

VERANDA

fireside lounge & restaurant

REFRESHERS

Blackberry Honey Lemonade \$9

Strawberry Lavender Lemonade \$9

Guava Mango Refresher \$9

STARTERS

House-made Guacamole corn tortilla chips \$13 (V)

Brussels Sprouts maple, balsamic, feta \$12 (V) (GF)

Shishito Peppers preserved lemon, ricotta salata \$12 (V) (GF)

Classic Shrimp Cocktail house-made cocktail sauce \$15

Artisan Chicken Wings RBI buffalo sauce, blue cheese dressing \$13 (GF)

Margherita Flatbread buffalo mozzarella, crushed tomato, basil \$15 (V)

SOUPS & SALADS

Lobster Bisque diced maine lobster, petit herbs \$15 (GF)

California Cobb chicken breast, heirloom tomato, blue cheese crumbles, avocado, bacon, farm egg, cilantro ranch \$19 (GF)

Veranda Caesar romaine hearts, brioche croutons, shaved parmesan, garlic caesar dressing \$16 (V)
add chicken \$6, grilled shrimp or seared salmon \$12

SANDWICHES

served with french fries or substitute a house salad for \$4

Grass-Fed Burger farmhouse cheddar, fig jalapeño jam, applewood bacon, peppercorn aioli, onion brioche \$18

Garden Burger mixed-grain & goat cheese patty, confit tomato, arugula, balsamic glaze, brioche bun \$16 (V)

Blackened Swordfish Sandwich heirloom tomato, arugula, avocado, pistachio honey butter, rosemary ciabatta \$18

California BLT bacon, iceberg, avocado, vine-ripened tomatoes, peppercorn aioli, herb ciabatta \$16

Grilled Chicken Sandwich swiss cheese, butter lettuce, heirloom tomato, peppercorn aioli, rosemary ciabatta \$16

ENTRÉES

Pacific Salmon saffron cauliflower risotto, piquillo pepper romesco, grilled asparagus, basil-jalapeno yogurt \$36 (GF)

Filet Mignon truffle whipped potato, confit roma tomato, yuzu-glazed carrots, beef reduction \$49 (GF)

Hand-Rolled Cavatelli Pasta maitake mushroom, tomatoes, preserved lemon, asparagus, ricotta salata, tarragon butter \$24 (V)
add chicken \$6, grilled shrimp or seared salmon \$12

For your convenience our kitchen will happily split any dish on our menu for a \$5 charge.

(V) = Vegetarian | (GF) = Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

We support the minimum wage increase approved by the State legislature. A 4.95% surcharge has been added to your check and all of us at Veranda Fireside Lounge & Restaurant thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.



ALL DAY

WHITE WINES

- Zonin, Prosecco, Italy \$11 / \$44
- Chandon, Brut, CA \$12 / \$48
- Roederer Estate, Brut, Mendocino \$60
- Schramsberg Blanc de Blancs, CA \$85
- Jean Charles Boisset, Rosé, France \$15 / \$60
- Benvolio, Pinot Grigio, Friuli, Italy \$11 / \$44
- Mohua, Sauvignon Blanc, Marlborough, New Zealand \$12 / \$48
- “Emmolo” by Caymus, Sauvignon Blanc, Napa Valley \$17 / \$68
- Cakebread Sauvignon Blanc, Napa, Valley \$72
- Seaglass, Riesling, Monterey County \$11 / \$44
- Mont Gravet, Rosé, Pays d’Oc, France \$10 / \$40
- Angeline, Chardonnay, CA \$11 / \$44
- Smoke Tree, Chardonnay, Sonoma County \$14 / \$56
- Sonoma-Cutrer, Chardonnay, Russian River Ranches \$17 / \$68
- Joseph Phelps “Freestone”, Chardonnay, Sonoma \$75
- Jordan, Chardonnay, Russian River Valley \$85
- Cakebread, Chardonnay, Napa Valley \$100

RED WINES

- Angeline, Pinot Noir, CA \$11 / \$44
- Hahn, Pinot Noir, Monterey \$14 / 56
- Au Bon Climat, Pinot Noir, Santa Barbara County \$16 / \$64
- “Enroute” by Far Niente, Pinot Noir, Russian River, \$95
- Penner-Ash, Willamette Valley, Oregon, \$100
- Angeline, Cabernet Sauvignon, CA \$11 / \$44
- Martin Ray, Cabernet Sauvignon, Sonoma County \$15 / \$60
- Sean Minor, Cabernet Sauvignon, Napa Valley \$17 / \$68
- Justin, Cabernet Sauvignon, Paso Robles \$65
- Sterling, “Vintner’s Collection”, Meritage, CA \$50
- Cain, “Cuvee”, Napa Valley \$90
- Faust, Cabernet Sauvignon, Napa Valley \$100
- Jordan, Cabernet Sauvignon, Alexander Valley \$120
- Silver Oak, Cabernet Sauvignon, Alexander Valley \$185
- Angeline, Merlot, CA \$11 / \$44
- Archeval Ferrer, Malbec, Mendoza, Argentina \$12 / \$48
- Saldo, Zinfandel, CA \$16 / \$64
- Numanthia “Termes”, Tempranillo, Toro, Spain \$15 / \$60
- D’Arenberg “Footbolt”, Shiraz, McLaren Vale, AUS \$12 / \$48

BOTTLED BEER

- Bud Light \$7
- Budweiser \$7
- Amstel Light \$7
- Heineken \$7
- Corona \$7
- Stella Artois \$7
- Blue Moon \$7
- Pacifico \$7
- Guinness \$8

DRAFT BEER

- Ballast Point “Sculpin”, IPA \$9
- Karl Strauss, Red Trolley Amber Ale \$8
- Stone, Delicious IPA \$8
- Coors Light, Lager \$7

SPECIALTY COCKTAILS

- Ginger Antioxidant** maker’s mark, ginger, lemon, blueberry \$14
- Lychee Lavender Martini** hangar one vodka, lychee, lavender bitters \$15
- Spicy Dark Citrus Paloma** casamigos blanco tequila, grapefruit, blood orange, firewater bitters \$13
- RBI Sangria** red wine, grand marnier, cinnamon, apple, orange, maple syrup \$13
- Old Cuban** ron zacapa 23 rum, mint, lime, prosecco \$13
- Rye Old Fashioned** rittenhouse rye, brown sugar syrup, orange bitters, bitter truth pimento dram \$15
- RBI Bloody Mary** tito’s vodka, tomato, horseradish, lime \$14

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