

LITERATI BAR & GRILL

BRENTWOOD



LUNCH

SOUPS

	CUP	BOWL
TOMATO BISQUE	4.00	8.00
WILD MUSHROOM Cremini, portobello & shiitake topped with white truffle oil	4.00	8.00
FRENCH ONION GRATINÉE with imported gruyère & toasted sourdough		10.00

Soup & Sandwich

12.00

Grilled Cheese with a bowl of tomato bisque

STARTERS

HUMMUS PLATE Housemade mint & herb hummus served with flatbread	8.00
STEAMED ARTICHOKE with wild arugula, white onion, champagne vinaigrette & balsamic egg aioli	10.00
CALAMARI FRITTO Crispy calamari with saffron marinara & sauce gribiche	12.00
CRAB CAKES Served with apple & bacon salad, smoked jalapeno aioli & banyuls vinaigrette	10.00

Herbed Sonoma Goat Cheese "Souffle"

9.00

with toasted crostini

SANDWICHES

Served with choice of French fries or mixed organic greens.

CLASSIC BLT with applewood smoked bacon, lettuce, tomato & mayonnaise on crisped sourdough	11.00
LITERATI BLTA + GC with applewood smoked bacon, lettuce, tomato, avocado, goat cheese & garlic aioli on crisped sourdough	12.75
CROQUE MONSIEUR Niman Ranch smoked ham, gruyère & béchamel sauce on sourdough	12.00
CROQUE MADAME The Monsieur topped with a cage-free egg on sourdough	13.00
CURRIED CHICKEN SALAD Madras curry, golden raisins, dried cranberries, celery, onion, scallions & toasted almonds served open faced on pumpnickel	12.75

SALADS	
CAESAR SALAD Dried mission figs, parmesan, pumpnickel croutons & fig-anchovy dressing on a bed of fresh romaine	9.00
SPINACH & ARUGULA Tart apples, dried cranberries, celery, Danish blue cheese, candied walnuts & banyul dressing	12.75
THAI CHICKEN SALAD Napa & red cabbage, carrots, mixed organic greens, oranges, cashews, wontons & citrus dressing	12.00
CLASSIC COBB SALAD Turkey, egg, applewood smoked bacon, tomato, avocado, romaine & blue cheese dressing	14.00
SALAD WITH CHICKEN Frisee, radicchio, mixed organic greens, asparagus, tomato, feta, almonds, roasted chicken & Dijon vinaigrette	13.00
SEARED AHI TUNA SALAD Mixed organic greens, frisee, white & green beans, tomato, feta, red onion & lemon vinaigrette	15.00
WILD SALMON SALAD Oven roasted wild salmon with mixed organic greens, mango, sliced fennel, tomato & Dijon vinaigrette	18.50

ENTREES	
LUNCH OMELETTE Choice of 4: applewood smoked ham, turkey, applewood smoked bacon, mozzarella, cheddar, goat cheese, feta, tomato, basil, spinach, mushroom, avocado, caramelized onion	13.00
P.E.I. MUSSELS & FRITES Steamed in vermouth, garlic, shallots & herbs with grilled sourdough toast & garlic aioli	17.00
STEAK FRITES U.S.D.A. Prime Hangar steak & French fries with sauce vert & Dijon aioli	16.50

FREE RANGE CHICKEN BREAST with French fries & seasonal vegetables	18.00
FRESH CAUGHT TROUT with sautéed spinach & navy white beans or French fries	17.00
WILD SALMON Wild Canadian salmon with, roasted crimini mushrooms, asparagus, spaghetti squash & pesto	24.00
PASTA PRIMAVERA Fresh seasonal vegetables tossed with linguine, pesto, garlic, white wine, parmesan, wild arugula, olive oil.	16.00

FLATBREAD PIZZAS

MARGHERITA with tomato, sweet basil, mozzarella & marinara	12.00
SAUSAGE & PEPPERONI with marinara, mozzarella & parmesan	13.00
BARBECUE CHICKEN with barbecue sauce, red onion, cilantro & mozzarella	14.00
BLACK TIGER SHRIMP with pesto, basil, sun-dried tomatoes & mozzarella	14.00

GOAT CHEESE with cremini mushrooms, caramelized onion, garlic, truffle oil & mozzarella	13.00
ALSACE with Niman Ranch smoked ham, gruyère, béchamel sauce, caramelized onion, parmesan & extra virgin olive oil topped with wild arugula	13.00

DESSERTS

PATY'S FOUR LAYER CARROT CAKE	8.00
KAHLUA CAKE	8.00
LEMON TART	9.00
HOMEMADE ICE CREAM & SORBET	6.00
VANILLA BEAN CRÈME BRULÉE	8.00

