

SIGNATURE COCKTAILS

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{
 margarita las alcobas 15
 a tradition from las alcobas mexico city
 casa dragones blanco +10
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canne bleue sun 17

*canne bleue rum, green chartreuse, pink
grapefruit liqueur, lime & cucumber*

honeycrisp 15

vodka, white vermouth, apple juice & honey

smoke and garnet 14

mezcal, hibiscus, prickly pear, agave & lime

corpse reviver #2 14

gin, lillet, cointreau, lemon & absinthe

mezcal negroni 16

*nabuales mescal, carpano antica vermouth
& grand poppy amaro*

bramble mule 15

rye, blackberry liqueur, lime & ginger beer

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SHARE

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chips & dip 21

*gaufrette, whipped lebneh & passmore ranch salmon roe
sub 1 ounce of sturgeon caviar +85*

crudités 16

iced vegetables & seasonal dip

STARTERS

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squash soup 13

chermoula spiced cream

salmon tartar 21

caper, red onion, pickled mustard seed & chips

burrata 16

grapes, fried grape leaves & merlot oil

little gem lettuce 14

crispy boquerones, croutons & lemon anchovy dressing

baby lettuces 14

*smoked raisins, bleu cheese, spiced walnuts
& sherry vinaigrette*

crispy sweetbreads 19

forest mushroom & cippoloini

pan seared scallops 21

cauliflower, brown butter & capers

marco polo style hamachi collar 28

chili, garlic, mint & lemon

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

Acacia House at Las Alcobas Napa Valley
1915 Main Street, St. Helena, CA 94574
707-963-9004 acaciahouse@lasalcobas.com

MAINS

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red kuri squash risotto 23
warm brown butter chestnut & lemon

malfadine 26
red wine braised beef shank & mint

campanelle 24
charred rapini, duck sausage & crispy garlic

black cod 36
lacinato kale, preserved lemon, chili & rancho gordo beans

sonoma lamb 38
*merguez lamb sausage, leg of lamb, broccoli
carrots & fermented chili*

chicken piri piri 34
piquillo peppers, potatoes, charred onions & oregano

pork schnitzel 56
frisee, upland cress, crème fraîche dressing & white sturgeon caviar

liberty farms duck breast 43
apples, braised endive & sun chokes

seared ribeye cap steak 58
king trumpet mushrooms, grilled onions & porcini béarnaise

SIDES

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patatas bravas 12
aleppo, smoked paprika & garlic aioli

berber carrots 12
medjool dates & carrot top salsa verde

brussels sprouts gratin 14
bacon, béchamel & gruyère cheese

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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.



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