

NOBLE ACE

APPETIZERS

CHIVE AND CHEDDAR BISCUITS
Whipped honey butter | 14

GRILLED ARTICHOKE
*Whole grain mustard aioli, charred lemons,
parmesan · gf | 20*

GRILLED PORTOBELLO BRUSCHETTA
*French baguette, caramelized onions, aged balsamic, shaved
Grana Padano, basil pesto | 16*

WARM ASSORTED OLIVES
Toasted baguette, infused citrus, rosemary | 10

SHISHITO PEPPERS
Blistered peppers, lemon aioli, tamari-ponzu sauce · gf | 16

CHOWDER
Chicken, roasted corn, potatoes, carrots, vidalia onions, sage · gf | 12

TOMATO BISQUE
Ricotta, basil oil, croutons | 16

SIDES

Yukon Fries · gf 14 | Egg Fried Rice · gf 16

Fried Brussels Sprouts · gf 16 | Pappardelle Casserole 14

Roasted Broccoli · gf 16 | Roasted Jalapeño Corn Waffle 16

CAVIAR

1oz Dorasti Ossetra - MKT | 1oz Dorasti Kaluga - MKT

SELECT YOUR INDULGENCE

CLASSIC
*Blini, egg whites, egg yolk, crème fraîche,
shallots, chive*

POTATO CHIPS
*Yukon potatoes, caramelized
onion dip*

GREENS

BURRATA + TOMATO HEIRLOOM
*Arugula, aged balsamic, olive oil, shaved red onions,
chili garlic crunch · gf | 22*

CHOP
*Bibb lettuce, roma tomatoes, Castelvetrano olives,
cucumber, herbed feta, mochi, pepper vinaigrette · gf | 16*

SPINACH SALAD
*Baby spinach, poppy seed vinaigrette, dried tart cherry,
toasted pine nuts, drunken goat cheese · gf | 16*

WEDGE
*Iceberg, bacon lardons, chopped oven dried roma tomatoes,
gorgonzola cheese, marjoram dressing · gf | 16*

ADD
*Grilled Chicken 12 · Grilled Shrimp 18
Grilled Flank Steak 26*

SMALL PLATES

SCALLOPS
*Pan-seared sea scallops, risotto corn bacon, champagne
vinaigrette · gf | 38*

SHORT RIB STROGANOFF
Pappardelle, braised short ribs, cremini mushrooms, onions, dijon | 28

JUMBO BEEF EGGROLL
*Braised beef short ribs, blue cheese fondue, fresh beet and
chive salad | 21*

GRILLED LAMB LOLLIPOPS
*Roasted tomatoes, focaccia, shaved celery, pickled onions,
aged balsamic, olive oil | 28*

CRISPY RISOTTO FRITTERS
Sundried tomato pesto, fresh mozzarella, scallions | 16

DUCK CONFIT
Creamy polenta, thyme, fig balsamic · gf | 32

CRISPY TUNA RICE
Tamari, sesame sauce, micro cilantro, chives, chili aioli · gf | 22

ENTREES

APPLEWOOD SMOKED RIBEYE
*Smashed Yukon potatoes, chimichurri, roasted tomatoes, bone
marrow, grilled bread, crispy onions, house steak sauce | 130*

FILET
*8oz filet, Yukon gold potatoes, smoked baby carrots,
green peppercorn demi | 75*

NIMAN RANCH PORK CHOP
*Cheddar pappardelle casserole, collard greens,
maple bourbon demi | 46*

BOLOGNESE RIGATONI
Shaved Grana Padano, aged balsamic, basil purée | 36

CHEESEBURGER
*Smashed style burger, New American cheese, tomato,
Solt's pickles, crispy onions, house spread | 26*

SPICED BRANZINO
*Roasted corn and jalapeño waffle, fried brussels sprouts,
citrus butter sauce | 44*

FRIED CHICKEN
Egg fried rice, shaved brussels, sriracha, kewpie mayo · gf | 32

Bringing hospitality back—one unforgettable meal at a time. Prepared with heart by Chef Magellan Moore

For parties of 8 or more, a 20% gratuity will be applied. We use the finest meats cooked to order. Please let us know if you have any allergies or dietary restrictions as not all ingredients are listed. Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk.

