMELIZED APPLES•MAPLE SYRUP•CRISPY BLACK PEPPER DUSTED PROSCUITTO

***TENDERBELLY™ PORKBELLY CARNITAS.....14**
PAN SEARED MASA CAKE•BLACK BEANS•POACHED EGG•PICO DE GALLO•HOUSE MADE TOMATILLO SAUCE

***PULLED PORK CHILIQUILES (THESE ARE AWARD WINNING!!!).....12**
HOUSE MADE TORTILLA'S•HOUSE MADE TOMATILLO SAUCE•ASADERO CHEESE •FRIED EGG•PICO DE GALLO•COTIJA CHEESE

***BREAKFAST FLATBREAD.....10**
MEXICAN CHORIZO•PICKLED RED ONION•ASADERO CHEESE•CILANTRO•SUNNY-SIDE-UP EGG

***HAWIIAN STYLE "2" EGG BREAKFAST.....10**
CHINESE SAUSAGE FRIED RICE •TWO EGGS YOUR WAY•PORTUGUESE SAUSAGE

***LOCO MOCO.....10**
CHINESE SAUSAGE FRIED RICE•ANGUS BEEF PATTY•FRIED EGG•V95 SECRET SAUCE

***CROQUE MADAME.....11**
TENDERBELLY™ HAM•BECHAMEL SAUCE•GRUYERE CHEESE•FRIED EGG•CHIVES•SERVED WITH A SIDE SALAD

***BANH-MI PORK TENDERLOIN SANDWICH.....12**
ASIAN MARINATED PORK TENDERLOIN•PICKLED CARROTS•DIKON RADISH•JALAPEÑO•CILANTRO•SRIRACHA AIOLI•TOASTED FRENCH BAGUETTE

WHAT SIDE PAIRS BEST WITH YOUR ENTRÉE? – SIDES –

FRESH FRUIT SALAD
STRAWBERRIES•WATERMELON•MINT•PINEAPPLE•CUCUMBER

COTTAGE CHEESE

QUINOA SALAD
QUINOA•MANGO•CILANTRO• JALAPEÑO•LIME

VINTAGE BREAKFEST POTATOES

** 18% GRATUITY ADDED FOR ALL PARTIES OVER SIX

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

NOW FOR THE REASON WE'RE ALL HERE

– "DAY DRINKING" –

AREN'T SUNDAY'S FUN?

SANGRIA

HOUSE MADE GINGER-PEACH WHITE SANGRIA

HOUSE MADE BERRY-SPICED RED SANGRIA

SORBET MIMOSA'S

(BY THE GLASS OR LITER)

YOUR FLUTE WLL BE PRESENTED AT THE TABLE WITH YOUR CHOICE OF (STRAWBERRY, MANGO, OR ORANGE) SORBET (ONE SCOOP PER FLUTE)

$5 BY THE GLASS $20 BY THE LITER

WHERE'S THE HARD STUFF?

SANGRIA'S NOT FOR ME!!!

DAMN!! MARY HAS A TENDERBELLY™
HOUSE MADE TENDERBELLY™ INFUSED SVEDKA VODKA HOUSE SMOKED V95 BLOODY MARY MIX•SMOKED SALT RIM•PICKLED GREEN BEANS•TENDERBELLY™ BACON
-10-

PROSPECTORS TEA
BULLEIT BOURBON•FRESH BREWED ICE TEA•SIMPLE SYRUP•MINT LEAVES•STRAWBERRIES•FRESH SQUEEZED LEMON
-10-

RUBY'S GOT INTO THE BASIL AGAIN
HENDRICK'S GIN•RUBY RED GRAPEFRUIT JUICE•SIMPLE SYRUP•FRESH BASIL•FRESH SQUEEZED LEMON
-10-

PROSECCO POPPIN'
ST. GERMAIN ELDERFLOWER LIQUEUR•SIMPLE SYRUP•FRESH BASIL•FRESH STRAWBERRIES•FRESH LEMON•PROSECCO FLOAT
-10-

THIS "BRUNCH" SURE PACKS A "PUNCH"
GRAND MARNIER•PEACH SCHNAPPS•MANGO PUREE•PINEAPPLE JUICE
-10-

MOLE SIPPER
HOUSE MADE SPICED CHOCOLATE MOLE•TRES GENERACIONES AÑEJO TEQUILA•CHILI SPICED RIM
-10-

FRENCH 95
SPARKLING WINE•PRESIDENTE BRANDY•FRESH SQUEEZED LEMON
-10-

COCKTAILS CREATED BY IN-HOUSE MIXOLOGIST: DAN YEISLEY
MENU CREATED BY CHEFS:
PATRICK SASSARINI & MAX KALANI OKAMURA

NOT FEELIN' THE COCKTAILS OR HOUSE MADE SANGRIA? BE SURE TO ASK YOUR SERVER FOR THE WINE LIST, OH WAIT! IT'S SUNDAY. WE HAVE A LARGE SELECTION OF WINES THAT ARE **50% OFF THE REGULAR LISTED PRICE** BE SURE TO GET YOUR HANDS ON THAT THERE ARE SOME GREAT DEALS!!! ALSO BE SURE TO GRAB A BOARD GAME AND ENJOY OUR LIVE ENTERTAINMENT!!!

