

MENU

Cheeseburger Fresh ground chuck with Cheddar on a toasted house-made egg bun	13
Veggie Burger Our amazing house-made recipe with melted Monterey Jack	13
#1 Ahi Tuna Burger Pan-seared on a toasted house made egg bun.....	16
Prime Rib French Dip Thinly sliced and piled high on a house-made French roll	18

For the above items choose from:

Hand-Cut Fries, Roasted Peanut Coleslaw, Tabbouleh or Seasonal Vegetable

FROM OUR WOOD FIRED ROTISSERIE

At Los Altos Grill, we take rotisserie cooking very seriously. Each day a hardwood fire is built in our stone oven. We choose only the highest quality meats and poultry from the best local source. We then slow roast continuously throughout the day to bring you the freshest possible product.

Bandera Style Roasted Chicken with Spanish rice	17
Rotisserie Pork Chop with mashed potatoes colcannon	26

Los Altos Grill Caesar Salad Crisp romaine, savoy cabbage, rustic croutons, Fresh shucked corn, Reggiano parmesan and our own Caesar dressing	11
“Hacked” Chicken Salad Arugula, local greens, cilantro, Rotisserie chicken with honey-lime vinaigrette and peanut sauce	15
Sashimi Ahi Tuna Seared rare Ahi tuna with cilantro ginger vinaigrette, Mixed greens, mango, avocado and pickled ginger	18
Seasonal Vegetable Platter Hand selected, locally grown vegetables, Including our grilled corn on the cob	12
Spinach and Chicken Enchiladas With house-made enchilada sauce, Spanish rice and Escabéche	18
Grilled Colorado Lamb Sirloin with mashed potatoes colcannon and seasonal vegetables	25
Bangers and Mash Locally made sausages with spicy, deli-style mustard, Served with mashed potatoes colcannon and seasonal vegetables	16
Today’s Very Fresh Fish Filleted in-house and simply grilled, Served with seasonal vegetables.....	MKT
Barbecued Salmon Marinated and hardwood grilled, Served with seasonal vegetables.....	25
Barbecued Beef Back Ribs Slow-cooked with Texas Hill Country BBQ sauce, Served with coleslaw and mashed potatoes colcannon	27
Roasted Prime Rib Aged and roasted on the bone, Served with mashed potatoes colcannon and horseradish (upon request)	28
Center-Cut Filet Aged Angus beef tenderloin, cut by hand, Served with mashed potatoes colcannon and seasonal vegetables	31

THIS & THAT

Deviled Eggs.....	3	Tuna Poke with Shrimp & Avocado.	16	Jumbo Peel & Eat Shrimp	17
Dip Duo with Warm Tortilla Chips .	10	Famous Cornbread in the Skillet. . .	6	Á la carte Enchilada.....	6
Home Smoked Salmon	13	Nice Little House Salad.....	6	Á la carte Mac & Cheese.....	6
Grilled Jumbo Artichoke.....	10	Small Caesar Salad	6	Whole Chicken To Go	13

Please notify us of any food allergies

No cell phones in the dining room

18% gratuity added to parties of five or more

SPARKLING & CHAMPAGNE

Schramsberg <i>'Blanc de Blancs'</i> (California) '06	9 / 36	Iron Horse <i>'Wedding Cuvée'</i> (Sonoma) '05	52
Henriot <i>'Souverain Brut'</i> (Reims, France) NV	12 / 58	Louis Roederer <i>'Brut Premier'</i> (Reims, France) '02	75

CHARDONNAY

Rosenblum <i>'Vintner's Cuvée'</i> (California) '07	7 / 22	Kistler <i>'Hudson'</i> (Carneros) '07	76
Mount Eden <i>'Wolff'</i> (Edna Valley) '08	8 / 26	Naumann (Santa Cruz) '05	28
MacRostie (Carneros) '07	10 / 32	Paul Hobbs (Russian River) '06	66
ZD (California) '08	11 / 38	Ramey (Russian River) '07	50
Far Niente <i>'Estate'</i> '08	15 / 55	Rombauer (Carneros) '08	48
Hanzell (Sonoma) '06	13 / 46	Shafer <i>'Red Shoulder Ranch'</i> '06	60
Ancien (Carneros) '06	42	Testarossa <i>'Rosella's'</i> (Monterey) '06	44

SAUVIGNON BLANC

Clos La Chance (Central Coast) '08	8 / 24	Fiddlehead <i>'Happy Canyon'</i> Santa Ynez '06	35
Dog Point (Marlborough, New Zealand) '08	9 / 28	Groth '07	34
Cakebread '08	11 / 36	Merry Edwards (Russian River) '08	40
Bell (Lake County) '06	22	Provenance <i>'Rutherford'</i> '06	30
Crocker & Starr '08	34	Rudd <i>'Oakville'</i> '05	46

MORE WHITE WINE

Seghesio Pinot Grigio (Sonoma County) '08	8 / 24	Au Bon Climat Pinot Gris/Blanc (Central Coast) '05	22
Thomas Fogarty Gewürztraminer (Monterey) '08	8 / 25	Miner Family <i>'Simpson'</i> Viognier '06	27
Fleming-Jenkins <i>'Victories'</i> Rosé (California) '08	8 / 25	Radog Riesling (Santa Lucia Highlands) '07	22
Scholium Project <i>'Naucratis'</i> Verdelho '08	8 / 25	Treana <i>'Mer Soleil Vineyard'</i> (Monterey) '07	31