SPARKLING

CANTINA PROSECCO | 14 / 46

Veneto, Italy | Green apple, pear, light citrus, crisp and refreshing finish

SCHRAMSBERG BLANC DE BLANCS | 20 / 70

North Coast, California | Meyer lemon, brioche, elegant finish

PERRIER-JOUET GRAND BRUT | 28 / 110

Champagne, France | Green apple, citrus blossom, brioche, lively minerality with a refined finish

RUINART ROSE (375ml) | 90

Champagne, France | Delicate berries, floral, refined minerality

VEUVE CLICQUOT YELLOW LABEL | 115

Champagne, France | Apple, toast, rich and balanced

RARE CHAMPAGNE | 400

Champagne, France | White peach, citrus blossom, brioche, vibrant minerality with an exceptionally refined finish

CHARDONNAYS

FOLEY | 14 / 50

Santa Barbara, California | Crisp apple, citrus, clean finish

STAG'S LEAP WINE CELLARS MARIA | 19 / 66

Napa Valley, California | Ripe pear, vanilla, balanced oak

FLOWERS | 24 / 82

Sonoma Coast, California | Bright citrus, minerality, coastal freshness

ROMBAUER | 28 / 98

Carneros, California | Buttery, tropical fruit, rich texture

JAYSON BY PAHLMAYER | 78

Napa Valley, California | Stone fruit, creamy, polished

JORDAN | 95

Russian River Valley, California | Citrus, subtle oak, elegant

SHAFER RED SHOULDER RANCH | 110

Carneros, California | Honeyed citrus, silky, refined

FAR NIENTE | 145

Napa Valley, California | Rich pear, toasted oak, full-bodied

ROSÉS & WHITES

LOVE YOU BUNCHES ROSÉ | 14 / 62

Lodi, California | Strawberry, watermelon, rose petal, bright acidity

FERRARI-CARANO PINOT GRIGIO | 14 / 50

Friuli, Italy | Light citrus, pear, clean

CAKEBREAD SAUVIGNON BLANC | 14 / 52

Napa Valley, California | Grapefruit, tropical fruit, bright acidity

TORRES ALBARINO | 60

Rías Baixas, Spain | Lemon zest, green apple, saline minerality, crisp coastal finish

ILLUMINATION SAUVIGNON BLANC

BY QUINTESSA | 19 / 62

Napa Valley, California | White peach, citrus, tropical fruit, bright minerality

SERIAL XXV WHITE BLEND | 15 / 58

Paso Robles, California | Stone fruit, citrus blossom, honeysuckle, crisp finish

CAB SAUVS

BONANZA BY CAYMUS | 15 / 50

California | Blackberry, oak, smooth

QUILT | 18 / 66

Napa Valley, California | Dark fruit, cocoa, plush

FRANK FAMILY | 22 / 88

Napa Valley, California | Black cherry, vanilla, structured

JUSTIN RESERVE | 25 / 100

Paso Robles, California | Ripe plum, spice, bold

GROTH | 125

Oakville, Napa Valley, California | Blackberry, cassis, dark cherry, cocoa, polished tannins with a long elegant finish

CAKEBREAD | 135

Napa Valley, California | Blackberry, cassis, dark chocolate, toasty oak, rich and structured with a long, elegant finish

CAYMUS (1.0L) | 145

Napa Valley, California | Ripe blackberry, vanilla, lush

CHIMNEY ROCK | 165

Stags Leap District, Napa Valley, California | Blackberry, cassis, dark cherry, polished tannins with a long elegant finish

SILVER OAK | 205

Alexander Valley, California | Cassis, cedar, smooth finish

OPUS ONE | 575

Napa Valley, California | Black currant, spice, complex

PINOT NOIRS

CALERA | 14 / 48

Central Coast, California | Bright cherry, soft spice, smooth finish

BELLE GLOS | 16 / 64

Santa Maria Valley, California | Dark cherry, vanilla, smooth

LINGUA FRANCA AVNI | 22 / 90

Willamette Valley, Oregon | Red berries, earth, elegant acidity

GOLDENEYE | 115

Anderson Valley, California | Wild berry, spice, velvety texture

ETUDE | 105

Carneros, California | Red fruit, spice, balanced

KOSTA BROWNE | 175

Russian River Valley, California | Raspberry, cola, layered richness

OTHER REDS

DUCKHORN MERLOT | 17 / 68

Napa Valley, California | Plum, chocolate, soft

COLOME MALBEC | 16 / 62

Cafayate Valley, Argentina | Blackberry, plum, cocoa, smooth finish

ORIN SWIFT ABSTRACT (Red Blend) | 21 / 75

California | Jammy fruit, mocha, bold

JUSTIFICATION (Red Blend) | 120

Napa Valley, California | Dark fruit, spice, balanced

MARIETTA ANGELI CUVÉE ZINFANDEL | 80

Russian River Valley, California | Blackberry jam, baking spice, black pepper, velvety texture with a rich lingering finish

STAG'S LEAP PETITE SIRAH | 105

Napa Valley, California | Blueberry, spice, structured

JUSTIN ISOSCELES (Red Blend) | 120

Paso Robles, California | Black fruit, oak, powerful

QUINTESSA (Red Blend) | 345

Napa Valley, California | Dark fruit, herbs, elegant

PLEASE SEE OUR DESSERT MENU FOR AFTER DINNER DELIGHTS