

# Tapas are Spanish small plates

Enjoy a few for an appetizer or many as an entrée to share with your family and friends!

\* denotes harvested from our certified organic/biodynamic Rose Ranch here in Kenwood

<b>Rose Ranch Zucchini* Frito</b>	6-	<b>Homemade French Fries</b>	6-
Our organic zuc's lightly breaded & flash fried		Choose Dijon Ali-Oli sauce or Horseradish Ketchup	
<b>Rose Ranch Organic Summer Salad</b>	8-	<b>Gambas al Ajillo</b>	9-
Kale*, lettuce*, arugula*, sorrel* & house made mozzarella pin wheeled with our fresh herbs*		Garlic shrimp says it all. It's so Spanish!	
<b>Stuffed Organic Kale* Rolls</b>	7-	<b>Albondigas</b>	8-
Filled with ground lamb, rice, roasted garlic, fresh herbs* & mushrooms- lemon basil* pesto sauce		Organic lamb-beef meatballs flame broiled on our Rose Ranch tomato* Sofrito sauce	
<b>Organic Beets &amp; Mozzarella Salad</b>	8-	<b>Homemade Organic Stickers</b>	8-
House made herbed mozzarella, basil* & beets on Rose Ranch lettuce basil*-mint* vinaigrette		Pot stickers filled with organic chicken over roasted Rose Ranch organic tomatillo* salsa	
<b>Ceviche of the Day</b>	13-	<b>Chorizo Bocado</b>	8-
Fish of the day diced with Pico de Gallo salsa*		Grilled homemade Spanish chorizo sausage on our tomato-kissed baguette	
<b>Sliders of the Day</b>	9-	<b>Crunchy Chips &amp; Salsas</b>	5-
So slow roasted with grilled onions & horseradish-Sofrito sauce on organic mini rolls		Fresh corn tortilla chips fried to order with two handcrafted Rose Ranch salsas*	
<b>Poki</b>	14-	As Nachos	8-
Fresh raw Ahi chopped with scallion, seaweed, Tobiko, chile pepper and sesame		<b>Quesadillas</b>	9-
<b>Lime Garlic Calamari</b>	11-	Add shrimp, avocado, organic steak, organic add chicken or mushrooms (3.00 ea.)	
Calamari with garlic, lightly deep-fried & finished with lime and parsley		<b>Fire Shrimp</b>	10-
<b>On the Half-Shell</b>	½ dz for 12-	Two bamboos of Gulf shrimp—a bit spicy	
Fresh local Drakes Bay oysters with a spoonful of lemon-cilantro-basil* vinaigrette		<b>Pizzita—like a pizza but not!</b>	11-
<b>Organic Wings Calientes</b>	½ dz for 5- /dz for 9-	Whole wheat tortilla crust, basil* pesto, roasted garlic, organic mushrooms & house made cheese	
Dipped in our homemade hot sauce & fire broiled		<b>Spanish Crab Gnocchi</b>	11-
<b>Fish Sticks not like your Mother made!</b>	13-	We make from organic sweet potato & fresh Dungeness crab meat tossed in our Rose Ranch basil* pesto	
Fresh fish of the day skewered & flame broiled with garlic, lime, cilantro & organic Spring Hill butter		<b>Ceviche 'taquitos'</b>	10-
<b>World Famous Fire Broiled Organic Artichoke</b>	8-	Wrapped in lemony Sorrel* leaves like a taquito	
It is so unique & truly world famous—try it!			

## Welcome to the Vineyards Inn A Spanish bar & grill

### The Greenest Restaurant in the San Francisco Bay Area

At the Vineyards Inn, a certified Green Business by Thimmakka, we are trying to be as Green as possible. We have been proudly selected as the Greenest restaurant in the entire San Francisco Bay Area! Being Green means making decisions every day that improve our world. We raise most of our vegetables throughout the year at our Rose Ranch here in Kenwood, certified organic/biodynamic. Much of our produce we process and store for winter. Our fish arrives many times a week, line caught, never netted nor farmed and **Always Fresh & Always Wild!**

The poultry we serve is certified organic and our lamb is awaiting final certification. Our grass fed beef is organically raised for us by local ranchers. Dairy goods are from the local organic Strauss Family & Clover allowing us to make organic ice creams in house! All our Artisan cheeses & butter are handcrafted organically from local Spring Hill Jersey Farms in Petaluma. 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 99%. Our lighting is fluorescent & soon to be LED to conserve energy.

In our 29th year in business, we continue to grow and learn how to take care of our planet for our children.

