

# BARLEY & SMOKE

DISHES CRAFTED BY EXECUTIVE CHEF MICHAEL  
MAHALICK TO PAIR WITH SELECT WINES OF  
AIRFIELD ESTATES AND LONE BIRCH FROM  
YAKIMA VALLEY, WASHINGTON

## CHEESE BOARD 25

Chef Michael's selection of various Cheeses, Pear, Red  
Grapes, Casteletrano Olives, Burnt Honey Toast  
Enjoy with any of the three select wines

## CRUDO OF TUNA 18

Ahi Tuna, Avocado Mousse, Clabrian Chili Oil,  
Everything Bagel Spice  
Pairing: Lone Birch 2023 Riesling

## PERI PERI DUCK WINGS 20

Cilantro Tzatziki Dipping Sauce  
Pairing: Airfield Estates 2022 Cabernet Sauvignon



Airfield Estate 2021 Merlot - Med to full-bodied w/ dark  
fruit aromas. Tannins are smooth and supple (15/45)



Airfield Estate 2022 Cabernet Sauvignon - Rich dark  
fruit aromas of blackberry, plum and black currant.  
Structured tannins and balanced acidity (15/45)



Lone Birch 2023 Riesling - Light-bodied with vibrant  
acidity and abundant tropical aromatics. Clean and  
crisp finish with a slight sweetness (12/37)

A LA CARTÉ PRICING - TAX AND GRATUITY SEPARATE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS