

HILLSTONE

WINTER

STARTERS

TODAY'S SOUP *signature recipe made with the finest ingredients* 8

NICE LITTLE HOUSE OR CAESAR SALAD 6

JALAPEÑO QUESO DIP *with warm tortilla chips* 7

GRILLED JUMBO ARTICHOKE *with sauce rémoulade* 14

HOME SMOKED SALMON *with toast points and chef's dressing* 14

"THE ROCKEFELLER" *warm spinach and artichoke dip with tortilla chips and salsa* 13

BURGERS & SANDWICHES

Our burgers are house-ground fresh each morning and served on our house-made egg bun.

HILLSTONE BURGER *with Cheddar, tomato, lettuce and onion* 16

CALIFORNIA BURGER *with Jack cheese, avocado, arugula and red onion* 16

HOUSE-MADE VEGGIE BURGER *with Rutherford glaze and melted Jack* 16

CORNED BEEF SANDWICH *thinly-sliced corned beef, Swiss, warm cabbage on toasted corn rye* 17

GEORGES BANK FISH SANDWICH *crispy cod fillet, red onion and hangman sauce* 17

CLASSIC FRENCH DIP *shaved prime rib on a toasted French roll served with au jus* 18

ENTRÉES

CAESAR SALAD *with Reggiano and rustic croutons* 13

BUTTERNUT SQUASH SALAD *roasted squash, goat cheese, marcona almonds and vinaigrette* 16

SASHIMI TUNA SALAD *seared rare ahi, mixed greens, avocado, mango, jicama, and miso vinaigrette* 18

"HACKED" CHICKEN SALAD *grilled chicken, local greens and peanut sauce* 17

ASIAN STEAK & NOODLE SALAD (OR W/CHICKEN) *avocado, fresh herbs and Thai dressing* 19

BROILED FRESH FISH *hand filleted, selection changes daily* mkt

HAND FILLETED SCOTTISH SALMON *served with brussels sprouts and dill tartar sauce* 25

JUMBO LUMP CRAB CAKES *with Pommery mustard sauce, served with coleslaw* 32

WILD ATLANTIC COD WITH CRISPY ROCK SHRIMP *lemon tarragon beurre blanc* 29

ROASTED CHICKEN *with agave black beans and goat cheese* 20

NEW YORK STRIP STEAK *USDA Prime, served with a loaded baked potato* 38

STACKED BARBECUE RIBS *with French fries and coleslaw* 28

RIB-EYE STEAK *with soy ginger marinade, served with a loaded baked potato* 32

CENTER-CUT FILET *served with wilted spinach* 33

MARKET VEGETABLES & SIDES

5 each

WILTED SPINACH *with sautéed shallots Reggiano*

BRAISED RED CABBAGE *julienne apples and goat cheese*

SPAGHETTI SQUASH *shiitake mushroom and watercress*

GLAZED CARROTS *maple cream and mint*

BRUSSELS SPROUTS *with compound butter*

FRENCH FRIES

COUSCOUS

COLESLAW

BLACK BEANS AND RICE

IDAHO BAKED POTATO

loaded with Vermont white Cheddar

SPARKLING, CHAMPAGNE & CAVA

- Juvé y Camps *Brut Nature*, Penedès, Spain 8 / 28
Domaine Chandon *étoile Rosé*, Napa Valley 11 / 48
Schramsberg *Crémant*, Napa Valley 42
Henriot *Souverain Brut*, Reims, France 68

CHARDONNAY

- Tiefenbrunner, Alto Adige, Italy 9 / 28
Landmark *Overlook*, Sonoma / Monterey 12 / 38
Mer Soleil *Silver*, Santa Lucia Highlands 14 / 48
Alma Rosa, Santa Barbara County 36
Merryvale, Napa Valley 38
Stephen Ross *Bien Nacido*, Santa Maria 39
White Rock, Napa Valley 42
Flowers *Andreen-Gale*, Sonoma Coast 62
Lewis Cellars *Sonoma*, Russian River 62
Shafer *Red Shoulder Ranch*, Carneros 65

