February Specials

Celebrating a Month of Love

To Drink

Track Line Honey Blonde Ale - $6

Bee Line Blonde is a light ale, but with a Track 7 twist. The body is crisp, reminiscent of a lager. Munich and Vienna malts provide nuance, while the incorporation of Sacramento-area wildflower honey gives Bee Line its dry finish. German and Czech hops round out the flavor, with the result being a delicate ale with hints of flowers on the nose and a subtle spice on the palate.

Reckless Love RED by Rebel Coast - $7/$25

Made from the finest Sonoma Cab of the Alexander Valley region, and blended with vivacious Paso Robles Syrah, this wine is so smooth! This medium bodied wine is like walking down the aisle of a farmer's market and eating a dark cherry, a ripe raspberry and an over-ripe cranberry all at the same time.

Pink Crush - $9

This valentine inspired cocktail is created with muddled strawberries, fresh mint, vodka, and a splash of prosecco.

Quady Essensia, dessert wine - $5/gl

Essensia is a full-bodied sweet wine Orange Muscat grape. The experience of Essensia is unmistakable: a rich gold in the glass is accompanied by spicy orange-apricot-pear flavors and aromas, balanced with perfect fruit acidity to finish clean, tempting you for one more sip.

To Eat

Entrées are served with breadsticks and choice of garden salad or house soup
Caesar Salad $1.95 or Clam Chowder $3.95 * Shared Plate Service $3.95
Coupons may not be used for entrée specials

Sea bass - $26.95

Fresh wild Seabass pan seared in a white wine and lemon sauce over a bed of sun dried tomato risotto and topped with a fresh Italian tomato salsa

Heart Shaped Seafood Ravioli - $25.95

Red heart shaped pasta stuffed with shrimp, scallops and lobster and topped with a creamy seafood sauce.

Dessert

Panna Cotta - $6.95

Our house made Italian style, vanilla custard, layered with homemade strawberries puree and topped with a fresh strawberry. A cool, light and refreshing end to a good meal!