**Chef Esteban's Tapas Tapas Tapas night on the 4<sup>th</sup> Thursday of each month. Reservations only.**

As a courtesy to clientele & staff please don't use your cell phone in our restaurant. Phones in use will be simmered into soup

# Chef Esteban's Specialties

**Local ranchers raise our beef on organic grasslands on the nearby Sonoma & Marin coasts!**

**Pollo al Ajillo** 24-

Medallions of organic chicken sautéed with lots of garlic, wine & lime-butter—it's our flagship!

**Chicken Colleena** 23-

Chunks of organic local chicken sautéed with Rose Ranch tomatoes\* & zucchini\* — basil\* garlic pesto

**Pork Adobo** 22-

Pieces of organic pork cooked all day with black peppercorns, peppers, garlic & onion in our Two Dog Balsamic vinegar sauce.

**Steak Mallorca** 24-

Choice local grass fed organic top sirloin marinated three days, fire seared & thinly carved.

**Basque Rib Eye** 25-

Organic local grass-fed rib eye steak glazed with our Basque mustard-garlic-rosemary sauce fire broiled

**Lamb Stew** 23-

My Tia Lupe's version from Pamplona in an oven-hot bowl with a toasted lid.

**Tender Basque Lamb Shank** 25-

Braised all day with Rose Ranch tomatoes, carrots, onions & garlic in our rich mushroom wine sauce

**Chuletas** 24-

Fire broiled Sonoma rack of lamb chops glazed with our Basque mustard-garlic sauce.

**Jake Steak (a la carte)** 13-

Flame broiled half-pound house ground organic steak on Full Circle sourdough with homemade fries.

**Kid's Appetite** 7-

Mini burger patty, bean & cheese burrito or broiled organic chicken strips with fruit & fries

**Paella Valenciana** 29-

Fresh chicken, clams, mussels, homemade chorizo & prawns in short grained saffron rice.

**Paella Pacifica** 29-

Calamari, clams, mussels & two fishes of the day in short grained saffron rice.

**Pasta Picatta** 23-

Strips of organic chicken sautéed with capers, garlic, mushrooms, wine, lemon butter & homemade noodles.

**Trapos are "Rags" in Spanish** 23-

Typical of northern Spain, Rags of homemade pasta, organic dark meat chicken, tomatillo\* & basil\* garlic pesto

**Miguelito's Basque Fisherman's Stew** 26-

Better than Boullabaise! Chunks of fresh fishes, clams, mussels, calamari & prawns in a steaming hot bowl of garlicky Rose Ranch tomato broth

**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 organic chicken, steak, fish or veggies.

**One item/Two item** 12-/17-

Fresh chili relleno, enchilada, taco or tostadita

**San Lucas Enchiladas** 20-

Bay shrimp, mushrooms, salsa & jack cheese finished with our red sauce.

**San Francisco Enchiladas** 20-

Crab, Bay shrimp, jack cheese & mushrooms under a trio of sauces.

**Del Mar Enchiladas** 19-

Two fishes of the day, salsa\* & avocado under our Rose Ranch tomatillo\* pesto sauce.

## Entrée Salads

**Cesar Salad** 9-

Grilled organic chicken, ahi or crispy calamari. 14-

**Tostada** 14-

Organic grilled chicken, organic steak, fish or organic vegetables\*.

**Salad Flamenco** 15-

Organic spinach & sorrel\*, avocado, capers, sliced seared grass fed steak with basil\* mint\* vinaigrette

**Louie Louie** 14-

Organic Romaine lettuce with Bay shrimp, avocado & the classic Louie dressing.

**Rose Ranch Summer Salad with Fish** 16-

Mixed organic greens\* in cilantro lime vinaigrette topped with a fresh fish filet & house pickled Zucs\*

## Additional lunch choices

11:30 am – 2 pm

**Open Faced organic chicken avocado sandwich** 12-

**Freshest fish tacos** 13-

**Low carb wrap of the day** 13-

**Planchas are like Panini but Spanish!** 13-

Organic chicken, steak, fish or vegan

## Blue Plate Lunch

**Chef's choice—3 courses on one plate with complimentary non-alcoholic drink!**  
Served between 11:30 & 3 p.m. just 10-

