

# BRASSWOOD

Bar + Kitchen

## MENU

### STARTERS

<b>Iceberg Wedge</b>	15
bacon, chives, gorgonzola crumbles, cherry tomatoes, blue cheese dressing	
<b>Pickled Beet Salad</b>	16
watermelon radish, pistachios, shaved ricotta salata, arugula	
<b>Prosciutto &amp; Poached Pear Salad</b>	18
rosé & port poached pears, burrata, crispy shallots, local micro greens, evoo, saba dressing	
<b>Flat Iron Steak Salad</b>	22
flat iron steak, mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, honey mustard vinaigrette	
<b>'Nicoise' Salad*</b>	22
seared ahi tuna, mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, avocado & sesame aioli	
<b>Classic French Onion Soup</b>	14
caramelized onions, gruyere & parmesan, veal & chicken stock, thyme, crostini, chives	
<b>Warm Brussels Sprout Salad*</b>	15
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
<b>Crispy Arancini</b>	15
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	
<b>Fritto Misto*</b>	18
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
<b>Mussels &amp; Clams*</b>	28
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil, grilled bruscetta	

### HOUSE PASTA

<b>Spaghetti with Meatball</b>	28
traditional spaghetti, house marinara & gigante meatball.	
<b>Goat Cheese Ravioli</b>	27
spring pea coulis, meyer lemon zest, micro greens	
<b>Herb Infused Pappardelle &amp; Short Rib Sugo</b>	28
slow-cooked short ribs, carrot, & onion soffrito, parmesan, mushrooms, Cabernet Sauvignon sugo	
<b>Duck Bolognese</b>	28
sonoma duck, classic mirepoix & red wine on a bed of house-made pappardelle pasta	
<b>Creamy Risotto &amp; Confit of Duck Leg</b>	30
three cheese risotto, crispy duck leg, green apples, thyme, aged balsamic	

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

### WOODFIRED PIZZAS

<b>Seasonal Pizza</b>	AO
ask your server for details	
<b>Classic Margherita</b>	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
<b>Wild Mushroom Pizza</b>	24
mozzarella, béchamel, truffle oil + pancetta \$5	
<b>Aromatizzato</b>	26
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomato	

### MAINS

<b>Chicken Piccata</b>	34
roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper picatta sauce	
<b>Pan-Seared Scallops</b>	38
parsnip & celery root puree, roasted asparagus, saffron beurre blanc, vincotto	
<b>Herb Crusted Lamb</b>	38
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	
<b>Klingeman Family Farms Grilled Pork Chop</b>	40
roasted brussels sprouts & morel mushrooms with applewood smoked bacon, garlic whipped potatoes, balsamic demi glace	
<b>Schmitz Ranch Prime New York Steak</b>	55
blue lake beans, potato gratin, truffle butter, wild mushroom & red wine reduction	
<b>Creekstone 14 Day Aged 40oz Porterhouse</b>	150
serves two, choice of two sides available after 4pm	

### SIDES

<b>Mixed Greens</b>	14
cucumbers, cherry tomatoes, radish, molasses vinaigrette	
<b>Truffle Parmesan Fries</b>	9
pasilla aioli	
<b>Prosciutto &amp; Pesto</b>	10
arugula, hazelnut, garlic, pecorino romano cheese	
<b>Sautéed Spinach</b>	7
garlic, evoo	
<b>Roasted Cauliflower</b>	9
evoo, fennel pollen	

20% gratuity is added to parties of 5 or more  
Corkage policy: \$30 per 750 mL

Executive Chef Chris Johnson | Food & Beverage Dir. Craig Karas | General Manager Nestor Flores-Orozco

3111 St. Helena Hwy, North, St. Helena, CA 94574 | brasswood.com | @brasswoodnapavalley

## WINES BY THE GLASS

*Top Brass*

BARREL TO TAP WINE PROGRAM

<b>*Chardonnay 2021</b>	14
Los Carneros, Napa Valley	
<b>*Rose of Pinot Noir 2022</b>	14
Russian River Estate Vineyard, Napa Valley	
<b>*Pinot Noir 2021</b>	15
Russian River Estate Vineyard, Napa Valley	
<b>*Charbono 2020</b>	15
Calistoga Estate Vineyard, Napa Valley	
<b>*Bordeaux Blend 2021</b>	18
Coombsville Estate Vineyard, Napa Valley	