SAUVIGNON BLANC

- Tiara, Limari Valley, Chile 9 / 28
Pascal Jolivet *Les Cailottes Sancerre*, France 11 / 38
Dara *Faith Vineyard*, Santa Ynez Valley 12 / 38
Long Boat, Marlborough, New Zealand 32

MORE WHITE WINE

- Dr. Konstantin Frank Riesling, Finger Lakes 9 / 26
Pavi Pinot Grigio, Delle Venezie, Italy 9 / 26
Adelsheim Pinot Gris, Oregon 10 / 30
Leo Steen Chenin Blanc, Dry Creek 33
Channing Daughters *Vino Bianco*, Long Island 38
Conundrum, California 42
Karl Lagler *Burgberg Grüner Veltliner*, Austria 26

MORE RED WINE

- Nómade Malbec, Argentina 10 / 34
Elyse *Nero Misto Italian Field Blend*, California 38
Artazuri Garnacha, Navarra, Spain 36
Pax *Cuvée Moriah Grenache*, Sonoma 88
La Spinetta *Pin*, Barbaresco, Italy 68
Scholium Project *Babylon Petite Sirah*, California 88
Mas Doix *Salanques*, Priorat, Spain 48

SYRAH

- Atrea *Old Soul Red (Syrah/Zin)*, Mendocino 12 / 38
Herman Story *Nuts & Bolts*, Santa Ynez Valley 52
Culler *Griffin's Lair*, Sonoma 56
Lucia *'Garys' Vineyard'*, Santa Lucia Highlands 58

CABERNET SAUVIGNON & CABERNET BLENDS

- Catena, Mendoza, Argentina 10 / 30
Pahlmeyer *Jayson*, Napa Valley 14 / 48
Mi Sueño *El Llano*, Napa Valley 15 / 52
Vineyard 29 *Cru*, Napa Valley 16 / 58
Selby, Sonoma 40
Stuhlmuller, Alexander Valley 48
Sawyer Cellars *Bradford Meritage*, Napa Valley 48
Bennett Lane *Maximus*, Napa Valley 52
Volker Eisele, Napa Valley 54
Wolf Family *Phaedrus*, Napa Valley 58
Viader *Dare Cabernet Franc*, Napa Valley 62
Caravan, Napa Valley 62
Owen Roe *Rosa Mystica Cabernet Franc*, Washington 62
Swanson *Alexis*, Napa Valley 75
Groth, Oakville 78
Ladera *Lone Canyon*, Napa Valley 78
Spottswoode *Lydenhurst*, Napa Valley 84
Lewis Cellars *Hillstone*, Napa Valley 140
Lokoya *Diamond Mt.*, Napa Valley 175
Cardinale, Napa / Sonoma 175
Lewis Cellars *Reserve*, Napa Valley 175

ZINFANDEL

- Carol Shelton *Wild Thing*, Mendocino County 12 / 38
Highlands *Howell Mt.*, Napa Valley 39
Tres Sabores *Rutherford*, Napa Valley 42
Hartford *Dina's Vineyard*, Russian River 56
Outpost *Howell Mt.*, Napa Valley 68

MERLOT

- Candor, Paso Robles 9 / 28
Provenance, Carneros 12 / 38
Lieb Cellars, North Fork of Long Island 28
L'Ecole No. 41 *Seven Hills*, Washington 52
Duckhorn, Napa Valley 68
Palazzo, Napa Valley 70

PINOT NOIR

- Acacia, Carneros 11 / 36
Baileyena *Firepeak*, Edna Valley 12 / 38
Tantara, Santa Maria 14 / 50
Etude *Estate*, Carneros 58
J. Wilkes *Q Block*, Bien Nacido 65
Roar, Santa Lucia Highlands 68
Belle Glos *Las Alturas*, Santa Lucia Highlands 74
Goldeneye, Anderson Valley 84
DuMol, Russian River Valley 98
Williams Selyem, Russian River Valley 140