## margaritas

<b>Famous</b>	7.50/8.50/40-	<b>Colleenarita</b>	9.50/10.50
Our house marg with Sauza Silver With fresh fruit	8-/9-/42-	Sauza Commemorativo, Cointreau, lime & Tuaca — rocks only!	
<b>Steve-O</b>	9.50/10.50	<b>Blue Light</b>	8.50/9.50/45-
Cazadores Repo with Cointreau & fresh lime juice. Hand shaken only!		Sauza Gold marg, splash of De Kuyper Blue	
<b>Cadillac</b>	8.50/9.50/45-	<b>Pinkarita</b>	8.50/9.50/45-
Sauza Gold with Grand Marnier		Top Shelf with cranberry	
<b>Top Shelf</b>	8.50/9.50/45-	<b>The Real Silver Bullet</b>	9.50/10.50
Sauza Gold with Cointreau		The purist, with Herradura Silver, fresh lime & shaken with Cointreau	

## Colleen's & Jake's Creations

<b>Cucumber &amp; Gin Madness</b>	8-	<b>Running of the Bulls</b>	8-
Hendricks gin shaken with Rose Ranch organic cured cucumbers—chilled & up		Campari, sweet vermouth & organic lemon infused vodka in a bucket with soda & tonic	
<b>VI Lemonade</b>	8-	<b>Rum Guy</b>	6-
Organic Blue Ice vodka, lemonade, sour mix, a splash of soda & a squeeze of lemon		Appleton rum, fresh squeezed o.j. lemonade & a splash of fresh lime juice—Appleton VX float!	
<b>Goose Juice</b>	8-	<b>Canary Island Freezer</b>	8-
Grey Goose vodka, fresh grapefruit & cran over ice		Appleton rum, sour mix, triple sec & lime juice blended with ice & fresh fruit of the day	
<b>Cherry Berry Martini</b>	8-	<b>Rose Ranch Basil* Mojito</b>	7-
Organic cherry infused vodka shaken with fresh organic strawberries chilled & up!		Appleton rum, crushed Rose Ranch lemon basil*, organic agave sweetener & a soda splash	
<b>Jake's Jamison Sour</b>	8-		
Jamison Irish whiskey double chilled over ice with a splash of sour mix & a lemon twist			

## reds

House Red is the Chef's choice	5/19
Spanish Sangria of our house red mixed with fresh squeezed o.j. & fresh fruit of the season	5/18 pitcher
Benziger <b>Rose Ranch Merlot</b> , 06 our certified <b>Biodynamic</b> fruit from our Rose Ranch in Kenwood	7.50/30
B.R. Cohn <b>Cabernet Sauvignon</b> , North Coast Sonoma County, 07	8/32
Imagery <b>Tempranillo</b> , Shannon Ridge Lake County, 06, sustainable	8.50/34-
Sausal Old Vine <b>Zinfandel</b> , Alexander Valley, 07	8/32
Kaz <b>Barbera</b> St. Olef Vineyards, 08, Lake County, <b>Organic</b>	7.50/30
La Crema <b>Pinot Noir</b> , Sonoma Coast, 08	8.50/34
Marimar Estate <b>Pinot Noir</b> , Don Miguel Vineyard, Russian River, 06, <b>Organic</b>	8.50/34
Robert Hunter <b>Pinot Noir</b> , Sonoma Valley Estate, 05	8.75/35

## whites

House white is Chef's choice	5/19
Tangent <b>Albarino</b> , Edna Valley Ca., 08, sustainable	8.25/33
Arrowood <b>Chardonnay</b> , Sonoma County, 07, <b>Organic</b>	8.25/33
Hafner <b>Chardonnay</b> , Alexander Valley, <b>Organic</b> , just not certified, 06	8.25/33
Marimar Estate, <b>Chardonnay</b> , Don Miguel Vineyard, Russian River, 06, <b>Organic</b>	7-/28
Yorkville Cellars, <b>Sauvignon Blanc</b> , Mendocino County, 09, <b>Organic</b>	7.25/29
Benziger <b>Sauvignon Blanc</b> , Casey's Block, Mendocino County, 08, <b>Biodynamic</b>	8.25/33
Yorkville <b>Dry Rose of Cab Franc</b> , Mendocino County, 09, <b>Organic</b>	7.50/30
La Crema <b>Pinot Gris</b> , Sonoma Coast, 08	8.25/33

## bubbles & bubbles

Gloria Ferrar, <b>Blanc de Noir</b> , Sonoma Carneros Estate, 375 ml. Perfect size for two glasses!	16
Robert Hunter <b>Brut de Noir Sparkling</b> , Sonoma Valley Estate, 00, extended triage	42

**Yes we have beer! Six varieties fresh on tap & a few in bottles!**

**Our own cold bubble water by the bottle or glass available**