



APPETIZERS

SHRIMP COCKTAIL | 16

poached shrimp on a bed of fresh micro greens, served with mango pico de gallo and housemade cocktail sauce

CHICKEN WINGS | 17

crispy chicken wings, tossed in choice of spicy buffalo sauce or housemade bbq sauce, and choice of blue cheese or ranch dressing

SMOKED BABY BACK RIBS | 20

smoked baby back ribs served with house pickled vegetable and your choice of spicy garlic ginger asian glaze or housemade bbq sauce

CRISPY FRIED SHRIMP | 18

golden fried tempura shrimp wrapped in rice paper served on a bed of frisee lettuce, korean gochujang garlic sauce with fresh micro greens

RED SAGE CAESAR SALAD | 15

fresh romaine lettuce topped with shaved parmesan cheese, housemade green chili caesar dressing, tri-colored tortilla strips and grape tomatoes

- add chicken | 9

- add shrimp | 13

TUMBLEWEED SALAD | 18

chopped romaine lettuce tossed in a housemade chile shallot dressing, boiled egg, tomato, blue cheese crumbles, bacon, avocado topped with shoestring sweet potatoes

CRISPY CALAMARI | 19

flour dusted and breaded fried calamari, dusted with sriracha powder served with pepperoncini peppers, a lemon wedge and housemade green chile ranch

FRIED BRUSSEL SPROUTS | 18

brussel sprouts with pork belly, dashi jus, calabria chiles and pecorino cheese

BREAD BASKET | 6

a selection of housemade breads

FLATBREADS

MARGHERITA | 19

mozzarella, tomato basil, housemade marinara, garlic olive oil, parmesan and black balsamic glaze

PEPPERONI | 18

pepperoni, mozzarella, housemade marinara sauce with garlic oil and parmesan



ENTREES

GRILLED RIBEYE | 49

12^{oz} ribeye served with rosemary mashed potatoes, sautéed baby carrot and a mushroom demi sauce

WINE PAIRING: 7 cellars 'the farm collection' cabernet sauvignon, paso robles 16 gl | 75 btl

BLACKENED ATLANTIC SALMON | 38

6^{oz} salmon served with wild rice pilaf, calabacitas and lemon dill beurre blanc

WINE PAIRING: stags leap wine cellars karia chardonnay, napa valley, california 16 gl | 75 btl

SPECIALITY OF THE HOUSE:

GRILLED FILET MIGNON | 52

7^{oz} filet mignon, grilled onion, seasonal vegetables, potato rosace and served in a parmesan cheese basket

WINE PAIRING: stags leap petite sirah, napa valley, california 20 gl | 80 btl

CHICKEN BREAST | 35

roasted chicken served with rosemary mashed potatoes, baby carrots, oregano thyme chicken jus

WINE PAIRING: plumpjack reserve chardonnay, napa valley, california 20 gl | 80 btl

CHEF'S PASTA OF THE DAY | 39

chef's housemade pasta, fresh made semolina dough, molded for this week's special; ask server for details

WINE PAIRING: mille 1 garda rosso, red blend, northern italy 13 gl | 68 btl

PORK LOIN | 38

7^{oz} grilled duroc pork seasoned with a spanish rub served with mushrooms, potatoes, sautéed asparagus and orange bourbon demi sauce

WINE PAIRING: rosenblum cellars rockpile road vineyard zinfandel, california 20 gl | 80 btl

SIDES

ROSEMARY MASHED POTATOES | 6

ASPARAGUS | 6

SPINACH | 6

SAUTÉED MUSHROOMS | 7

TRUFFLE POTATO AU GRATIN | 13

(5) GRILLED SEASONED SHRIMP
TO ANY ENTREE | 18