



BLEU BAR BITES

Organic Beets, Valdeon Blue Cheese, Pistachio Brittle, Caramelized Yogurt ... 10
Caesar Salad ... 9 add Grilled Chicken ... 15
Organic Green Salad, Seasonal Fruit, Marcona Almonds, Humboldt Fog, Sherry Vinaigrette ... 9
KITCHEN 1540 Artisan Cheese Platter, Wild Honeycomb, House Made Marmalade ... 21
KITCHEN 1540 Cured Meat Charcuterie, House Made Mustard, Pickles ... 21
Grilled Flatbread, Organic Prosciutto, Goat Cheese, Roasted Garlic, Tomatoes, Arugula ... 12
1540 Fries ... 7

HAND CRAFTED COCKTAILS

Paloma Caballero: Cazadores Silver, Fresh Lime, Ting Grapefruit ... 12
Trader's Mai Tai: Mt. Gay, Appleton Estate, Orange Liqueur, House-Made Orgeat, Fresh Lime... 12
Hand Shaken Daiquiri: Rum Amber, Fresh Lime, House Syrup ... 12
1540 Sangria (White): Assorted Tropical Fruits, Fresh Berries, White Wine, Ting Grapefruit... 13

L'AUBERGE LEGENDS / 10

"Create a Buzz, Become a Legend"

The Hubie: Grey Goose, Soda, Fresh Lime, Tabasco, Salted Rim
The Jen-eral: Stolichnaya Vanilla, Lavender Syrup, Soda, Lime, Hibiscus/Sugar Rim
Todd's Wake-Up Call: Bikini Lager, Shot of Woodford Reserve

WINES BY THE GLASS

BUBBLY

Piper Heidsieck Brut NV, Champagne, France ... 19 / 76
Nino Franco "Rustico" Prosecco NV, Veneto, Italy ... 11 / 44
Duval Leroy Brut NV, Champagne, France ... 23 QUARTER
Nicolas Feuillatte Rosé NV, Champagne, France ... 25 QUARTER

WHITE

Pinot Gris – Carr 2009, Sta. Rita Hills, California ... 13 / 52
Sauvignon Blanc – Roth 2010, Alexander Valley, California ... 10 / 40
Chardonnay – Hahn 2009, Sta. Lucia Highlands, California ... 15 / 60

RED

Pinot Noir – Coeur de Terre 2009, Willamette Valley, Oregon ... 13 / 52
Merlot – Charles Smith "The Velvet Devil" 2008, Washington ... 9 / 36
Cabernet – Bridesmaid 2006, Napa Valley, California ... 15 / 60