

WINES BY THE GLASS

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SPARKLING WINE & CHAMPAGNE

louis pommery <i>nv brut, california</i>	14
michel gonet <i>nv brut reserve, champagne rm</i>	22
schramsberg rosé 2015 <i>brut, north coast</i>	24

WHITE & ROSÉ WINE

vivier rosé 2017 <i>pinot noir, sonoma coast</i>	14
de l'amaurigue rosé 2017 <i>fleur, côtes de provence, france</i>	16
wheeler farms 2016 <i>sauvignon blanc, napa valley</i>	16
stony hill 2016 <i>white riesling, spring mountain district</i>	18
massican 'annia' 2016 <i>white blend, napa valley</i>	18
copain 'les voisins' 2015 <i>chardonnay, anderson valley</i>	18
fisher vineyards mountain estate 2014 <i>chardonnay, sonoma county</i>	20

RED WINE

scherrer 2014 <i>pinot noir, sonoma county</i>	18
pax 'the vicar' 2015 <i>grenache, syrah, north coast</i>	16
robert biale 'black chicken' 2016 <i>zinfandel, napa valley</i>	20
lagier meredith 2014 <i>syrah, mt. veeder</i>	20
parador 2011 <i>red blend, napa valley</i>	18
seventy five wine company 2016 <i>cabernet sauvignon, california</i>	14
adler deutsch vineyards estate 2011 <i>cabernet sauvignon, st. helena</i>	28

BEER

cervecería cuauhtémoc moctezuma <i>tecate, mexico</i> 4.5%	6
fort point <i>kölsch, san francisco</i> 4.6%	7
anchor steam <i>modern steam beer, san francisco</i> 4.9%	7
hitachino nest <i>white ale, japan</i> 5.5%	13
mad fritZ <i>the lion & other beasts, grisette ale, napa</i> 5% {6 oz.}	14
north coast <i>acme india pale ale, fort bragg</i> 6.9%	7
lagunitas <i>pale ale, petaluma</i> 6.2%	7
{ grandview <i>double india pale ale, las alcobas, st. helena</i> , 7.4%	5 }
{ south city cider works <i>original blend hard cider, san bruno</i> 5.5%	7 }

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SNACKS

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chips & dip 21

house potato chips, whipped lebane, salmon caviar

add 1 ounce of sturgeon caviar +85

crudités 15

iced vegetables, muhammara, walnut, pomegranate

STARTERS

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sweet gem lettuce* 16

bagna càuda, crispy boquerones, olive oil croutons

persimmon, kohlrabi & avocado 17

lebane, cocoa nibs, pomegranate vinaigrette

shaved vegetable salad 16

black truffle vinaigrette

add shaved foie gras torchon +10*

endive & apples 14

goat's milk gouda, black walnuts, tarragon, cider

burrata 15

heirloom grapes, crispy grape leaves, grapeseed oil

tuna crudo* 21

mojama, shinko pear, celery heart, parsley

red kuri squash soup 13

mutsu apple, smoked mascarpone, thyme, pumpkin seed oil

foie gras pear charlotte* 28

seckel pear, lady fingers, tonka bean, vanilla, cider gastrique

sweetbreads agrodolce 18

cauliflower, romanesco, golden raisins, capers, almonds

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**consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

M A I N S

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kabocha squash risotto 23

parmesan, mascarpone, hazelnuts, ameretti

whole roasted acorn squash 24

brussels sprouts, pomegranate, pumpkin seed pesto, ricotta salata

spaghettini* 21

smoked maitake carbonara, pecorino

mint rigatoni 29

beef brasato, red wine, tomato, parmesan

halibut* 32

manila clams, nantes carrots, lovage, persimmon

chicken piri piri 30

jimmy nardello peppers, potatoes, charred onions

iberico pork schnitzel* 59

watercress, shaved vegetables, caviar dressing

liberty farms duck apicius* 48

duck breast, confit leg, turnips, carrots, red endive, lavender honey

wine grape aged new york strip* 55

*local chanterelles, parsnip aligot, cress, horseradish,
molasses au poivre*

S I D E S

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duck fat potato gratin 12

garlic, black pepper, rosemary

maitake mushroom almondine 12

almond, lemon, brown butter

today's vegetables 11

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ACACIA HOUSE



There is a charming Georgian inspired house at the top of a hill in Napa Valley, the Acacia House. Embraced by vineyards and a dancing creek, it often goes unnoticed by visiting wine enthusiasts. The house sits atop a hill, like a proud grandmother seemingly looking over her grandchildren.

The years show on her face, but there is beauty in her still. Not everyone will know it, but she has stories to share for those who will take a moment to listen. Stories of friends and family, whose generations worked the land, growing, building and planting.

The diversity of grapes that have been transplanted to Napa Valley to help create this amazing wine region are such an important part of Napa Valley's history. The food will be directly influenced by the grapes original countries of origin, France, Italy, Spain, Portugal, & Germany. Each of these countries have a rich culture of food and wine which will allow us to make a truly unique dining experience in the Valley.



Acacia House at Las Alcobas Napa Valley
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