

BEVERAGES

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 4.5%</i>	6
fort point <i>kölsch, san francisco 4.6%</i>	7
anchor steam <i>modern steam beer, san francisco 4.9%</i>	7
hitachino nest <i>white ale, japan 5.5%</i>	13
mad fritz <i>the lion & other beasts, grisette ale, napa 5%{785mL}</i>	35
north coast <i>acme india pale ale, fort bragg 6.9%</i>	7
lagunitas <i>pale ale, petaluma 6.2%</i>	7
grandview <i>double india pale ale, las alcobas, st. helena, 7.4%</i>	5
south city cider works <i>original blend hard cider, san bruno 5.5%</i>	7

SIGNATURE JUICES

herb tonic <i>apple, basil, cilantro, cucumber, spinach, ginger</i>	9
el pastore <i>pineapple, jalapeño, cilantro, lime</i>	9

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THREE COURSE LUNCH

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\$ 29

STARTERS

choice of

seasonal soup
daily from the kitchen

little gem caesar
bagna càuda, crispy boquerones, olive oil croutons

tuna crudo* +8
mojama, shinko pear, celery heart, parsley

MAINS

choice of

avocado toast*
smoked salmon, horseradish, watercress, multigrain wheat
add salmon caviar +4

sandwich del dia
served with choice of fries or seasonal salad

homemade pasta of the day

sonoma chicken
arugula, shaved carrots, vinaigrette

CHOICE OF DESSERTS

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LUNCH

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della fattoria sourdough epi bread 5
local butter, sea salt

crudités 15
iced vegetables, muhammara, walnut, pomegranate

chips & dip* 21
house potato chips, whipped lebneh, salmon caviar
add 1 ounce of white sturgeon caviar +85

burrata 19
heirloom grapes, crispy grape leaves, grapeseed oil

california burger 21
double meat, double cheese, lettuce, tomato, caramelized onion,
pickles, mustard, acacia house special sauce
“impossible” vegetarian burger +3
add foie gras +20*

DESSERT

served a la carte & with prix fixe

fruit 10
baked seasonal fruit, vanilla ice cream
brown sugar crumble

chocolate 10
milk chocolate mousse, fennel pollen
whipped crème fraîche

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

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