<b>Schramsberg Vineyards, Brut Blanc de Blanc</b>	18
Napa Valley 2020 Winemaker Jessica Koga	
<b>Zuidema, Rose</b>	14
Rutherford 2021 Winemaker Rudy Zuidema	
<b>Picayune, Albariño</b>	14
Russian River 2022 Winemaker Claire Ducrocq Weinkauff	
<b>*Brasswood Cellars, Sauvignon Blanc</b>	16
Napa Valley 2023 Winemaker Angelina Mondavi	
<b>Miner, Viognier</b>	16
Paso Robles 2020 Winemaker Michelle Shafrir	
<b>Puppione, 'Festa Bianco', Friulano</b>	16
Sierra Foothills 2022 Winemaker Chris Puppione	
<b>Quattro Theory by 'Trinchero', Chardonnay</b>	18
Los Carneros 2022 Winemaker Landon Donley	
<b>Patz &amp; Hall, Chardonnay</b>	18
Sonoma Coast 2019 Winemaker James Mcceney	
<b>Capiaux, Pinot Noir</b>	18
2022 Chimera, Russian River Valley Winemaker Sean Capiaux	
<b>Flowers, Pinot Noir</b>	18
'Sonoma Coast' 2022 Winemaker Chantal Forthun	
<b>Biale Vineyards 'Black Chicken', Zinfandel</b>	18
'Napa Valley' 2021 Winemaker David Natali	
<b>Venge, 'Scout's Honor', Zinfandel</b>	18
Napa & Sonoma Valley 2021 Winemaker Kirk Venge	
<b>*Brasswood Cellars, Syrah</b>	16
'Russian River Vineyard' 2015 Winemaker Angelina Mondavi	
<b>*Silver Ghost, Cabernet Sauvignon</b>	18
Napa Valley 2022 Winemaker Weston Edison	
<b>*Brasswood Cellars, Cabernet Sauvignon</b>	25
"BRV Vineyard", Coombsville, Napa Valley 2019 Winemaker Angelina Mondavi	

Corkage \$30 per 750 mL

## NON-ALCOHOLIC BEVERAGES

Lemonade, Iced Tea, Arnold Palmer	5
Assorted Napa Valley Hot Teas	7
French Press Coffee	10
Mr. Espresso, Oakland, CA Fair Trade Organic	
Sprite, Diet Coke, Coke	4
Fresh Squeezed Juices	12
Large Pellegrino or Evian	9
Barrel Brothers Hazy Non Alcoholic IPA	7
Abita Root Beer	5

## HOUSE COCKTAILS

<b>Brasswood Manhattan</b>	17
bourbon, carpano antica, black walnut bitters, travesse cherries	
<b>Fellini's Muse</b>	17
malfy rosa grapefruit gin, fresh grapefruit, fever tree elderflower tonic, fresh blueberries	
<b>I Left My Heart in Oaxaca</b>	17
vida mezcal, fresh lime, apricot liqueur, palo santo bitters, worm salt	
<b>The Classic</b>	17
bourbon, pineapple, fresh lemon, coffee liqueur, freshly grated nutmeg on a rock	
<b>Guns &amp; Roses</b>	18
bourbon, lillet rose, fresh lemon, rose syrup, egg white	
<b>Industry Mai Tai</b>	18
rum, giffard orgeat, grenadine, pineapple, orange, almond coconut cream, gosling black seal rum float, fresh nutmeg	
<b>Sweet &amp; Caliente</b>	17
tequila, creme de cassis, fresh lime, grapefruit, muddled cilantro & jalapeño	
<b>Cucumber Patch</b>	17
organic cucumber vodka, lime, cucumber slices, cucumber bitters, soda water	
<b>California Sunset</b>	17
bourbon aperol, blood orange syrup, soda water, fresh lemon, mint	
<b>Cliffhanger</b>	17
lychee puree, fresh lemon, gin, sake, crushed rose petals	
<b>Moroccan Smoked Old Fashioned</b>	22
russel's 6 year rye, pineapple, orange & Angostura bitters, berber syrup, lemon, milk wash	

## DRAFT BEER

<b>Laughing Monk 'Holy Ghost' Pilsner</b>	9
San Francisco, CA ABV 4.8%	
<b>North Coast Brewing Red Seal Ale</b>	9
Fort Bragg, CA. ABV 5.4%	
<b>Sonoma Springs Kolsch</b>	9
Sonoma, CA ABV 5.3%	
<b>Mad Fritz, 'The Rooster &amp; the Partridge' Hefeweizen Ale</b>	15
St. Helena, CA. ABV 5.5%	
<b>Phamus 'The Journey' Hazy West Coast IPA</b>	9
St. Helena, CA. ABV 7.0%	
<b>Hen House IPA</b>	9
Santa Rosa, CA. ABV 6.9%	
<b>Berryessa Brewery, 'La Fuerza' Aztec Lager</b>	9
Winters, CA ABV 4%	
<b>Barrel Brothers Brewery Light Lager</b>	9
Windsor, CA. ABV 4.25%	

## BOTTLED BEER & CIDER

<b>Laughing Monk, Rotating WC IPA</b>	9
San Francisco, CA. ABV 6.5% 16oz	
<b>Sudwerk, Hefeweizen Wheat</b>	8
Davis, CA. ABV 5.0% 11.2oz	
<b>Moonlight, Death &amp; Taxes Black Lager</b>	9
Windsor, CA. ABV 7.4%	
<b>North Coast Brewing, Skrimshaw, Pilsner</b>	8
Fort Bragg, ABV 4.5% 12oz	
<b>Altamont Beer Works, Maui Waii Tropical IPA</b>	9
Livermore, CA, ABV 6.5% 16oz.	
<b>Calirose Crisp Rice Lager *Gluten Free</b>	9
San Francisco, South CA, ABV 5% 16oz.	
<b>Golden State Cider</b>	8
Sonoma, CA, ABV 6.1% 16oz.	