

the TERRACE

starters

Crispy Lollipop Kale 18 G
maple-soy glaze, pomegranate, goat cheese

French Onion Soup 16
vidalia onions, country bread, gruyère

Seasonal Soup 14
chef's choice

Blistered Shishito Peppers 16 D | V
aji panca, cilantro

Veracruz-Style Shrimp Ceviche 22 D | G
avocado, tortilla chips

salads

Wedge Salad 23
baby iceberg, blue cheese & blue cheese dressing,
cherry tomato, bacon, sherry, fresh herbs

Wentworth Salad 23 V | G | N
mesclun mix, berries, roasted cashews,
goat cheese, poppy-seed dressing

Caesar Salad 16 | 21
little gems, garlic-sourdough croutons, parmesan
cheese, caesar dressing

salad add-ons

Avocado 8
Grilled Chicken 10
Garlic Shrimp 14
Pan-Seared Salmon 14

D - Dairy Free | G - Gluten Free | N - Contains Nuts


V - Vegetarian |  - Vegan

*Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish, or Eggs May Increase Your Risk of Foodborne Illness,
Especially if You Have Certain Medical Conditions.*

*For Your Convenience A 20% Service Charge
is Added to Parties of Six or More*

mains

Grilled Lemon-Pepper Chicken Sandwich 26
grilled chicken, provolone cheese, tomato,
arugula, pesto aioli, country bread, kettle chips

Avocado Sandwich 24 
avocado, bibb lettuce, cucumber, tomato,
picked red onions, alfalfa sprouts,
vegan garlic aioli, country sourdough, kettle chips

Smash Burger 32
two 4oz patties, cheddar cheese, iceberg, tomato,
house-made pickles, dijonaise, caramelized onion,
served with brioche, with French fries

Fish & Chips 36
Alaskan cod, homemade tartar sauce

Steak Frites 42 D | G
prime flat iron steak, blended chimichurri,
served with french fries

Atlantic Salmon 38 D | G | N
corn & squash succotash, romesco, pea tendrils

Roasted Chicken 32 D | G
peewee potatoes, asparagus, onion jus

sides

Pommes Frites 10 
sea salt

Sautéed Broccoli 12 D | G

Grilled Asparagus 12 D | G

Macaroni & Cheese 14
crème fraîche, bread crumbs

Truffle Fries 12 V
grana padano, parsley, garlic aioli

wines by the glass

sparkling

	glass	bottle
brut bianchi, signature selection, california, NV	16	72
rosé gerard bertrand, cremant de limoux, france, NV	19	84
brut champagne lallier (r.018), france	25	104
grand brut taittinger, champagne, france, nv	35	145

white & rose

albarino mar de frades, albarino, rias baizas, 2021	18	72
sauvignon blanc stoneleigh new zealand, 2022	16	65
sauvignon blanc anthem "riverbound," napa, 2021	24	96
white burgundy domaine sorin coquard, france 2021	21	85
chardonnay the prisoner, napa valley, 2021	25	100
rosé symphonie sainte marguerite, provence, 2022	24	98

red

sangiovese pèppoli, chianti classico, tuscan, 2020	18	72
pinot noir argyle, willamette valley, oregon, 2021	19	78
pinot noir cherry pie "san pablo bay," napa valley 2021	27	110
grenache hahn, syrah, arroyo seco 2021	21	85
merlot emmolo, napa valley 2020	19	95
cabernet sauvignon rodney strong, sonoma county, 2017	24	98
cabernet sauvignon quilt, napa valley, 2021	25	100

cocktails

Aperol Spritz 18
aperol, sparkling wine, soda water

Classic or Spicy Margarita 19
tequila, cointreau, lime juice, agave
with or without fresh jalapeño & tajin

Espresso Martini 20
vodka, espresso, coffee liqueur

Raspberry Mojito 20
rum, raspberry puree, mint, lime juice

Moscow Mule 19
vodka, ginger beer, lime juice

Mimosa 16
fresh orange juice & prosecco

White Russian 20
vodka, kahlúa, heavy cream

classic beers

Bud Light 8
Budweiser 8
Coors Light 8
Heineken 0.0 8
Heineken 9
Stella Artois 9
Corona 9

soft drinks 6

iced tea 6

coffee + specialties

Drip Coffee 6
Double Espresso 10
Americano 10
Latte 10
Cappuccino 10

milk 6

choice of Skim 2%, Whole,
Half & Half, Oat or Almond

hot tea 9

juices 9