

## <u>Starter</u>

Goat Cheese Triangles in Phyllo With Local Honey \$12 Hummus With Warm Pita \$7 Dolmas \$6 Marinated Olives \$6 Charcuterie Platter \$17 Bread & Butter \$5

# Wine By The Glass

Sparkling Wine \$15 Chardonnay \$14 White Of The Day \$13 Rosé Of The Day \$13 Red Of The Day \$13

### <u>Wine Flight</u>

#### Wine Club Preview - \$19

Four wines from our monthly wine club that show the unique corners of the wine world that we explore. Sign up for the club and get the flight for free!

### <u>Beer</u>

Weihenstephan "Original" – Lager \$7 Erdinger "Weissbier" – Hefeweizen \$7 Almanac "Flow" – West Coast Pale Ale \$9 Anderson Valley "Hop Ottin'" – I.P.A. \$7

#### <u>Beverage</u>

Can - \$3 Coke, Diet Coke, Sprite, La Croix Bottle - \$4 Hank's Black Cherry Soda, Hank's Grape Soda, Martinelli Apple Juice, Pure Leaf Sweet Tea House-Brewed Iced Tea \$4 Americano \$4 Hot Tea \$3 Lurisia Bottled Water Still - 750ml \$7 Sparkling - 750ml \$7 Sparklers - \$9 Gavioli Blood Orange, Gavioli Peach

## <u>Salad</u>

Mixed Green Salad Carrot, Cherry Tomato Tossed In Creamy Garlic Dressing \$13 With Chicken \$18 Caesar Salad Romaine, Asiago, Cherry Tomato, Gilroy Garlic Croutons Tossed In Caesar Dressing \$13 With Chicken \$18 Beet Salad Mixed Greens With Candied Pecans and Fig Balsamic Drizzle Tossed In White Balsamic \$13 With Chicken \$18 Chinese Chicken Salad Carrot, Cabbage, Romaine, Wonton, Cashew, Cilantro Tossed In Honey Sesame Vinaigrette \$18 Greek Gyro Salad Beef & Lamb Gyro Meat, Pita, Feta, Cucumber, Tomato, Onion, Mixed Greens, Creamy Garlic Dressing On The Side \$18 Entrée All Entrées Served With a Green Salad Or Potato Chips Substitute Caesar or Beet Salad For \$2 Quiche Lorraine With Ham and Monterey Jack \$16 Spinach & Artichoke Quiche With Monterey Jack \$16 Croque Monsieur Sandwich With Ham, Swiss, Gruyère, Béchamel \$16 Shredded Chicken Pesto Panini With Roasted Bell Peppers, Provolone on Ciabatta \$16 Lamb & Beef Gyro Tomato, Onion, Hummus, Feta, Cucumber, Pita \$16 Chicken Pot Pie With Celery, Onion, Peas, Carrot and Puff Pastry \$18 French Onion Soup French Bread, Provolone Cheese, Onion & Beef Broth \$14 Cannelloni Fresh-Made Pasta, Spinach, Ricotta, House Marinara \$20 Lasagna Beef Bolognese, Ricotta, Béchamel In House Marinara \$22 Sweet

Crème Brûlée \$7 Meyer Lemon Tart \$7 Chocolate Budino, Fresh Whipped Cream, Cookie Crumble \$7 Basque Cheesecake \$7

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