



WELCOME TO
THE NEW AGE
FROM MENDOZA

SAUVIGNON BLANC & MALVASIA

*slightly sparkling and refreshing
served over ice with a slice of lime*

9.25

LUNCH

—SOUPS AND SALADS—

SOUP OF THE DAY 7.

TRADITIONAL CAESAR SALAD, *garlic croutons, parmesan* 8.50 /11.50 *add grilled chicken* 5.50

GARIBALDIS SALAD, *mixed greens, grilled chicken, gorgonzola, nectarines, spiced pecans, white balsamic vinaigrette* 14.50

GRILLED FLANK STEAK SALAD, *arugula, heirloom cherry tomatoes, herb vinaigrette* 16.50

GREEN PEPPERCORN AHI TUNA SALAD, *peppers, roasted tomato, fennel, olives, greens, red wine vinaigrette* 18.95

WATERMELON~HEIRLOOM TOMATO SALAD, *ricotta salata, watercress, mint, basil, lime vinaigrette* 13.50

—SANDWICHES—

GRILLED CHICKEN SANDWICH, *grilled apple, brie, field greens* 12.50

HONEY ROASTED TURKEY CLUB, *smoked bacon, tomato, avocado, jack cheese, field greens* 12.50

PORTOBELLA SANDWICH, *roasted tomato, red bell peppers, caramelized onions, eggplant, goat cheese* 11.50

SOUP AND HALF SANDWICH, *choose one of the sandwiches above* 12.50

GARIBALDIS BURGER, *lettuce, tomato, pickle, french fries* 12.50

(add gruyere, jack, cheddar, gorgonzola, grilled onions 1. each)

BUTTERMILK~PAN FRIED CHICKEN SANDWICH, *heirloom tomato, jalapeno aioli, pickled cabbage, greens* 13.50

—MAINS—

RISOTTO, *fava beans, pancetta, thyme, aged gruyere, parmesan, lemon soubise* 17.95.

LINGUINI ALLA VONGOLE, *manila clams, tomatoes, white wine, garlic, parsley, english peas* 16.95

DUNGENESS CRAB QUESADILLA, *guacamole, pico de gallo & fire roasted tomato salsas* 17.50

PAN ROASTED STEELHEAD SALMON, *quinoa, mushrooms, spinach, roasted tomato vinaigrette* 19.50

MARINATED LAMB TENDERLOIN SALAD, *pistachio couscous, basil, tomatoes, green beans, greens* 20.

*some items may be prepared with raw egg, ask your server for details
we use all natural and organic ingredients whenever possible
please inform your server of any food allergies
20% service charge will be added to all parties of 6 or more
corkage is \$20. per 750 ml.*

WHITE

CHARLES BOVE, **BRUT**, LOIRE VALLEY, FRANCE NV 10.25
SCHRAMSBERG, *MIRABELLE*, **BRUT**, NORTH COAST NV 12.25

SIETE FINCAS, **SAUVIGNON BLANC**, MENDOZA, ARGENTINA 2010 9.25
EMMOLO, **SAUVIGNON BLANC**, NAPA VALLEY 2008 11.25
MANDOLIN, **RIESLING**, MONTEREY 2007 10.25
PINE RIDGE, **CHENIN BLANC/VIIGNIER**, NAPA 2009 9.25
LOUIS LATOUR, **CHARDONNAY**, GRAND ARDECHE, FRANCE 2007 10.25
ARGYLE, **CHARDONNAY**, WILLAMETTE VALLEY 2007 14.25
CEP, **ROSE OF PINOT NOIR**, SONOMA COAST 2009 12.25

RED

INKA, **PINOT NOIR**, SAN ANTONIO VALLEY, CHILE 2008 10.25
OLSEN OGDEN, **PINOT NOIR**, SONOMA COAST 2007 14.25
BALLETO, **SYRAH**, RUSSIAN RIVER VALLEY 2006 11.25
ACORN, **ZINFANDEL**, RUSSIAN RIVER VALLEY 2006 10.25
MELODIA, **MALBEC**, MENDOZA, ARGENTINA 2005 11.25
VIANO VINEYARDS, **CABERNET SAUVIGNON**, CONTRA COSTA COUNTY 2005 10.25
75 WINE COMPANY, **CABERNET SAUVIGNON**, NORTH COAST 2007 15.25

STRAIGHT FROM THE BARREL ~ DONELAN, **SYRAH**, RUSSIAN RIVER VALLEY 2008 13.25

-BEER-

Anchor Porter, Anchor Steam, Boont Amber Ale, Guinness Draught,
Hoegaarden Wit, Liberty Ale, Speakeasy Big Daddy I.P.A., Stella Artois 5.75
Kaliber (Non-Alcoholic) 5.75

-ALTERNATIVES-

sangrita, red wine, d'arbo black currant syrup, fresh lime, soda, on ice, orange slice 9.00
the new age, sauvignon blanc & malvasia, slightly sparkling, on ice, fresh lime 9.25

garibaldi's' freshly made lemonade 4.25

vignette non-alcoholic wine country soda 6.25
pinot noir or chardonnay

d'arbo all natural fruit syrup fresco 5.25
raspberry, black currant, elderflower, sour cherry

san pellegrino sparkling water 3.50/6.50
acqua panna still water 3.50/6.50