

## Soup and Salads

### Tendrils Salad **v** **GF**

Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Garbanzo Beans, Pecorino Romano, Fresh Herbs, Avocado, Lemon Dressing

 **Sauvignon Blanc**

\$10

~ add peppered bacon \$2~

Balsamic **v** **GF**

Baby Greens, D'Olivo Balsamic Vinegar and our House Extra Virgin Olive Oil

 **Viognier**

\$9

### The Cave's Caesar

Hearts of Romaine, Parmigiano Reggiano, Garlic Croutons, Hardboiled Egg, Krost Family Caesar Dressing

 **Chardonnay**

\$10

### Beet and Honey-Truffle **v** **GF**

Roasted Beets, Honey-Truffle Vinaigrette, Wild Baby Arugula and Port Reyes Blue Cheese Crumbles  **Semillon**

\$10

### Garden Minestrone **v** **GF** or Seasonal Soup

 **Sangiovese**

\$9

## Starters

### Frito Misto **GF**

Calamari, Shrimp, Walla Walla Sweet Onions and Lemon Wheels dusted with our House Breading and served with Pink Peppercorn Aioli

 **Blanc de Blanc**

\$14

### Frito Misto Vegetariano **v** **GF**

Zucchini, Asparagus, Walla Walla Sweet Onions and Eggplant, dusted with our House Breading and served with Arrabbiata Sauce

 **Unoaked Chardonnay**

\$11

### Crab Cakes

Fresh Dungeness Crab Cakes with Bell Pepper Salad and Lemon Remoulade

\$17  **Blanc de Blanc**

### Pork Belly

Seared Kurobuta Pork Belly served with Apple Butter and Grilled Focaccia, Frisee and house Red Wine Vinegar

 **Chardonnay**

\$14

### Anti-Pasto **GF**

Local Salumi from Glondo's Sausage in Cle Elum, served with Artisan Cheeses, Coppa-wrapped Fresh Mozzarella, Artichokes and Marinated Olives

 **Sangiovese**

**GF** marked items are made without gluten, we are not a gluten free kitchen. Please be aware that there is a risk of cross-contamination for these items.

\*these items are cooked to order consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## Pastas

### Cavatappi Primavera **v**

Imported Pasta Twists with Fresh Garden Vegetables, tossed with Tendril's  
Genovese Style Pesto  **Viognier**

\$20

### Teresa's Lasagna

Hand-Rolled Pasta layered with Teresa's slow cooked Meat Sauce. This is  
Grandma Manolia's original recipe  **Barbera**

\$25

### Gnocchi con Agnello

Fluffy Potato Dumplings, Braised Lamb Ragout, Pecorino Romano **Sangiovese**

\$24

## Entree

### Seared Lamb Loin

Oregon's Anderson Ranch Lamb Loin, Roasted Local Potatoes, Kalamata Olives,  
Feta, Oregano, Roasted Cherry Tomatoes, Eggplant and Mint Chimichurri

 **Cabernet Sauvignon**

\$39

### Chef's Cut

Washington's Double R Ranch Signature Tenderloin with Point Reyes Blue  
Cheese, Smashed Quincy Potatoes and Fresh Vegetables

 **Cuvée du Soleil**

\$39

### Catch of the Day

Ask your server about our seasonal fish special  
Market Price

### Scallops and Risotto

Fresh Diver Scallops served over Wild Mushroom, Arugula and

Truffle Risotto  **Chardonnay**

\$38

### Tomahawk Pork Chop

Breaded Diamond Ranch Pork Chop, Tri Colored Potatoes, Apple Salad, Saffron  
Vinaigrette, Parmigiano Reggiano  **Cab Franc**

\$32

### Steak and Lobster

Certified Snake River Farm's AKB Steak, served with half of a Maine Lobster,  
Wilted Greens, Potato Cake, Béarnaise Compound Butter

 **Old Vines Merlot**

\$49

### Roasted Chicken

Mad Hatcher's Cornish Hens oven-roasted with Lemon Rosemary; served over  
Broccolini, Sundried Tomatoes, Orecchiette Pasta and Parmigiano Reggiano  **Chardonnay**

\$29

## Buen Provecho

Wine Maker: Freddy Arredondo

*Eat, Drink, Laugh, Love*

Executive Chef: Tyler W. Krost

Ask your server about our wine pairing dinner