

Après Wine Company Menu

Sample: Bistro Menu may differ due to changes or availability of fresh ingredients.

CONVERSATION STARTERS

Fig Honey Truffle Butter and Pita Points 3.95

Après' signature starter to get the night off right

Stuffed Figs 4.95

Black figs stuffed with smoked mozzarella, wrapped in bacon and sprinkled with fresh basil, then drizzled with balsamic reduction

Greek Cucumbers 2.95

Cucumbers stuffed with a sweet pepper tapenade, topped with feta cheese and onions, then drizzled with lemon parsley oil

FRESH OFF THE PRESS

Smoked Salmon BLT 12.95

House smoked wild sockeye salmon, bacon, tomatoes and smoked mozzarella on grilled focaccia drizzled with honey basil oil

Perfect Panini Points 8.95 Veggie 7.95

Two kinds of salami, grilled onions and cheese pressed between French bread and drizzled with lemon garlic parsley oil

Kobe Beef Sliders

1 for 4.50 or 3 for 11.95

Mini-burgers lightly seared and served with your choice of:
Gorgonzola and bacon
Sweet BBQ sauce and feta cheese
Caramelized onions and brie

SALADS

Not Your Granny's Waldorf Salad 8.95

Granny Smith apples with walnut brittle, raisins and feta served over greens, drizzled with a strawberry-grapefruit reduction

Fennel Orange Salad 6.95

Thinly sliced fennel and oranges topped with hazelnuts, cranberries and goat cheese drizzled with French vinaigrette

House Salad 5.95

Fresh mixed greens, tomatoes and cucumber lightly dressed with cracked pepper, oil and vinegar. Cheese – + 1.00, crab cake – + 4.00

SIGNATURE DISHES

Zach's Heavenly Mountain Meatloaf 12.95

Organic beef mixed with cranberries and onions
Topped with a creamy gorgonzola & cranberry jam
Served atop potato pancakes

Blue Lake Crab Cakes 13.95

Three lump crab cakes atop mixed greens and chayote slaw drizzled with garlic aioli.

New Zealand Prime Chops 15.95

Prime lamb chops braised with a lavender honey demi-glaze served atop wild rice raisin pilaf.

TASTES OF THE WORLD

Big as the Lake Platter 12.95

Fresh sliced charcuterie meats, cheese, olives and fruit of the season served with toast points and crackers

Spinach and Artichoke Dip 8.95

Spinach, red peppers and artichoke hearts hand blended with cream cheese and spices. Served with pita points and olives

Quesadilla (Vegetarian) \$10.95

Grilled onions, kidney beans, roasted bell peppers, mushrooms and sweet Ortega peppers tucked between corn tortillas. Served with salsa de fresco, a drizzle of garlic aioli and guacamole

Middle Eastern Delight 8.95

Hummus dip and sweet pepper tapenade served with warm pita and carrot chips. Vegetarian.

DESSERT

Ask your server about today's sweets 5.95

ASK YOUR SERVER FOR THE PERFECT
WINE PAIRING FOR YOUR MEAL

MENU BY
CHEF ZACH BARNHILL