

sbrocco

Soups & Small Greens

Roasted Heirloom tomato soup with a petite grilled cheese - 6

Soup of the week - MKT

Mixed greens tossed in a balsamic vinaigrette with bacon
braised red onion &
a warm goat cheese disc - 7

Baby spinach tossed in a sherry vinaigrette with candied
cashews, Iowa apples,
red onions & Maytag blue cheese - 6

Sandwiches & Entrees

Choice of side: coleslaw, frites, pasta salad, SW black bean
& orzo salad

BBQ beef brisket sandwich with homemade BBQ sauce - 7

Cuban sandwich with roasted pork, ham, Swiss cheese,
pickles, & brown mustard - 8

* Tuna Burger grilled medium rare with wasabi mayo & romaine -
10

Braised Niman Ranch pork sandwich with pickled red onions -
7

Veggie sandwich with grilled eggplant, squash, tomatoes,
caramelized onions
and herbed goat cheese - 7

Meatball sandwich with homemade red sauce and sliced provolone cheese - 8

- * Angus burger with cheese, pickle, onion & lettuce - 8
- * Steak sandwich made from skirt steak, caramelized onions & Maytag mayo - 10

Fish & Frites - tonic tempura battered white fish with fries and cornichon sauce - 9

Oven roasted ratatouille pasta with parmesan cheese and pesto - 9

Big Greens

Caesar salad crisp romaine, rosemary croutons & classic dressing - 7

add roasted chicken or grilled shrimp - 3

Roasted chicken 'Chef's Salad' with minced greens, chopped tomato, cucumber, cheeses, chopped braised pork, roasted chicken & a buttermilk herb dressing - 9

Mixed Greens and watercress with roasted chicken, cornbread croutons, Medjoul dates, basil and olives tossed in a balsamic dressing - 8

- * Nicoise salad with Seared Ahí tuna, poached egg, braised potato, green beans & Spanish anchovies tossed in a citrus aioli dressing - 11

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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Dinner Menu

To Be Shared

Braised Níman Ranch meatballs with crumbled La Quercía prosciutto in a homemade red sauce with crusty bread - 8

- * Pan seared New Bedford scallops with a cauliflower purée, caramelized Maui onions, watercress & a cider syrup - 12

Beef brisket lettuce wraps with sambal, soba noodles, pickled onions and kimchi - 9

Grilled New Caledonia Blue prawns atop Musser cheddar grits - 13

- * Carpaccio of Black Angus beef with extra virgin olive oil, Piave cheese and Worcestershire powder - 11

Butternut squash raviolis with crispy sage, brown butter and crumbled

gingersnaps - 8

- * Grilled beef tenderloin skewer with grilled Caesar salad & Parmigiano Reggiano - 7

Savannah Style crab cakes with a pommery mustard sauce & watercress salad - 10

Frites with veal demiglaze and crème fraîche - 6

White bean hummus with fresh vegetables and pita chips - 8

Anti Pasta plate with an assortment of meats, cheeses and olives

(serves 4) - 21 (serves 2) - 13

Soups & Small Greens

'Tres Pots' heirloom tomato soup with a petite grilled cheese - 6

Soup of the week - MKT

* Niçoise salad with seared Ahí tuna, poached Yukon potatoes, green beans, white Spanish anchovies and mixed greens tossed in a lemon vinaigrette - 9

Crisp romaine with homemade rosemary croutons tossed in a classic Caesar dressing with optional white Spanish anchovies - 7

Baby spinach tossed in a sherry vinaigrette with candied cashews, Iowa apples, red onions & Maytag blue cheese - 7

Butter lettuce salad with grilled radicchio and a tarragon vinaigrette - 7

Big Plates

Niman Ranch 'Porchetta', slow roasted and stuffed

bone-in rack with a root vegetables and farro 'salad' with braised onions - 20

* Pan roasted duck breast with a duck confit, mushroom & tart cherry risotto and duck demiglaze - 24

Oven roasted ratatouille pasta with parmesan cheese and pesto - 16

Braised Colorado lamb shank with a white bean puree and caramelized carrots - 24

Sautéed skate wing with a seafood studded polenta, fennel nage & roasted grape tomatoes - 22

Oven roasted half chicken with whipped potatoes, roasted mushrooms, pearl onions and a pan deglaze - 19

Pan roasted Chilean Sea Bass atop creamy lentils, roasted mushrooms, short ribs and a veal demiglaze - 27

Braised Grass Run Farms beef short ribs with a celeriac-potato mash, braising liquid reduction and braised onions - 24

