cuvée
NAPA

Lounge Menu

Parmesan Truffle Fries / 7.12
crispy fries scented with truffle, dusted with fresh herbs, parmesan and sea salt

Chicken Fried Onions / 9.56
Dredged in our “high country fried chicken flour” with homemade herbed “baconaisse”

Cornmeal Crisped Calamari / 12.31
With a remoulade of roasted fennel, preserved lemon, and a “cocktail” style tomato jam

“High Country” Fried Chicken / 8.79
petite 5 piece country fried game hen, with cuvee’s seven secret spices, buttermilk, preserved lemon, dijon, and cornflakes

Burger Joint / 14.19 Double / 18.03
inspired by the dive joint burgers of america, and changes often

Wine Country Charcuterie Board / 14.37
butchers choice of meats, pates and local cheeses, with torn country bread, homemade pickles, and artisan mustards

Mac & Cheese! / 9.48
5 local cheeses and butter crumb gratin with country ham and scallions

Bread & Cheese / 13.74
Buratta cheese gently warmed with cracked castel vetrano olives, oven dried plum tomatoes, cracked pepper, just pressed napa olive oil, grilled bread and spicy greens

Northwest Mussels / 12.63
leeks, roasted fennel, chardonnay, tarragon, saffron, chili and roasted tomato (great with truffle fries!)

Fried Green Tomatoes / 8.23
marinated in buttermilk and Dijon and dredged in a cornflake studded seasoned flour, with a garden tartar, and tomato jam

Grilled Shishito Peppers / 8.12
rich California olive oil and salt flakes

Blackberry Hot Wings / 8.93
blackberry stung hot wings, ellies blue cheese dunk

Market Pickles / 6.57
made here! from local farmers market goodies

Sloppy Joeys / 11.93
rich braised short rib, with our secret “sloppy sauce”

Cold Poached Baja Shrimp / 14.81
chardonnay vinegar, market cucumber, “cocktail” style tomato jam