

ONE IRON BAR

TO SHARE

French Baguette *Baked to Order, Extra Virgin Olive Oil and Balsamic Vinegar* \$12

Wild Shrimp Scampi *Chile, Garlic Butter, Focaccia* \$27

Fried Calamari *Sweet Chili Citrus Sauce* \$25

Ahi Tuna Tartare *Sweet Soy, Citrus, Serrano Chile, Yum Yum, Toasted Sesame* \$35

West Coast Oysters *Seasonal Mignonette* \$45

CordeValle Deviled Eggs *and Sturgeon Caviar* \$25

Shishito Peppers *Lemon Aioli, Bonito Flakes* \$19

Beef Tartare *Duck Hollandaise, Black Garlic Crème Fraiche, Egg Bottarga* \$25

Octopus Carpaccio *Mustard Greens, Chilled Mojo Picon, Lemon Drops* \$30

SALADS

Composed Dungeness Crab Salad *Avocado, Radish, Cucumber, Buttermilk Tarragon, Orange* \$45

Iceberg Wedge *Candied Bacon, Pecans, Tomato, Blue Cheese, Ranch Dressing* \$18

Caesar Salad *Sourdough Crisp Crouton, Caesar Dressing, Parmigiano Reggiano* \$15

Heirloom Tomatoes and Buffalo Mozzarella *Watercress, Simple Vinaigrette* \$19

CordeValle Garden Greens Salad *Crisp Radish, Seasons` Asparagus, Strawberries, Quinoa Crisp, Laura Chenel`s Chevre, Balsamic Vinaigrette* \$18

HAND MADE PASTA

Cordevalle Mac` N & Cheese *Pancetta, Seasons` Peas, Truffle* \$25

Spaghetti alla Chittara *Shrimp Scampi, Fine Herbs* \$30

Ricotta & Spinach Ravioli *Confit Tomato, Heirloom Tomato Veloute, Black Garlic* \$32

Cavatelli, *Seasons` Peas, Candied Lemon* \$27

Egg Linguine, *Clams & Chorizo, Cider Broth, Calabrian Chili* \$35

ENTREES

Black Cod *Textures of Spring Peas, Candied Lemon* \$40

Grilled Kauai Shrimp, *Seasonal Vegetable Fricassee, Mojo Picon, Lemon Drops* \$40

Filet Mignon *Fingerling Potato Tostone, Confit Garlic Chimichurri* \$56

Ribeye *Fingerling Potato Tostone, Confit Garlic Chimichurri MP*

DESSERTS

Cast-Iron Cookie *Choice Gelato* \$12

Hazelnut Praline Mousse *Chocolate Ganache, Feuilletine, Hazelnut Crunch* \$15

Strawberry Shortcake *Strawberry Sherbet, Pickled Spring Strawberries, Graham Cracker Crumb* \$15

Fresh Homemade Gelato & Ice Creams A.Q.
\$5/scoop

ONE IRON BAR

COCKTAILS

WINE BY THE GLASS &

CHAMPAGNE & SPARKLING

Guest | Mem.

Moët & Chandon, Imperial Brut, Épernay, France NV (187ml)	26 21
Moët & Chandon, Brut Rosé, Épernay, France NV (187ml)	32 26
Dom Perignon, Moët et Chandon, Épernay, France '10	40 32

WHITE & ROSÉ

SAUVIGNON BLANC, Von Winning, Würtemberg, Germany '18	15 12
CHARDONNAY, Raeburn, Russian River Valley '17	15 12
CHARDONNAY, Faiveley, Bourgogne, France '17	17 14
VERDICCHIO DI MATELICA Bisci, Marches, Italy '19	15 12
RIESLING, Domaine Roland Schmitt, Glintzberg '19	15 12
ROSÉ, La Spinetta, Il Rosé di Casanova, Tuscany, Italy '19	15 12

RED

PINOT NOIR Macedon, Tikvesh, Vardar River Valley, Macedonia '18	18 14
PINOT ST. LAURENT Pflüger, Friedelsheimer, Pfalz, Germany '17	18 14
GRENACHE Delas, Ventoux, France '18	18 14
GRENACHE Atteca, Old Vines, Calatayud, Spain '16	18 14
CAB. FRANC Lieu Dit, Santa Ynez Valley '19	25 20
BORDEAUX BLEND Meerlust, Stellenbosch, South Africa '17	16 13
SHIRAZ-CAB. SAUV. Tait, The Ball Buster, Barossa Valley, Australia '17	18 14
BORDEAUX BLEND Black Ridge Vineyards, Santa Cruz Mountains '12	28 22
CAB. SAUV. Vidovich, Montebello, California '13	30 24

**Ask Your Sommelier For Specials By The Glass*

Specialty Cocktails

Champs Elysées Courvoisier VSOP, Yellow Chartreuse, Fresh Citrus Juice, Tiki Bitters

Heat Margarita Jalapeno Infused Tequila, Fresh Citrus Juice, Grand Marnier, Chili-Salted Rim, Agave

CDV Lemon Drop Homemade Limoncello, Triple Sec, Fresh Citrus Juice, Agave, Sugar Rim

Old Fashioned Cordevalle One Iron Whisky, Orange Zest, Orange/Angostura Bitters, Luxardo Cherry