Pasta Bolognese with Niman Ranch pork and beef tossed with penne pasta and Romano cheese - 18

Pan roasted arctic char with sautéed greens, roasted potatoes, crimini mushrooms & red onions with a roasted raisin vinaigrette - 23

- * Pan roasted Angus filet with horseradish whipped potatoes, roasted mushrooms, sautéed spinach & a balsamic glaze - 29

Desserts

Templeton whiskey chocolate walnut torte with framboise sauce & fresh raspberries - 8

Crème brûlée prepared with a traditional vanilla bean custard, caramelized turbinado sugar & fresh berries - 8

Iowa apple fritters with a calvados caramel sauce - 7

Pumpkin cake with goat cheese icing and ginger ice cream - 7

Gelato - homemade seasonal flavor - 5

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Cheese & Olive Plates

France - \$14.85
St Andre Triple
Morbier
Forme d' Ambert
Comte

Italy - \$13.85
Gorgonzola
Asiago
Piave de Alivo
Pecorino

United States - \$19.00
Point Reyes
San Joaquin Gold
Humbolt Fog
Fresh Goat

Olive Plate \$7.95
Castlevitrano
Nicoise
Moroccan Oil Cured

sbrocco

Cocktail Menu

- The Traditional** - Your choice of Gin, with a splash of vermouth
The Contemporary - Vodka or Gin, on the rocks or shaken, straight up
Half & Half - Bombay Sapphire, Grey Goose
Cosmo - Citrus vodka, Cointreau, splash of cranberry juice
Orchid - Vanilla vodka, Chambord, pineapple juice
Chocolate - Chocolate vodka, Godiva liquor, cream
Espresso - Espresso vodka, coffee liquor, cream
Bellini-tini - Peach vodka, peach puree, splash of sparkling wine
Raspberry Parfait - Raspberry vodka, raspberry puree, cream, granola
Strawberry Parfait - Strawberry vodka, strawberry puree, cream, granola
State Fair Lemonade - Citron, Limonata, lemonade, powdered sugar, lemon
Black Cherry Soda - Oliver blackcherry wine, Coke, splash of grenadine
Grape Soda - Oliver soft red wine, Grape vodka, soda water
Sangria - Red, white or pink wine with a blend of fruit juices
Gilligan's Island - Vodka, peach schnapps, orange juice, cranberry juice
Linda's Summer Fun - Oliver soft white wine, raspberry, peach and strawberry puree, splash of Sprite and soda water

Vodka

- Absolut - Citron, Peach, Pear ~ Ciroc ~ Grey Goose ~ Chopin
Hanger One - Lime, Raspberry ~ Van Gogh espresso

Gin

- Tanqueray ~ Bombay Sapphire ~ Hendricks ~ G-Vine

Bourbon ~ Whiskey

- Jack Daniels, Jim Beam, Makers Mark, Knob Creek, Bookers, Woodford Reserve

Scotch

- Dewar's, Glenlivet, Macallan 12yr, Lagavulin 16yr, Balvenie 12yr, Balvenie 21yr

sbrocco

Wine by the Bottle

Sake (300ml)

