

THE MACHINE WORKS

SOUPS

FRENCH ONION SOUP

featuring Redwood Curtain's Porter, garnished with gruyere & crispy roasted shallots
bowl 6- cup 4-

SOUP DU JOUR

inquire with your server

BOARDS

MACHINE WORKS CHEESE BOARD

chef's work of art...choice of 3 composed creations paired with accompaniments and Brio's sweet baguette lrg. 16- sm 12-

HUMBOLDT'S FINEST CHEESE BOARD

selection of 3 types of cheese, marinated mushrooms, Henry's olives, Zimmerman's Apricot preserves, herb toasted nuts, dried fruit and Brio bread. 14-

MEDITERRANEAN BOARD

hummus, sweet roasted red pepper tapenade, eggplant dip, artichoke hearts, stuffed dates, Henry's olives, a blend of feta, tomatoes, red onion and cucumbers and toasted pita crisps 16-

~ add our chef's selection of cured meats 4-

SMALL PLATES

CREAMY MUSHROOM DIP

a blend of mushrooms, featuring Mycality, sautéed in a sherry herbed cream, layered with Rumiano's Garlic Jack, topped with breadcrumbs, baked & served with grilled bread 11-

KEBABS

your choice of marinated chicken or portobella mushrooms with a Thai inspired cucumber salad and our spicy apricot BBQ sauce 9-

BAKED BRIE

with caramelized pears, wrapped in puff pastry, drizzled with a Robert Goodman Wine reduction, served with fresh bread 8-

SWEET POTATO GNOCCHI

lightly sautéed with shallots, grilled Mycality mushrooms in lemon-brown butter-sage, sprinkled with fresh herbs and a touch of parmesan 12-

THE TAQUEDILLA

on Hand Made Style corn tortillas with grilled chicken breast, Cabot's Aged Cheddar, red onion, avocado and our spicy apricot BBQ sauce 8-

SALADS

HOUSE SALAD

a blend greens, shaved carrots and pickled red onion 6-

CAESAR SALAD

with grilled Halloumi cheese, house made croutons & our caesar dressing lrg 11- sm 7-

MANGO SLAW

with romaine, baby spinach, green cabbage, red onion, cilantro in an Asian style dressing lrg. 11- sm 7-

ARUGULA SALAD

fresh baby arugula lightly dressed with marinated figs, gorgonzola & and toasted walnuts lrg 12- sm 8-

CHEF'S SALAD

inquire with your server

~ add grilled chicken 4-

ENTREES

HOUSE MADE PASTA

inquire with your server

FISH OF THE DAY

inquire with your server

RIBEYE

from Niman Ranch, seasoned and grilled with potatoes au gratin and vegetables 32-

PORK AND APPLES

from Niman Ranch with potato pancakes and vegetables 22-

MARINATED CHICKEN (CHICKEN ADOBO)

a traditional Filipino dish with organic chicken thighs, a blend of quinoa and brown rice and a sesame-cilantro salad 16-

RATATOUILLE

belly warming blend of eggplant, zucchini, red peppers, onions, tomato and herbs over creamy polenta with a touch of parmesan 14-

ZUCCHINI TART

layered with ricotta, caramelized onions, asiago, fresh herbs in puffed pastry with our house salad 14-

MACHINE WORKS BURGER

local ground beef, caramelized onions, sharp cheddar, arugula on our house sesame roll with sweet potato wedges and our garlic-saffron aioli for dipping 12-

LOCAL FARE WITH GLOBAL FLAIR

We strive to provide local and organic ingredients as often as possible

THE MACHINE WORKS

SPECIALTY DRINKS

MACHINE WORKS OLD-FASHIONED

Bourbon-soaked cherries, an orange slice and maple syrup are muddled together with Knob Creek Bourbon and topped with a splash of soda **10-**

CORPSE REVIVER #3

Guaranteed to bring you back from the dead. Bulleit Rye whiskey, half a lemon, ginger syrup, splashes of bitters and finished with ginger ale. Served on the rocks **8-**

WORKHORSE

Hendrick's Gin, St. Germain Elderflower Liquor are shaken together and served on the rocks with ginger ale and garnished with a squeeze of lime **10-**

NO SHRINKING VIOLET

Aviation Gin, Crème Yvette Violet Liquor, Luxardo Maraschino Liquor, half a lime, shaken and served up & garnished with a Luxardo cherry **11-**

HOTTER TODDY

Germain Robin Brandy, fresh brewed Chamomile tea, Humboldt Honey and a squeeze of lemon **9-**

ITALIAN APPLE

Hangar One Buddha's Hand Lemon Vodka, Tuaca Italian Liquor and half a lemon are shaken together and topped with sparkling apple cider **10-**