WHO BROUGHT THEIR SWEET TOOTH?

DESSERT – $6.50

MEXICAN CHOCOLATE MOUSSE
SERVED WITH A CHILI DUSTED CHOCOLATE TRUFFLE

BLUEBERRY LEMON CAKE
FRESH BERRY COMPOTE•HOUSEMADE LEMON CURD

Vintage 95

Wine Lounge

Lunch Menu

STARTERS

WARM BRIE Apricot Spread, Hummus, Grilled Vegetables and Grilled Flatbread *11.00*

CHEESE BOARD Choose Three or Six Artisan Cheeses Served with Dried and Fresh Fruit, Nuts and Lahvosh *12.00(x3) 18.00(x6)*

CHARCUTERIE BOARD Cured Meats, Cornichons, Sierra Nevada Mustard, Nuts, Parmesan Custard and Crostini *13.00*

QUEEN CREEK OLIVES Bowl of Locally Grown Olives *6.00*

BRUSCHETTA

(Choice of Four) *12.00*

Goat Cheese, Bacon Jam

House Made Ricotta, Roasted Heirloom Tomato, Garlic Oil

Mushroom Pesto, Pancetta

Salmon Rillette, Fried Capers

Cashew Butter, Strawberry Balsamic Preserves

Italian Albacore Tuna Salad, Olive Tapenade

FLATBREADS

ITALIAN Cured Meats, House Made Mozzarella, San Marzano Tomato Sauce, Fresh Basil and Garlic Oil *12.00*

VEGGIE Mushroom, Artichoke Hearts, Roasted Red Pepper, House Made Mozzarella and San Marzano Tomato Sauce *10.00*

VINTAGE Fennel Goat Cheese, Prosciutto, Onion Jam and Arugula *11.00*

SOUPS AND SALADS

TOMATO BISQUE Smoked Tomato Bisque with Grilled Cheese Croutons *3.00 (Cup) 5.00 (Bowl)*

AUTUMN SALAD Mixed Greens, Roasted Sunflower Seeds, Red Apple, Golden Raisins, Butternut Squash with Brown Sugar Vinaigrette *10.00*

BEET SALAD Roasted Beets, Point Reyes Blue Cheese, Arugula, Roasted Almonds with Pomegranate Vinaigrette *9.50*

ORANGE ALMOND SALAD Spinach, Shaved Fennel, Smoked Almonds, Goat Cheese, Dried Cranberry, Tenderbelly Bacon with Charred Orange Vinaigrette *9.50*

BLT SALAD Mixed Greens, Tenderbelly Bacon, Heirloom Cherry Tomato, Feta Cheese, Garlic Croutons with Rosemary Vinaigrette *10.00*

ADD GRILLED CHICKEN BREAST 4.50
ADD SALMON 6.00
ADD SKIRT STEAK 7.00

SANDWICHES

THE CUBAN Roasted Pork, Tenderbelly Ham, House Pickles, Mustard, and Swiss Cheese, Pressed on a Rustic Roll with Chipotle Pasta Salad *10.00*

BLACKBERRY ANCHO PULLED PORK Roasted Pork, Cilantro Coleslaw on a Buttermilk Roll with Chipotle Pasta Salad *9.00*

ROAST BEEF Mushroom Gravy, Swiss Cheese, side of Horseradish Cream on a Buttermilk Roll with Regular Fries *10.00*

***GRILLED SALMON** Dill Mayonnaise, Watercress, Tomato and Cucumber on Multi Grain with Fruit Salad *10.00*

***ITALIAN ALBACORE TUNA SALAD** with a Fennel Olive Salad on Multi Grain with Fruit Salad *10.50*

VEGGIE Grilled Asparagus, Roasted Peppers, Arugula, Grilled Yellow Squash, Hummus and Havarti Cheese on Focaccia with Orzo Salad *8.50*

CHICKEN PANINI Grilled Chicken Breast, Pesto, Marinated Tomato, Arugula, and Provolone on Focaccia with Orzo Salad *9.50*

THE REUBEN Pastrami, Sauerkraut, Swiss Cheese, House Made Russian Dressing on Rye with Dill Potato Salad *9.50*

TURKEY PANINI Roasted Turkey, Brie, Cranberry Compote, and Sage Coleslaw on Sliced Pullman Loaf with Sweet Potato Fries *9.00*

ITALIAN PANINI Salami, Prosciutto and Mortadella, Cherry Pepper Relish, Arugula, House Made Mozzarella on Focaccia with Dill Potato Salad *9.50*

***VINTAGE BURGER** Grilled Angus Beef, Tenderbelly Bacon, Lettuce, Tomato, Crispy Onion Straws, Cheddar Cheese, with Chipotle Thousand Island on an Buttermilk Bun with Mixed Fries *11.50*