Tozaí, Living Jewel

\$20.00

Tozaí, Snow Maden

\$20.00

Tentaká Kuni, Hawk In The Heavens, Junmaí

\$24.00

Rihaku, Dreamy Clouds, Tokubetsu Junmaí

\$27.00

Mukune, Root of Innocence, Junmaí Ginjo

\$34.00

Sauvignon Blanc

Yali, Chile

\$21.00

Gryphus, Chile

\$22.00

Mason, Pomelo, California

\$25.00

Joel Gott, California

\$30.00

Shannon Ridge, Lake County, California

\$34.00

Frank Millet, Sancerre, France

\$35.00

Kim Crawford, Marlborough, New Zealand

\$40.00

Riesling/Gewurztraminer

Robertson, Gewurztraminer, South Africa

\$22.00

R Fusion, Riesling, Germany

\$23.00

St Urban Hof, Riesling /Mosel-Saar-Ruwer, Germany

\$27.00

Kung Fu Girl, Riesling, Washington

\$28.00

Kuhl Weinhaus Way Kuhl, Riesling, Germany

\$29.00

Foris, Gewurztraminer, Oregon

\$31.00

Castle Rock, Riesling, Washington

\$36.00

Pinot Grigio/ Pinot Gris

Lagaria, Delle Venezie, Italy

\$26.00

Tiefenbrunner, Delle Venezie, Italy

\$32.00

King Estate, Willamette Valley, Oregon

\$39.00

Wines of Substance, Washington

\$45.00

Santa Margherita, Valdadige, Italy

\$47.00

Chardonnay

Michael Sullberg, California

\$21.00

Calina, Chile

\$26.00

Four Vines Naked, Santa Barbara, California

\$27.00

Hahn, Central Coast, California

\$28.00

Novellum, France

\$28.00

Tormaresca, Puglia, Italy

\$29.00

Folie a Deux, California

\$34.00

Wente Morning Fog, California

\$35.00

J. Moreau & Fils, Chablis, France

\$42.00

Simi, Russian River Reserve, California

\$47.00

Beringer Private Reserve, California

\$49.00

Clos Du Val, Carneros, California

\$54.00

Joseph Drouhin- Pouilly Fuisse, Burgundy, France

\$55.00

Cake Bread, Napa, California

\$69.00

Rosé Wines Dry

Toad Hallow, Pinot Noir, Russian River, California

\$22.00

Castillo de Jumilla, Monastrell, Jumilla, Spain

\$23.00

Sparkling

Verdi Spumante, Peach, Italy

\$22.00

Cristalino, Cava Brut, Spain

\$23.00

Marquis De Perlade, Blanc de Blanc, Alsace France

\$30.00

Gruet, Brut, New Mexico

\$34.00

Gloria Ferrer, Blanc De Noirs, Sonoma, California

\$46.00

The Black Chook, Shiraz, Australia

\$48.00

Chandon, Rose, Sonoma, California

\$48.00

Roederer Brut, Anderson Valley, California

\$54.00

Veuve Cliquot, Yellow Label, France

\$89.00

Interesting Whites/ Dry

Arca Nova, VIno Verdi, Portugal

\$21.00

First Love, Semillon/Riesling/Arneis, Australia

\$23.00

Altozano, Verdejo/Sauvignon Blanc, Spain

\$24.00

Cht De La Chesnaie, Muscadet, France

\$26.00

Martin Codax, Albarino, Spain

\$28.00

Críos, Torrontes, Mendoza, Argentina

\$30.00

Hans Igler, Pinot Blanc, Austria

\$32.00

Lorimer, Gruner, Veltliner, Austria

\$32.00

M. Chapoutier, Cotes Du Rhone, France

\$34.00

Cline, Viognier, California

\$36.00

Zaca Mesa, Viognier, Santa Ynez, California

\$38.00

Sokol Blosser, Evolution, California

\$41.00

Interesting Whites/ Sweet

Lost Angel, Muscat, California

\$32.00

Quady, Orange Muscat, California

\$32.00

Elvio Tintero, Moscato d' Asti, Italy

\$33.00

Domaine Pichot Vouvray, Loire Valley, France

\$34.00

Barton & Guestier, Vouvray, Loire Valley, France

\$36.00

Cabernet Sauvignon

14 Hands, Washington

\$22.00

Campus Oaks, California

\$23.00

Canyon Road, California

\$31.00

Maddalena, Paso Robles, California

\$33.00

Silver Palm, North Coast, California

\$38.00

Ghost Pines, Napa/Sonoma, California

\$43.00

Earth Quake, Lodi, California

\$45.00

Jim Berry, Cover Drive, Australia

\$46.00

Mettler, Lodi, California

\$47.00

Louis M. Martini, Napa, California

\$49.00

San Simeon, Paso Robles California

\$49.00

Marquis Philips, S2, Mc Laren Vale, Australia

\$54.00

Ferrari Carano, Sonoma, California

\$59.00

Artesa Reserve, Napa, California

\$67.00

Malbec

Alamos, Mendoza, Argentina

\$26.00

La Linda, Mendoza, Argentina

\$26.00

Martino, Old Vine, Mendoza, Argentina

\$39.00

Gascon, Mendoza, Argentina

\$40.00

Catana, Mendoza, Argentina

\$50.00

Merlot

Michael Sullberg, California

\$21.00

Santa Ema, Miapo Valley, Chile

\$32.00

Ghost Pines, Napa/Sonoma, California

\$43.