GINGER PEACH

Ciroc Peach Vodka, Domain de Canton Ginger Liquor and half a lemon are shaken together, served in a martini glass & topped with sparkling wine **10-**

POMEGRANATE COSMOPOLITAN

Fresh ginger infused vodka is shaken with pomegranate juice and house made sweet and sour for a tart twist on an old favorite **8-**

BOB'S PERFECT MARGARITA

Cazadores Reposado, Grand Marnier & house made sweet and sour are shaken together and served on the rocks with a salted rim **11-**

SLACHERELLI SUNRISE

A drink after our own Mahayla's heart. Gran Centenario Rosangel Hibiscus Infused Tequila, fresh squeezed grapefruit juice and hibiscus syrup **8-**

NON ALCOHOL DRINKS

SAN PELLEGRINO 2-

Aranciata (orange), Limonata (lemon)

SAN PELLEGRINO SPARKLING MINERAL WATER (large bottle) 4-

NANTUCKET NECTARS 2.50

Pomegranate Pear, Orange Mango, Half Lemonade Half Ice Tea, Squeezed Lemonade

SODAS 2-

Coke, Diet Coke, 7Up, Ginger Ale

FRESH SQUEEZED GRAPEFRUIT 3-

FRESH SQUEEZED ORANGE JUICE 3-

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Robert Goodman Wines

2012 Wine Release

FLIGHTS

substitutions available

HUMBOLDT COUNTY FLIGHT 6-

2008 Humboldt Chardonnay
2008 Humboldt Pinot Noir
2007 Humboldt Cabernet Sauvignon

WINEMAKER'S PICK FLIGHT 9-

2003 Beatty Ranch Cabernet
2002 Polaris Vineyard Cabernet
2002 Beatty Ranch Cabernet

LIGHT FLIGHT 6-

2008 Carneros Chardonnay
2007 Carneros Chardonnay
2010 Humboldt Zinfandel

ULTRA-PREMIUM REDS FLIGHT 9-

2004 Polaris Vineyard Cabernet
2004 Beatty Ranch Cabernet
1998 Late Harvest Zinfandel

TASTE IT ALL 30-

10z. tastes of every available wine
(approx. 12-14)

	<u>\$/glass</u>	<u>\$/bottle</u>	<u>\$ off sale</u>
CHARDONNAY			
2008 Humboldt County, Orleans, Pierce Family Farms	7-	25-	19. ⁵⁰
2008 Carneros, Sangiacomo Vineyards	8-	28-	22. ⁵⁰
2007 Carneros, Sangiacomo Vineyards	8-	28-	22. ⁵⁰
2006 Carneros, Sangiacomo Vineyards	8-	28-	22. ⁵⁰
HUMBOLDT MACHINE WORKS			
Industrial Red ~ Humboldt County Merlot/Cabernet blend	5-	17-	15-
PINOT NOIR			
2008 Humboldt, Alder Point, Rainbo Vineyards	8-	28-	22. ⁵⁰
ZINFANDEL			
2010 Lake County, Red Hills, Ancient Lake Vineyard	7-	25-	21-
CABERNET SAUVIGNON			
2007 Humboldt County, Orleans, Henry Rose Vineyard	8-	28-	22. ⁵⁰
2004 Napa Valley, Howell Mountain, Beatty Ranch	14-	48-	22. ⁵⁰
2004 Napa Valley, Howell Mountain, Polaris Vineyard	14-	48-	42. ⁷⁵
2003 Napa Valley, Howell Mountain, Beatty Ranch	17-	53-	48-
2003 Napa Valley, Howell Mountain, Polaris Vineyard	17-	53-	48-
2002 Napa Valley, Howell Mountain, Beatty Ranch	19. ⁵⁰	70-	64. ⁵⁰
2002 Napa Valley, Howell Mountain, Polaris Vineyard	19. ⁵⁰	70-	64. ⁵⁰
DESSERT WINES			
1998 Late Harvest, Zinfandel (500ml) Napa Valley, Howell Mountain, Beatty Ranch	20-	60 -	53. ⁵⁰

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DESSERTS

SALTED CARAMEL BROWNIE 8-

*served warm with vanilla ice cream, drizzled with chocolate sauce,
sprinkled with sea salt*

JAS'S SPICED BREAD PUDDING 7-

with vanilla ice cream and a brandy caramel

VANILLA CREME BRÛLÉE 6-

FLOURLESS CHOCOLATE CAKE 6-

with a raspberry sauce and whipped cream

POACHED PEAR 8-

in Robert Goodman Wine with a creme anglaise and candied walnuts



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