CABERNET SAUVIGNON & CABERNET BLENDS

Sullivan <i>'Red Ink'</i> '06	8 / 26	Ghost Block <i>'Estate'</i> '06	80
Oberon '06	9 / 28	Hollywood & Vine <i>'2480'</i> '03	95
Chappellet <i>'Mt. Cuvée'</i> '07	11 / 35	Martin Ray (Santa Cruz) '04	55
Mi Sueño <i>'El Llano'</i> '07	13 / 48	Melka <i>'CJ'</i> '07	65
Neal Family '05	14 / 50	Page <i>'Red'</i> (Merlot/Cab/Franc) '04	60
A. Rafanelli (Sonoma) '06	15 / 58	Piña <i>'Buckeye'</i> (Howell Mountain) '06	99
August Briggs <i>'Two Moon'</i> (Dry Creek Valley) '05	70	Robert Keenan '04	48
Baldacci <i>'IV Sons'</i> (Stag's Leap) '05	50	Robert Sinskey Cabernet Franc '05	46
Beckstoffer 75 <i>'Amber Knolls'</i> '05 (500 ml)	20	Shafer <i>'One Point Five'</i> '06	90
Bravante <i>'Trio'</i> '05	50	Stag's Leap Wine Cellars <i>'Artemis'</i> '06	68
Cinnabar <i>'Estate'</i> (Santa Cruz) '05	60	Stephanie '05	75
Coho <i>'Summit Vine Ranch'</i> (Diamond Mountain) '05	75	Stepping Stone Cabernet Franc '06	40
Darioush <i>'Signature'</i> '05	98	Titus '06	50
Duckhorn '06	88	Viader <i>'Dare'</i> Cabernet Franc '05	65

Cardinale '04	165	Peter Michael <i>'Les Pavots'</i> (Knights Valley) '06	200
Carter <i>'Beckstoffer'</i> '06	150	Ridge <i>'Montebello'</i> (Santa Cruz) '05	170
Caymus <i>'Special Selection'</i> '06	160	Staglin <i>'Estate'</i> '05	195
David Arthur <i>'elev. 1147'</i> '04	150	Shafer <i>'Hillside Select'</i> '04	225
Lewis Cellars <i>'Hillstone'</i> '06	135	Silver Oak <i>'Napa'</i> '04	140
Opus One '06	190	Viader '05	110

MERLOT

Praxis (Alexander Valley) '06	8 / 27	Paradigm <i>'Oakville'</i> '05	54
Kathryn Kennedy <i>'Lateral'</i> '06 (Santa Cruz)	11 / 36	Pride Mt. (Sonoma/Napa) '05	75
Nickel and Nickel <i>'Sori Bricco'</i> (Diamond Mountain) '05	14 / 48	Selby (Sonoma) '06	33
Bargetto Family (Santa Cruz) '06	30	Stags' Leap Winery '06	36
O'Brien Family <i>'Oakville'</i> '05	44	Swanson <i>'Oakville Estate'</i> '04	42

PINOT NOIR

Olivet Lane (Russian River) '06	10 / 33	Davis Family (Russian River) '05	50
Four Graces (Willamette, Oregon) '07	11 / 36	Domaine Drouhin (Willamette Valley) '07	62
Testarossa <i>'Palazzio'</i> (Central Coast) '07	12 / 42	Domaine Serene <i>'Jerusalem Hill'</i> (Willamette Valley) '06	85
Etude <i>'Estate'</i> (Carneros) '06	15 / 55	Flowers <i>'Andreen-Gale'</i> (Sonoma) '06	75
Ancien (Carneros) '07	46	Foxen <i>'Seasmoke'</i> (Santa Barbara) '07	100
Byington <i>'Estate'</i> (Santa Cruz) '06	38	Loring <i>'Garys Vineyard'</i> (Santa Lucia Highlands) '06	70
Emeritus (Russian River) '07	46	Penner Ash <i>'Shea Vineyard'</i> (Willamette Valley) '07	80
David Bruce (Santa Cruz) '06	55	Tantara (Santa Maria) '06	30

ZINFANDEL

Sausal <i>'Old Vine'</i> (Alexander Valley) '06	8 / 26	Chateau Montelena <i>'Estate'</i> '06	40
Turley <i>'Cedarman'</i> (Howell Mt.) '06	12 / 42	Rombauer (Amador) '07	35
Ridge <i>'Lytton Springs'</i> (Dry Creek) '06	13 / 42	Storrs <i>'Rusty Ridge'</i> (Santa Cruz) '05	35
Brown Estate '06	52	Tin Barn (Russian River) '05	26

MORE RED WINE

Tantara Syrah (Bien Nacido) '05	9 / 30	Jaffurs Grenache (Santa Barbara) '07	40
Runquist Petite Sirah (Paso Robles) '07	11 / 36	JC Cellars <i>'Ventana'</i> Syrah (Monterey) '05	44
Orin Swift <i>'Prisoner'</i> '07	12 / 42	Justin Syrah (Paso Robles) '06	38
Enos <i>'Girasole'</i> Sangiovese/Cab (Dry Creek Valley) '06	35	Mollydooker <i>'Two Left Feet'</i> (Australia) '07	30
Altamura Sangiovese '05	49	Piedra Negra Malbec (Mendoza, Argentina) '03	36
Elyse <i>'Rutherford'</i> Petite Sirah '06	42	Sierra Cantabria Crianza Rioja (Spain) '05	25

Napa Valley Appellations unless otherwise noted

All Vintages are subject to change

To expedite service, we open all bottles of wine at the bar

FAMOUS FOR NO CORKAGE FEE