00

Markham, Napa, California

\$44.00

Burges, Napa, California

\$49.00

Emmolo, Napa, California

\$62.00

Pinot Noir

Cono Sur, Chile

\$24.00

Silver Ridge, California

\$28.00

Apaltagua, Chile

\$36.00

Eola Hills, Willamette Valley, Oregon

\$37.00

Luigi Bosca, RSV, Mendoza, Argentina

\$44.00

Joseph Faively, France

\$45.00

Cambria, Sonoma, California

\$51.00

Charles Krug, Napa/Carneros, California

\$56.00

Belle Gloss, Meiomí, California

\$58.00

Cristom, Willamette Valley, Oregon

\$59.00

Zinfandel

Campus Oaks, Old Vine, Lodi, California

\$23.00

Four Vines, Old Vine, California

\$28.00

Liveli, Primitivo (aka Zinfandel), Salento, Italy

\$31.00

Easton, Amador County, California

\$32.00

C.G. Di Arie, Amador County, California

\$35.00

Plunger Head, Zinfandel, California

\$36.00

Simi, Sonoma, California

\$46.00

Hentley Farm, Barrosa Valley, Australia

\$50.00

Shiraz/Syrah

Rojo Mojo, Spain

\$22.00

Red Dust, Australia

\$23.00

Hahn Estates, Central Coast, California

\$28.00

Bridlewood, California

\$34.00

Qupe, California

\$37.00

Water Wheel, Australia

\$41.00

Barrel of Monkeys, McLaren Vale, Australia

\$42.00

Two Hands, Gnarly Dudes, Barossa, Australia
\$59.00

Interesting Reds

Casale Del Ducchio, Chianti, Italy
\$24.00

La Vielle Ferme Rouge, Cotes Du Ventieux, France \$24.00

Romance, Cabernet/Malbec/Bonarda, Argentina
\$24.00

Borsao, Garnacha/Tempranillo, Spain
\$25.00

Domaine Tour Boisee, Minervois, France
\$25.00

Castano, Monastrell, Yecla, Spain
\$26.00

La Linda, Bonarda, Mendoza, Argentina
\$26.00

M Chapoutier, Cotes du Rhone, France
\$26.00

Martin Codax, Tempranillo, Rioja, Spain
\$27.00

Buzzard Tree, Meritage/Paso Robles, California
\$28.00

Dehesa Gago, Tempranillo, Spain
\$30.00

J Lohr Valdiguie, Gamay, California
\$31.00

Castillo De Monseran, Garnacha, Spain

\$32.00

Barone Di Valforte, Montepulciano D' Abruzzo, Italy

\$33.00

Korta, RSV Carmenere, Lontue Valley, Chile \$33.00

Domaine Dupeuble, Beaujolais, France

\$34.00

Elderton Tantalus, Cab /Shiraz/Merlot, South Australia

\$35.00

Meditrina, Syrah/Pinot Noir/Zinfandel, California

\$35.00

Castle Rock, Petit Verdot, California

\$36.00

M. Cosentino, Sangiovese, Sonoma, California

\$39.00

Penny Wise, Petite Sirah, California

\$40.00

La Posta, Cocina Blend, Bonarda/Malbec/Syrah, Argntn.

