

## Wines by the Bottle

### Sparkling

Campo Viejo Cava, Brut Reserva, Penedes, Spain	27
Taittinger, Brut La Francaise, Champagne, France	79
Gloria Ferrer, Blanc De Blanc, Carneros, CA	50
Mumm Napa, Brut Rose, Napa, CA	55
Vueve Clicquot, Brut, Champagne, France	150

### Chardonnay

Trinity Oaks, California	25
Rodney Strong Reserve, Russian River Valley, CA	32
Concannon, Monterey, California	35
Joel Gott Unoaked, California	37
Wente Riva Ranch, Livermore, California	40
Michael David, Lodi, CA	44
Kenwood, 6 Ridges, Russian River Valley, CA	47
La Crema, Sonoma Coast, California	48
Sonoma Cutrer, Russian River Valley, CA	55
Jordan, Russian River Valley, CA	68
Frank Family, Carneros, California	68
Rombauer, Carneros, California	78

### Interesting Whites

Brancott, Marlborough, <b>Sauvignon Blanc</b> , New Zealand	32
Rodney Strong Charlotte's Home, <b>Sauvignon Blanc</b> , CA	38
Firestone, <b>Riesling</b> , Santa Barbara, California	28
Chateau St. Michelle, <b>Riesling</b> , Columbia Valley, Washington	28
Banfi, <b>Pinot Grigio</b> , Tuscany, Italy	32
Three Pears, <b>Pinot Grigio</b> , Napa, Ca	30
Ménage à Trois, <b>Rosé</b> , California	30
Estancia, <b>Pino Grigio</b> , Monterey, Ca	35

### Pinot Noir

Meiomi, Santa Barbara, California	44
Walt, Sonoma Coast, California	62
Sea Sun by Caymus, Coastal, California	36
La Crema, Monterey, California	48
Willamette Valley Estate, Willamette Valley, Oregon	52
Davis Bynum, Russian River Valley, CA	55

### Cabernet Sauvignon

Trinity Oaks, California	27
Rodney Strong, Sonoma County, CA	44
Bonanza by Caymus, California	40
Hess Select, North Coast, CA	38
Joel Gott, 807, Napa, CA	42
Justin, Paso Robles, CA	60
Frank Family, Napa Valley, California	85
Silver Oak, California	149
Caymus, Oakville, California	185
Stag's Leap, Oakville, CA	120
Ménage à Trois, <b>Red Blend</b> , California	30
Campo Viejo, <b>Red Blend</b> , Penedes, Spain	39
Prisoner, <b>Red Blend</b> , Oakville, CA	89
Rodney Strong Symmetry, <b>Red Blend</b> , Alexander Valley, CA	115

### Interesting Reds

Federalist, <b>Zinfandel</b> , Lodi, CA	39
Seghesio, <b>Zinfandel</b> , Sonoma Coast, CA	46
Ravenswood, <b>Zinfandel</b> , CA	36
Concannon, <b>Petite Sirah</b> , Livermore, CA	39
d'Arenberg, "The Stump Jump", <b>Shiraz</b> , McLaren Vale, Australia	38
Terazas de los Andes, <b>Malbec</b> , Mendoza, Argentina	32
Jacob's Creek, <b>Shiraz</b> , Australia	38
Kenwood, <b>Merlot</b> , Sonoma County, California	35
Blackstone, <b>Merlot</b> , CA	32

## Wines by the Glass 6 oz

### Whites

Campo Viejo Cava, <b>Brut Reserva</b> , Penedes, Spain	7
Wente Riva Ranch, <b>Chardonnay</b> , Monterey, CA	10
Rodney Strong Reserve, <b>Chardonnay</b> , Russian River Valley, CA	9
La Crema, <b>Chardonnay</b> , Sonoma Coast, California	12
Frank Family, <b>Chardonnay</b> , California	20
Trinity Oaks, <b>Chardonnay</b> , California	6
Estancia, <b>Pinot Grigio</b> , Monterey, CA	9
Brancott, <b>Sauvignon Blanc</b> , Marlborough, New Zealand	8
Rodney Strong, Charlette's Home, <b>Sauvignon Blanc</b> , Central Coast	10
Ménage à Trois, <b>Rosé</b> , California	8

### Bottled

Bud Light, <b>Light Lager</b> , St. Louis, Missouri	7
Coors Light, <b>Light Lager</b> , Colorado	7
Corona, <b>Pale Lager</b> , Mexico City, Mexico	7
Modelo Especial, <b>Pilsner-style Lager</b> , Mexico	7
Stella Artois, <b>Pilsner</b> , Leuven, Belgium	7
St. Pauli Girl, <b>N/A</b> , Germany	7

### **The Blackhawk Old Fashioned**

*Jameson Black Barrel, Kahlua Blonde Roast, Black Walnut Bitters*

15

### **Strawberry Basil Smash**

*Hendricks Gin, muddle with strawberries, and fresh basil*

12

### **Mt. Diablo**

*Olmecca Altos Reposado Tequila, Cassis, lime, ginger beer*

12

### **Honey Orange Gin**

*Malfy Blood Orange Gin, Orange Juice, honey ginger simple, serrano*

12

### **Old Cuban**

*Plantation rum, Angostura bitters, lime, mint, sparkling wine*

12

Hot Tea -ask your server for today's selection

4

Coffee

5

Espresso

4

Double Espresso

6

Latte or Cappuccino

6

### Reds

Meiomi, <b>Pinot Noir</b> , California	12
Sea Sun by Caymus, <b>Pinot Noir</b> , California	11
La Crema, <b>Pinot Noir</b> , Sonoma Coast, California	15
Trinity Oaks, <b>Cabernet Sauvignon</b> , California	6
Justin, <b>Cabernet Sauvignon</b> , Paso Robles, CA	15
Bonanza by Caymus, <b>Cabernet Sauvignon</b> , California	11
Frank Family, <b>Cabernet Sauvignon</b> , California	25
Blackstone, <b>Merlot</b> , California	9
Ménage à Trois, <b>Red Blend</b> , California	10
Ravenswood, <b>Zinfandel</b> , CA	10

### Beer

### Draft

Altamont, <b>Maui Wauai IPA</b> , Livermore, California	7
Sierra Nevada, <b>Pale Ale</b> , Chico, CA	7
<i>Fieldwork, Hazy IPA, Berkeley, CA</i>	7
<i>Boneyard, RPM IPA, Oregon</i>	7

## Signature Cocktails

### **Smooth Italicus**

*Old Scout Bourbon, Italicus Rosolio di Bergamotto, rosemary*

13

### **Kevin's W.I.T (Whatever it Takes)**

*Martell VS, Amaretto, triple sec, cranberry, lime*

12

### **Absolute Mellow Passion**

*Absolut watermelon vodka, passion fruit puree, lime*

12

### **Sangria Cooler**

*Secret-sangria recipe, from the owner to you. Enjoy!*

9

## Refreshments

Bottled Water	5   8
Fresh Lemonade	4.5
Arnold Palmer	4.5
Sodas	4.5

**Appetizers**

**Bruschetta**

basil, pesto, ricotta cheese, sourdough toast points, cherry tomatoes, balsamic drizzle 12

**Brussels Sprouts**

crispy pancetta, shaved parmesan, Worcestershire aioli 12

**Crab & Shrimp Dip**

rock crab, Argentinian red shrimp, parmesan cheese, sourdough toast points 17

**Sizzling Shrimp**

serrano peppers, honey-cilantro glaze, lime 15

**Mac & Cheese**

A creamy 3-cheese blend with a panko-parmesan breadcrumb crust 10

**Calamari**

calamari steak, Thai coconut sauce, house made tartar, charred lemon, cilantro 17

**Salads & Soups**

**Soup of the Day**

House-made, cup 6 | bowl 10

**Classic Caesar Salad**

romaine, shaved parmesan, house-made croutons, parmesan crisp, Caesar dressing 8 half | 13 full

**Kale Salad**

Tuscan kale, black quinoa, toasted almonds, rum raisins, parmesan, lemon-parmesan vinaigrette 14

**Blackhawk Chopped Salad with Grilled Chicken**

romaine, chicken, bacon, mozzarella, red bell peppers, avocado, cucumbers, breadcrumbs, sherry vinaigrette 17

**Add to any salad:**

grilled chicken breast 8 | Argentinian red shrimp 11  
 pacific salmon 18 | wagyu top sirloin 18

**Brick Oven Flatbreads**

**Pepperoni**

cured pepperoni, mozzarella, parmesan, basil 15

**Margherita**

fire-roasted Roma tomatoes, fresh mozzarella 15

**Steaks**

**14oz. Ribeye**

sous vide, roasted potatoes, seasonal vegetables, veal demi-glace 49

**8oz. Wagyu Top Sirloin**

sous vide, roasted potatoes, seasonal vegetables, veal demi-glace 35

**12oz. Prime New York Strip**

sous vide, mashed potatoes, balsamic drizzle, compound butter 59

**Rack of Lamb**

sous vide, herbs, garlic-Dijon mustard crust, mashed potatoes, asparagus, bordelaise 48

**Mains**

**Grilled Pacific Salmon**

roasted beets, cipollini onions & asparagus, plum glaze 27

**Chipotle Shrimp & Andouille Pasta**

Argentinian red shrimp, andouille sausage, parmesan, tomatoes, scallions, chipotle cream sauce 21

**Fettuccini del Mare**

Salmon, Argentinian red shrimp, in a white, wine garlic cream sauce with parmesan cheese and cherry tomatoes 28

**Seared Sea Scallops**

wild mushroom risotto, parmesan, butter, zucchini, pesto sauce 48

**Fish & Chips**

house made tartar sauce, coleslaw, beer-battered fries 21

**Old Fashioned Cheeseburger**

American Wagyu burger, extra-sharp cheddar, LTO, pickles, 1,000 island dressing, brioche bun, beer-battered fries 16

**Beyond Burger**

Beyond burger patty, extra-sharp cheddar, LTO, pickles, 1,000 island dressing, brioche bun, beer-battered fries 17

**Beyond Pasta**

Beyond "meat", tomatoes, scallions, chipotle coconut cream sauce, zucchini, rigatoni noodles 21

**Slow Roasted Half Chicken**

roasted potatoes, seasonal vegetables, roasted garlic-tomato-butter pan sauce 24

**Classic Chicken Parmigiana**

breaded chicken breast topped with marinara sauce and mozzarella cheese, with angel hair pasta, marinara, basil and garlic 24

**Sesame Crusted Ahi**

Yellow-fin ahi tuna, wasabi mashed potatoes, soy-glazed veggies, plum sauce, wonton strips 38

**Pan Seared Alaskan Halibut**

creamy risotto with mushrooms, English peas, parmesan cheese, pancetta. Topped with a pickled cipollini onion 42

**Smoked St. Louis Baby Back Ribs**

coleslaw, beer-battered fries 23

**Bacon Wrapped Meatloaf**

mashed potatoes, seasonal vegetables, gravy 18

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. 02/24/2022