

BOARDS

CHARCUTERIE 🍷 (GFA)	26
Cured meats, artisan cheeses. Served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers.	
CHEESE 🍷 (GFA)	21
Artisan cheeses served with tart cherry jam, spiced almonds, olives, pickled peppers, pickled onions, and crackers.	

SHAREABLE PLATES

LA BREA BREAD	16
La Brea bakery bread warmed and served with bistro oil and butter.	
SOFT PRETZEL	13
Brushed with butter. Served with house made cheese sauce and mustard.	
SPINACH ARTICHOKE DIP (V, GFA)	13
House made spinach artichoke dip warmed and topped with mozzarella and pecorino. Served with crostini.	
CHIPOTLE CHICKEN TACOS 🌮	17
Flour tortillas, chipotle marinated chicken breast, pickled radish, onion, cilantro, cotija,achiote candied pepitas, and sweet pepper aioli.	
SIZZLING STEAK BITES * (GF)	26
8 oz of flank steak seared and seasoned with roasted garlic cloves, shallots, butter, and demi-glace. Finished with gorgonzola and parsley.	
ROASTED GARLIC HUMMUS (GFA)	20
Served with carrots, cucumber, bell peppers, pepperoncini, olives, and pita bread.	
MEDITERRANEAN CLAMS (GFA)	35
Spanish seasoning blend, grape tomatoes, garlic, shallot, butter, white wine and lemon. Served with crostini.	
SAUTEED MUSHROOMS 🍷 (GF)	19
A blend of wild and button mushrooms, sauteed with garlic, shallots, white wine, and butter.	
SAUTEED PRAWNS 🍷 (GF)	33
½ pound of prawns sauteed with garlic, shallot, lemons, olive mix, and sweet drop peppers. Finished white wine and butter.	

SALADS

add bacon +4 add chicken +7 add shrimp +13 add steak +15

Dressings- ranch, caesar, jalapeño ranch, buttermilk herb, oil and vinegar

CAESAR * 🍷 (GFA)	14.50
House made Caesar dressing, parmesan cheese, and croutons.	
Side Salad	8
PEA SALAD (GFA)	20
Green peas, bacon, sharp cheddar, radishes, sunflower seeds, french fried onions, mixed greens, topped with buttermilk herb dressing.	
CHIPOLTE CHICKEN 🌮	18
Chipotle marinated chicken, mixed greens, pickled radish, achiote candied pepitas, onion, cilantro, cotija cheese topped with jalapeño ranch.	

HOUSE MADE SOUP	Cup	7
Ask server for current selection.	Bowl	12

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

HANDHELDS

Sub gluten free bread for +3.50, gluten free bun +5
Served with a choice of side: potato chips or veggies
Garden salad +6, Caesar salad +5, or soup +4

JALAPEÑO RANCH CHICKEN SANDWICH (GFA) 🌶️ 18

Grilled chicken, bacon, swiss cheese, lettuce, tomato, and jalapeño ranch on a toasted brioche bun.

REUBEN 🍷 (GFA) 20

Pastrami, swiss cheese, sauerkraut, and thousand island dressing.

MUSHROOM SWISS BURGER* (GFA) 21

Double R Ranch ground beef seasoned with worcestershire (contains anchovy) and topped with grilled mushrooms and swiss cheese.
Served with garlic aioli, lettuce, tomato, and pickles.

FLATBREADS

Substitute gluten free crust for +5

ZUCCHINI FLATBREAD (V, GFA) 12

Garlic and olive oil base topped with shredded zucchini, ricotta cheese, red pepper flakes, and goat cheese. Finished with honey.

MUSHROOM FLATBREAD (V) 13

House made white sauce topped with mushrooms, caramelized onions, mozzarella, and goat cheese.

JALAPEÑO FLATBREAD (GFA) 🌶️ 13

Cream cheese and cheddar mix, jalapeño, italian sausage, mozzarella, and fresh jalapeno. Finished with herb oil.

DESSERT

HOUSE-MADE TRUFFLES 7

Ask your server for current selection (4 per order).

CRÈME BRULEE 10

Ask server for this month's flavor.

BREAD PUDDING 8

Ask server for seasonal selection.

WHOOPIE PIE 10

BEVERAGES

BEER 12oz can*

GEORGETOWN BODHIZAF A IPA 6.9%, 60 IBU 7

GEORGETOWN JOHNNY UTAH PALE ALE 5.6%, 50 IBU 7

NON-ALCOHOLIC

SPARKLING WATER 4

SODA 4

Coke, Diet Coke, and Sprite

ORANGE JUICE 4

**All beer purchases must be consumed on the premises. We cannot facilitate to-go beer purchases.*

***Please note there will be a \$2.00 charge for split items (does not apply to shareable plates)*

Maryhill's Large Party Policy: Parties of 8 or more will be charged an automatic gratuity of 22% and are asked to limit party to a single check.

🍷 = Maryhill Winery Signature Item

🌶️ = Spicy dish



FRESH SHEET

STEAK TAGLIATA* (GF) 28

Marinated flank steak, mixed greens, grape tomato, pecorino, and lemon vinaigrette. Served with rice pilaf.

MEDITERRANEAN SALAD (GF) 17

Mixed greens, capers, artichoke hearts, garbanzo beans, grape tomatoes, kalamata olives, feta, with lemon vinaigrette (contains anchovies).

add bacon +4 add chicken +7 add shrimp +13 add steak +15

CARBONARA 19

Peas, shallots, garlic, white wine, heavy cream, egg yolk, prosciutto, cavatappi pasta, pecorino cheese, and tomatoes.

CAJUN CHICKEN PASTA 30

Cavatappi pasta, garlic, shallots, white wine, heavy cream, mushrooms, pecorino cheese, and blackened chicken.

GF – Gluten free

GFA – Gluten free available on request

V – Vegetarian