

# THE HOIST HOUSE

## DINNER MENU

### SNACKS

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**SPANISH MARCONA ALMONDS 7**

SEA SALT ROASTED

**PICKLED VEGETABLE CRUDITE 3**

**HH MARINATED IMPORTED OLIVES 7**

### STARTERS

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**BRAISED PORK SHANKS 12**

TAMARIND GLAZE, ASIAN SLAW

**FRIED PLANTAINS 6**

HABANERO-BANANA KETCHUP

**DUNGENESS CRAB CAKES 16**

SRIRACHA, AVOCADO CREAM, SPROUTS, ASIAN SLAW

**CLASSIC SHRIMP COCKTAIL 14**

OLD BAY POACHED PRAWNS, BLOODY MARY COCKTAIL SAUCE

**GRILLED ARTICHOKE 9**

LEMON MARINATED, GARLIC AIOLI

**PULLED PORK STUFFED POTATO SKINS 12**

CHIPOTLE BBQ, COTIJA, PICO DE GALLO

**STEAMED MUSSELS AND CLAMS 16**

SPICY ITALIAN SAUSAGE, SAMBUCA FENNEL BROTH, GARLIC, CHILI

**GRILLED ASPARAGUS 9**

ALMOND ROMESCO, EVOO

**RED PEPPER HUMMUS 11**

EVOO, OLIVES, FLAT BREAD

**SAVORY GORGONZOLA CHEESECAKE 9**

WALNUT CRUST, ROASTED GARLIC, FLAT BREAD

**SOUP DU JOUR CUP 7 BOWL 9**

### SALAD

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ADD CHICKEN \$6, SMOKED SALMON \$12, CHIMICHURRI FLAT IRON STEAK \$15, OR GRILLED SHRIMP \$10 TO ANY SALAD

**CAPRESE SALAD 12**

HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, EVOO, BALSAMIC REDUCTION

**ORGANIC BABY GREENS 9**

CHERRY TOMATOES, CUCUMBER, CARROT, SHAVED PARMESAN, STRAWBERRY VINAIGRETTE

**MOJO SALAD 12**

FLAME ROASTED CORN, BLACK BEANS, PICO DE GALLO, CHIPOTLE LIME VINAIGRETTE, COTIJA CHEESE

**STEAK HOUSE SALAD 12**

SLICED TOMATOES, SWEET ONIONS, BLUE CHEESE, HERBED VINAIGRETTE

**CLASSIC CAESAR 12**

SPANISH WHITE ANCHOVY, POLENTA CROUTON, SHAVED PARMESAN

**TUNA NICOISE 24**

GRILLED AHI TUNA, BABY GREENS, FINGERLING POTATOES, ASPARAGUS, EGG, PICKLED RED ONION, RADISH, CHERRY TOMATOES, OLIVES, SPANISH WHITE ANCHOVY, HERBED VINAIGRETTE

# THE HOIST HOUSE

## DINNER MENU

### FLAT BREADS

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#### MARGHERITA 11

TOMATO, MOZZARELLA, BASIL

#### BLANCO 13

GRILLED CHICKEN, FONTINA SAUCE, WILD MUSHROOMS, ROASTED GARLIC, MARINATED ARTICHOKE, CARAMELIZED ONION

#### GRILLED VEGETABLE 12

FONTINA CREAM, FETA, ROMA TOMATOES, ZUCCHINI, SUMMER SQUASH, RED ONIONS, PORTEBELLO MUSHROOM, RED PEPPERS, KALAMATA OLIVES

#### MEAT LOVERS 13

POMODORO, SPICY COPPA, ITALIAN SAUSAGE, DRY SALAMI, FRIED PEPPERONI, PEPPERONCINE, KALAMATA OLIVES

#### PEPPERONI 10

### ENTREES

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ALL SANDWICHES COME WITH A CHOICE OF FRIES, GREEN SALAD, SLAW, OR CUP OF SOUP

#### WILD KING SALMON 34 *(Suggested Pairing SWC Pinot Noir)*

APPLEWOOD SMOKED, HEIRLOOM TOMATO, FENNEL-PEA SHOOT SALAD, VER-JUS VINAIGRETTE, OLIVE TAPENADE CRUSTINI, PARMESAN

#### STEELHEAD TROUT 21 *(Suggested Pairing No.9 Chardonnay)*

PAN SEARED, BLACK EYED PEA-TASSO HAM SUCCOTASH

#### ROASTED DIVER SCALLOPS 34 *(Suggested Pairing No.9 Chardonnay)*

TOASTED FARO AND YOUNG VEGETABLE SAUTÉ, ONION SOUBISE, RED WINE BEET REDUCTION

#### SPICY ROCK SHRIMP LINGUINI 26 *(Suggested Pairing No.9 Semillion)*

BABY BOK CHOY, SHIITAKE MUSHROOMS, CHILI-GARLIC BROTH

#### YOUNG JIDORI CHICKEN 28 *(Suggested Pairing No.9 Chardonnay)*

BLUE CHEESE POTATOES, PEAS AND CARROTS, CHEDDAR BISCUIT, GRAIN MUSTARD JUS

#### KUROBUTA PORK CHOP 30 *(Suggested Pairing SWC Pinot Noir)*

HOUSE CURED AND SMOKED BONE IN PORK CHOP, BLACK EYE PEA, TASSO HAM SUCCOTASH, APRICOT MUSTARD

#### LAMB RACK 46 *(Suggested Pairing SWC Proprietary Red)*

ALL NATURAL ANDERSON VALLEY LAMB, RATATOUILLE, ROMESCO

#### RR RANCH RIBEYE STEAK 54 *(Suggested Pairing SWC Proprietary Red)*

28 OZ. COFFEE-ANCHO RUBBED, BONE IN, ROASTED GARLIC, ANCHO-LIME BUTTER

#### RR RANCH BEEF FILET 39 *(Suggested Pairing SWC Proprietary Red)*

BOURSIN CHEESE, ROASTED GARLIC YUKON GOLD POTATO PUREE, GRILLED ASPARAGUS, RED WINE DEMI GLAZE

#### KOBE NEW YORK STEAK 48 *(Suggested Pairing SWC Proprietary Red)*

SMOKED SEA SALT GRILLED, WILD MUSHROOM SAUTÉ, SLOW TOMATOES, SHOESTRING POTATOES, SWIFTWATER PROPRIETARY RED JUS

#### BISON BURGER 21 *(Suggested Pairing SWC Proprietary Red)*

HH MADE BUN, JALAPENO BACON, PEPPER JACK CHEESE, GARLIC MAYO, HH PICKLE

#### ASPARAGUS RISOTTO 23 *(Suggested Pairing No.9 Chardonnay)*

ARBORIO RICE, ASPARAGUS TIPS, SEASONAL MUSHROOMS, PARMESAN, BLACK SUMMER TRUFFLE

### SIDES

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GRILLED AND SAUTEED SWEET CORN, ANCHO-LIME BUTTER 9

GRILLED ASPARAGUS 9

ROASTED GARLIC YUKON GOLD POTATO PUREE 9

BEECHERS RESERVE WHITE CHEDDAR MAC-N-CHEESE 9

\$2 SPLIT PLATE CHARGE

FOR PARTIES OF 8 OR MORE A 20% GRATUITY WILL BE ADDED TO YOUR BILL

\$20 CORKAGE FEE APPLIES TO ALL NON SWIFTWATER WINES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS