

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, 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, Sauvignon Blanc, New Zealand	32
Justin, Sauvignon Blanc, Paso Robles, CA	42
Rodney Strong Charlotte’s Home, Sauvignon Blanc, CA	38
Firestone, Riesling, Santa Barbara, California	28
Chateau St. Michelle, Riesling, Columbia Valley, Washington	28
Banfi, Pinot Grigio, Tuscany, Italy	32
Three Pears, Pinot Grigio, Napa, Ca	30
Ménage à Trois, Rosé, California	30
Estancia, Pino Grigio, Monterey, Ca	35
Chateau Miraval Cotes De Provence, Rose, France	65

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, Red Blend, California	30
Campo Viejo, Red Blend, Penedes, Spain	39
Prisoner, Red Blend, Oakville, CA	89
Rodney Strong Symmetry, Red Blend, Alexander Valley, CA	115

Interesting Reds

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

Wines by the Glass 6 oz

Whites

Campo Viejo Cava, Brut Reserva, Penedes, Spain	8
Wente Riva Ranch, Chardonnay, Monterey, CA	11
Rodney Strong, Chardonnay, Russian River Valley, CA	10
La Crema, Chardonnay, Sonoma Coast, California	13
Frank Family, Chardonnay, California	21
Rombauer, Chardonnay, Carneros, CA	21
Trinity Oaks, Chardonnay, California	7
Estancia, Pinot Grigio, Monterey, CA	10
Brancott, Sauvignon Blanc, Marlborough, New Zealand	9
Justin, Sauvignon Blanc, Paso Robles, CA	12
Rodney Strong, Charlette’s Home, Sauvignon Blanc, Central Coast	11
Ménaqe à Trois, Rosé, California	9

Bottled

Bud Light, Light Lager, St. Louis, Missouri	7
Coors Light, Light Lager, Colorado	7
Corona, Pale Lager, Mexico City, Mexico	7
Drake’s Denogginizer, Double IPA, San Leandro, CA	7
Modelo Especial, Pilsner-style Lager, Mexico	7
Stella Artois, Pilsner, Leuven, Belgium	7
St. Pauli Girl, N/A, Germany	7

The Blackhawk Old Fashioned	16
Jameson Black Barrel, Kahlua Blonde Roast, Black Walnut Bitters	
Strawberry Basil Smash	13
Hendricks Gin, muddle with strawberries, and fresh basil	
Mt. Diablo	13
Olmeca Altos Reposado Tequila, Cassis, lime, ginger beer	
Honey Orange Gin	13
Malfy Blood Orange Gin, Orange Juice, honey ginger simple, serrano	
Old Cuban	13
Plantation rum, Anqostura bitters, lime, mint, sparkling wine	

Hot Tea -ask your server for today’s selection	4
Coffee	4
Espresso	4
Double Espresso	6
Latte or Cappuccino	6

Reds

Meiomi, Pinot Noir, California	13
Sea Sun by Caymus, Pinot Noir, California	12
La Crema, Pinot Noir, Sonoma Coast, California	16
Trinity Oaks, Cabernet Sauvignon, California	7
Justin, Cabernet Sauvignon, Paso Robles, CA	16
Bonanza by Caymus, Cabernet Sauvignon, California	12
Frank Family, Cabernet Sauvignon, California	26
Blackstone, Merlot, California	10
Ménage à Trois, Red Blend, California	11
Ravenswood, Zinfandel, California	11
Seghesio, Zinfandel, Sonoma Coast, California	13

Beer

Draft

Altamont, Maui WauI IPA, Livermore, California	7
Sierra Nevada, Pale Ale, Chico, CA	7
Fieldwork, Hazy IPA, Berkeley, CA	7
Rotating Beer (see server for details)	7

Signature Cocktails

Smooth Italicus	14
Old Scout Bourbon, Italicus Rosolio di Bergamotto, rosemary	
Perfect Patron Margarita	13
Patron Silver, Grand Marnier, lime, agave	
Absolute Mellow Passion	13
Absolut watermelon vodka, passion fruit puree, lime	
Sangria Cooler	10
Secret-sangria recipe, from the owner to you. Enjoy!	

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*

Charcuterie Board

Chef's choice of meats and cheeses *27*

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*

Cali Caprese

Roma tomatoes, fresh mozzarella, cucumbers, avocado, basil, balsamic
reduction, extra virgin olive oil *14*

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*

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-glaze *49*

8oz. Wagyu Top Sirloin

sous vide, roasted potatoes, seasonal vegetables, veal demi-glaze *35*

12oz. Prime New York Strip

sous vide, mashed potatoes, balsamic drizzle, compound butter 55

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

English pea and roasted corn risotto, parsnip puree, chili oil *48*

Fish & Chips

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

Shrimp & Chips

house made tartar sauce, cocktail sauce, coleslaw, grilled lemon beer-
battered fries *24*

Wings & Chips

Buffalo sauce, house coleslaw, served with Cajun fries *17*

Old Fashioned Cheeseburger

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

BBQ Brisket Sandwich

smoked brisket, BBQ sauce, coleslaw, crispy onion, brioche bun *17*

Beyond Southwestern Burger

Gently blackened Beyond burger patty, pepperjack cheese, onions,
pickles, barbeque sauce, tortilla crisps, cilantro, brioche bun, Cajun
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 *24half* | *38 full*

Bacon Wrapped Meatloaf

mashed potatoes, seasonal vegetables, gravy *20*

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. Wines and vintages are subject to change.

*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. 04/20 /2022