Menu Created By Executive Chef: Mike Wahlberg

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*** 18% Gratuity added for all parties over six*

Vintage 95

Wine Lounge

Dinner Menu

BRUSCHETTA

(Choice of Four) *12.00*

Goat Cheese, Bacon Jam

House Made Ricotta, Roasted Heirloom Tomato, Garlic Oil

Mushroom Pesto, Pancetta

Salmon Rillette, Fried Capers

Cashew Butter, Strawberry Balsamic Preserves

Italian Albacore Tuna Salad, Olive Tapenade

STARTERS

WARM BRIE Apricot Spread, Hummus, Grilled Vegetables and Grilled Flatbread *11.00*

CHEESE BOARD Choose Three or Six Artisan Cheeses Served with Dried and Fresh Fruit, Nuts and Lahvosh *12.00(x3) 18.00(x6)*

CHARCUTERIE BOARD Cured Meats, Cornichons, Sierra Nevada Mustard, Nuts, Parmesan Custard and Crostini *13.00*

QUEEN CREEK OLIVES Bowl of Locally Grown Olives *6.00*

***SCHREINER'S SAMPLER** Land Jager, Linguisa and Merguez Sausages with Caperberries, Sierra Nevada Mustard and MJ Pretzel Bread *14.50*

***THAI STEAK** Thai Marinated Skirt Steak, Scallion Pancake and a Green Papaya Salad. *14.00*

SPICY ROCK SHRIMP Crispy Rock Shrimp tossed in a Creamy Sriracha Glaze *11.50*

FLATBREADS

ITALIAN Cured Meats, House Made Mozzarella, San Marzano Sauce, Fresh Basil and Garlic Oil *12.00*

VEGGIE Mushroom, Artichoke Hearts, Roasted Red Pepper, House Made Mozzarella and San Marzano Sauce *10.00*

VINTAGE Fennel Goat Cheese, Prosciutto, Onion Jam and Arugula *11.00*

SOUPS AND SALADS

TOMATO BISQUE Smoked Tomato Bisque with Grilled Cheese Croutons *3.00 (Cup 5.00 (Bowl)*

AUTUMN SALAD Mixed Greens, Roasted Sunflower Seeds, Red Apple, Golden Raisins, Butternut Squash with Brown Sugar Vinaigrette *10.00*

BEET SALAD Roasted Beets, Point Reyes Blue Cheese, Arugula, Roasted Almonds with Pomegranate Vinaigrette *9.50*

ORANGE ALMOND SALAD Spinach, Shaved Fennel, Smoked Almonds, Goat Cheese, Dried Cranberry, Tenderbelly Bacon with Charred Orange Vinaigrette *9.50*

BLT SALAD Mixed Greens, Tenderbelly Bacon, Heirloom Cherry Tomato, Feta Cheese, Garlic Croutons with Rosemary Vinaigrette *10.00*

ADD GRILLED CHICKEN BREAST 4.50
ADD SALMON 6.00
ADD SKIRT STEAK 7.00

ENTREES

***AHI TUNA** Furikaki Crusted Seared Rare Ahi Tuna, Udon Noodles, Stir-fry Vegetables in a Lemongrass Broth *23.00*

***ROCK FISH** Seared Rock Fish on a Blue Corn Cake with Mango Coulis and a Heirloom Guacamole *23.00*

***BEEF TENDERLOIN** Grilled Beef Tenderloin, Potato Golden Beet Hash, Tenderbelly Bacon Vinaigrette, Asparagus and a Point Reyes Fondue *29.00*

***PORK TENDERLOIN** Jerked Pork Tenderloin, Gingered Sweet Potato, Tostones, Pineapple Chutney and Coconut Cream *27.00*

***LAMB SHANK** Braised Lamb Shank, Zucchini, Yellow Squash, Pearl Barley, Oregano Oil and Feta Cheese *25.00*

***DUCK BREAST** Seared Duck Breast, Lap Chong Coconut Rice, Chinese Broccoli and a Mongolian Glaze *25.00*

***SALMON** Ancho Honey Glazed Salmon, Oaxacan Cheese Grits, Pablano Rajas and a Smoked Poblano Sauce *22.00*

***RIBEYE** Grilled Ribeye, Rosemary Goat Cheese Gratain, Brussel Sprouts and a Red Wine Steak Sauce *27.00*

***PABLANO** Black Bean, Quinoa and Oaxacan Cheese Corn Stuffed Pablano, Cilantro Rice, Chipotle Beurre Blanc and a Lime Crema *19.00*

***VINTAGE BURGER** Grilled Angus Beef, Tenderbelly Bacon, Lettuce, Tomato, Crispy Onion Straws, Cheddar Cheese with Chipotle Thousand Island on an Buttermilk Bun with Mixed Fries *14.00*

Menu Created By Executive Chef: Mike Wahlberg

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*** 18% Gratuity added for all parties over six*