

BOARDS

CHARCUTERIE (m) (GFA)	26
Cured meats, artisan cheeses. Served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers.	
CHEESE (m)(GFA)	20
Artisan cheeses served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers.	
ANTIPASTO BOARD (GFA)	26
Seasoned mozzarella, house marinated artichokes and mushrooms, roasted tomatoes, hot capicola, prosciutto, and roasted garlic. Served with crostini.	

SHAREABLE PLATES

ROSEMARY BREAD	14
La Brea bakery rosemary loaf warmed and served with bistro oil and butter.	
SOFT PRETZEL	13
Brushed with butter. Served with house made cheese sauce, and mustard.	
SPINACH ARTICHOKE DIP (V, GFA)	11
House made spinach artichoke dip warmed and topped with mozzarella and pecorino. Served crostini.	
CHILE VERDE TACOS	16
House made Pork Chile Verde, flour tortillas, Pico de Gallo, and Cotija cheese.	
SIZZLING STEAK BITES * (GF)	26
8 oz of tri tip steak seared and seasoned with roasted garlic cloves, shallots, butter, and demi glace. Finished with gorgonzola and parsley.	
ROASTED GARLIC HUMMUS (GFA)	20
Served with carrots, cucumber, bell peppers, pepperoncini, olives, and pita bread.	
TOMATADOR CLAMS (GFA)	30
Featuring Spiceology's Tomatador Blend, grape tomatoes, garlic, shallot, butter, white wine and lemon. Served with crostini.	
SAUTEED MUSHROOMS (m) (GF)	19
A blend of wild and button mushrooms, sauteed with garlic, shallots, white wine, and butter.	
SAUTEED PRAWNS (GF)	30
½ pound of prawns sauteed with garlic, shallot, lemons, olive mix, and sweet drop peppers. Finished white wine and butter.	

SALADS

add bacon +3 add chicken +6 add shrimp +11 add steak +17

Dressings- ranch, Caesar, jalapeño ranch, gorgonzola vinaigrette, oil and vinegar

CAESAR * (m) (GFA)	14.50
House made Caesar dressing, parmesan cheese, & croutons.	
Side Salad	8
STEAK SALAD * (GF)	24
Marinated tri tip steak, romaine, shallots, gorgonzola crumbles, spiced pecans, and gorgonzola vinaigrette. Finished with balsamic glaze.	
CHILE VERDE BOWL (GF)	20
Romaine, rice pilaf, and Pork Chile Verde. Finished with Pico de Gallo, sour cream, and Cotija Cheese.	

HOUSE MADE SOUP	Cup 6
Ask server for current selection.	Bowl 9

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

HANDHELDS

Sub gluten free bread for +3, gluten free bun +5.
Served with a choice of side: potato chips or veggies.
Garden salad +6, Caesar salad +5, or soup +4

JALAPEÑO RANCH CHICKEN SANDWICH (GFA)	17
Grilled chicken, bacon, Swiss cheese, lettuce, tomato, and jalapeño ranch on a toasted brioche bun.	
REUBEN (GFA)	18
Pastrami, Swiss cheese, sauerkraut, and thousand island dressing.	
MUSHROOM SWISS BURGER* (GFA)	21
American Kobe beef patty seasoned with Worcestershire (contains anchovy) and topped with grilled mushrooms and Swiss cheese. Served with garlic aioli, lettuce, tomato, and pickles.	

FLATBREADS

Substitute gluten free crust for +5

ZUCCHINI FLATBREAD (V, GFA)	12
Garlic and olive oil base topped with shredded zucchini, ricotta cheese, red pepper flakes, and goat cheese. Finished with honey.	
MUSHROOM FLATBREAD (V)	13
House made white sauce topped with mushrooms, caramelized onions, mozzarella, and goat cheese.	
JALAPEÑO FLATBREAD (GFA)	13
Cream cheese and cheddar mix, jalapeno, Italian sausage, mozzarella, and fresh jalapeno. Finished with herb oil.	

DESSERT

HOUSE-MADE TRUFFLES	7
Ask your server for current selection (4 per order).	
CRÈME BRULEE	10
Ask server for this month's flavor.	
BREAD PUDDING	8
Ask server for seasonal selection.	
CHOCOLATE PEPPERMINT WHOOPIE PIE	10

BEVERAGES

BEER 12oz can*	
GEORGETOWN BODHIZAF A IPA 6.9%, 60 IBU	7
GEORGETOWN JOHNNY UTAH PALE ALE 5.6%, 50 IBU	7
NON-ALCOHOLIC	
SPARKLING WATER	4
SODA	4
Coke, Diet Coke, and Sprite	
ORANGE JUICE OR APPLE JUICE	4

**All beer purchases must be consumed on the premises. We cannot facilitate to-go beer purchases.*

***Please note there will be a \$2.00 charge for split items (does not apply to shareable plates)*

Maryhill's Large Party Policy: Parties of 8 or more will be charged an automatic gratuity of 22% and are asked to limit party to a single check.

m = *Maryhill Winery Signature Item*