\$43.00

M. Cosentino The Franc, Cabernet Franc, California

\$43.00

Inkberry, Shiraz/Cabernet, Australia

\$45.00

Errazuriz, Carmenere, Chile

\$47.00

Hedges Three Vineyards, Cabernet /Merlot, Washington

\$53.00

Chappellet, Moutain Cuvee, Napa Valley, California

\$54.00

Columbia Winery, Cabernet Franc, Washington

\$55.00

Seghesio, Barbera, Sonoma, California

\$56.00

Duckhorn, Decoy Red, Napa Valley, California

\$57.00

SDROCCO

Wine by the Glass

White Wines

Delicato, Pinot Grigio, California

\$4.00

Picpoul de Pinet, France

\$4.00

Boho, Chardonnay, California

\$5.00

Hardys, Riesling, Australia

\$5.00

Alamos, Chardonnay, Argentina

\$6.00

Altozano, Verdejo/Sauvignon Blanc, Spain

\$6.00

Mason Pomelo, Sauvignon Blanc, California

\$6.00

Darling Hills, Chenin Blanc, South Africa

\$7.00

Lost Angel, Muscat Canelli, California

\$7.00

Quady Electra, Orange Muscat, California

\$7.00

Barton & Guestier, Vouvray, France

\$8.00

Castle Rock, Riesling, California

\$8.00

Cline, Viognier, California

\$8.00

M. Chapoutier, Cotes Du Rhone, France

\$9.00

Wines of Substance, Pinot Gris, Washington

\$10.00

Beringer Private Reserve, Chardonnay, California

\$11.00

Sparkling Wines

Kenwood Yalupa Brut, California

\$5.00

Verdi Spumante, Italy

\$6.00

Zardetto Prosecco, Italy

\$7.00

Banfi Brachetto D' Aquí, Italy

\$10.00

Chandon Brut, California

\$10.00

Moet White Star, France

\$15.00

Red Wines

Delicato, Merlot, California

\$4.00

Delicato, Old Vine Zinfandel, California

\$4.00

Cuvee De Pena, Grenache/Carignan/Syrah, France

\$5.00

Hardys, Shiraz, Australia

\$5.00

Martin Codax, Tempranillo, Spain

\$6.00

Powers, Cabernet Sauvignon, Washington

\$6.00

Red Dust, Shiraz, Australia

\$6.00

Canyon Road, Cabernet Sauvignon, California

\$7.00

Castillo De Monseran, Garnacha, Spain

\$7.00

J. Lohr, Valdigue, California

\$7.00

Santa Ema, Merlot, Chile

\$7.00

Apaltagua, Pinot Noir, Chile

\$8.00

Bridlewood, Syrah, California

\$8.00

Castle Rock, Petit Verdot, California

\$8.00

Plunger Head, Zinfandel, California

\$8.00

Gascon, Malbec, Argentina

\$9.00

La Posta Cocina Blend Bonarda/Malbec/Syrah, Argentina

\$9.00

Penny Wise , Petit Sirah, California

\$9.00

Inkberry Shiraz/Cabernet, Australia

\$10.00

Deerfield Red Rex, Cabernet/Merlot/Syrah, California

\$11.00

Louis Martini, Cabernet Sauvignon, Napa, California

\$11.00

Dessert/Port

Bonny Dune, Framboise

\$6.00

DeKrans, Ruby Port

\$6.00

Montevina, Zinfandel Port

\$8.00

R.L. Buller, Tawny Port

\$8.00

Warres Otima 20yr, Tawny Port

\$16.00

sbrocco

Wine Flights

White Flights

- Picpoul de Pinet \$6.00
Mason Pomelo, Sauvignon Blanc
Cline Viognier
- Lost Angel, Muscat Canelli \$8.00
Quady Electra, Orange Muscat
Castle Rock Riesling
- M. Chapoutier, Cotes du Rhone \$10.00
Wines of Substance, Pinot Gris
Beringer Private Reserve, Chardonnay

Red Flights

- Castillo De Monseran, Garnacha \$6.00
Martín Codax, Tempranillo
J Lohr, Valdigue
- Castle Rock, Petit Verdot \$8.00
Gascon, Malbec
Plunger Head, Zinandel
- Louis Martini, Cabernet Sauvignon \$10.00
Penny Wise, Petit Sirah
Inkberry Shiraz/Cabernet

sbrocco

Reserve List

Jordan Chardonnay \$

60.00

Cakebread Chardonnay

\$69.00

Morgan Double L Chardonnay

\$69.00

Chateau Beauchene Chateauneuf du Pape 2005

\$49.00

Grgich Hills Zinfandel

\$62.00

Hewitson Old Garden Mouvedre

\$65.00

Trincherro Petit Verdot 2005

\$65.00

Rubicon Estate Cabernet Franc

\$90.00

Duckhorn Napa Merlot

\$75.00

Cakebread Merlot

\$95.00

Toad Hollow, Rods Pride, Pinot Noir

\$65.00

Argyle Nuthouse Pinot Noir 2005

\$70.00

Etude Pinot Noir

\$

79.00

Mommessin Chambolle-Musigny 2006 (Pinot Noir)

\$100.0

Yalumba The Signature 2003 (Cabernet, Shiraz)

\$55.00

Expatriate Shiraz 2006

\$75.00

Mitolo Savitar Shiraz

\$

89.00

Antinori Tenute Marchese

\$

62.00

Ruffino Riserva Ducale Oro

\$70.00

Ruffino Romitorio 2003 (Colorino, Merlot)

\$85.00

Tommasi Amarone

\$92.00

Antinori PDV Brunello

\$110.00

Antinori Tignanello

\$142.00

Achaval Ferrer Químera 2006 (Malb,Cab,Merlot,Franc)

\$58.00

Pre Vail West Face 2004 (Cabernet,Syrah)

\$56.00

Sebastiani Secolo

\$59.00

Terlato Devils Peak 2005 (Franc,Merlot,Cabernet)

\$60.00

Charles Krug Generations

\$77.00

Franciscan Magnificat

\$79.00

Mondavi Opus One 2005

\$225.00

Duckhorn Napa Cabernet

\$85.00

Silver Oak Alexander Valley Cabernet

\$100.00

Caymus Napa Cabernet

\$107.00

Franciscan Stylus Cabernet 2005

\$125.00

Silver Oak Napa Valley Cabernet

\$152.00

Caymus Special Select Cabernet

\$200.00