



amapola

Kitchen & Wine Merchant

Starter

Goat Cheese Triangles in Phyllo With Local Honey \$12
Hummus With Warm Pita \$7
Dolmas \$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

Wine Flight

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!

Beer

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

Beverage

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, Martinelli Cider

Salad

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

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 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

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

Burnt Basque Cheesecake \$7

Warm Chocolate Chip Cookie \$3.50

Go To www.amapolakitchenandwine.com/contact to sign up for our email list