SIDES

FRENCH FRIES	5.00
FAULKNER SWEET POTATO FRIES	6.00
TRUFFLE FRIES	12.00
GARLIC MASHED POTATOES	4.00
OVEN ROASTED ASPARAGUS	7.00
SAUTEED SEASONAL VEGETABLES	6.00
SAUTÉED SPINACH	6.00
PETITE GREEN SALAD ORGANIC	4.00

*Please let us know about any allergies.
18% gratuity added to parties of 6 or more.*

EXECUTIVE CHEF CHRISTIAN DE LA VARA

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WHITE WINES BY THE GLASS

	GLASS	BOTTLE
CHARDONNAY LAETITIA	9.00	32.00
CHARDONNAY TREFETHEN	12.00	42.00
SAUVIGNON BLANC JOEL GOTT	8.00	28.00
ALBARINO VERDEMAR	9.00	32.00
VIOGNIER BRIDLEWOOD	9.00	32.00
PINOT GRIGIO CANDONI	9.00	32.00
PINOT GRIGIO SANTA MARGHERITA	13.00	45.00
REISLING PACIFIC RIM	9.00	32.00
ROSE LA GRAVETTE	8.00	28.00
PROSECCO ZONIN	8.00	28.00

RED WINES BY THE GLASS

	GLASS	BOTTLE
MERLOT DE TIERRA	9.00	32.00
ZINFANDEL HEITZ CELLARS	14.00	48.00
PINOT NOIR LAETITIA	12.00	42.00
PINOT NOIR CASTLE ROCK	12.00	42.00
CABERNET GUENOC	9.00	32.00
CABERNET LINE 39	10.00	35.00
SYRAH/GRENACHE DEEP SEA	14.00	48.00
BOURDEAUX REIGNAC	10.00	35.00
MALBEC DON NICANOR	12.00	42.00
RIOJA RAMON BILBAO	10.00	35.00
CHIANTI POGGIO BASSO	10.00	35.00

BEERS ON TAP

<p>SCRIMSHAW PILSNER 4.4% abv 5.00 North Coast Brewery Ft. Bragg, California Subtle hop character, crisp clean palate & dry finish</p> <p>UNIBROUE BLANCHE DE CHAMBLY 7.00 12oz 5% abv Quebec, Canada Wheat with subtle spices & citrus</p> <p>WEIHENSTEPHANER, HEFE WEISSE 6.00 5.4% abv Munich, Germany Brewing since 1040 A.D Naturally cloudy wheat beer Wonderful yeasty fragrance & taste</p> <p>UNIBROUE MAUDITE 12oz 8% abv 7.00 Quebec, Canada Deep red-amber color with a rocky foam head & an appealing aroma of wild spices & floral hop notes Spicy, vinous & deliciously complex with a crisp hop finish</p> <p>CHIMAY WHITE 8oz 8% abv 9.00 Poteaupre, Belgium This triple fermented Trappist ale is golden blond in color, unfiltered with a remarkable blend of malt and hops Bright & refreshing</p>	<p>AVENTINUS 8.2% abv 8.00 Kelheim, Germany. Caramel colored wheat beer with a velvety cocoa & sweet finish</p> <p>GREEN FLASH WEST COAST IPA 6.00 7.3% abv San Diego, California Extravagantly hopped, full flavored, medium bodied & copper colored</p> <p>ANDERSON VALLEY SUMMER 5.00 SOLSTICE 5.6% abv Boonville, California Copper colored ale is smooth, malty & lightly sweet, with a delicate hint of spice</p> <p>ACME PALE ALE 5% abv 5.00 Ft. Bragg, California Medium bodied pale ale with a beautiful copper color, a robust head & the rich flavor of caramel malt & fresh citrus</p> <p>OLD RASPUTIN RUSSIAN IMPERIAL 8.00 STOUT 9% abv Ft. Bragg, California Rich intense brew with big complex flavors & a warming finish</p>
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Literati Beer Flight

12.00

Choose any of the four beers above and enjoy a sampling of some of the best beers available on tap!

BEERS IN THE BOTTLE

<p>SPATEN PREMIUM LAGER 5.2% abv 5.00 Golden light lager with a well balanced hop flavor</p> <p>WOODCHUCK GRANNY SMITH CIDER 5.4% abv 5.00 Made only from Vermont grown Granny Smith apples Tart & tangy</p> <p>TRIPLE KARMELIET 8.4% abv 8.00 Blond, robust, smooth & fruity 3 grain top fermented beer</p> <p>DELIRIUM NOCTURNUM 750 ml 9% abv 16.00 Belgian ale that is strong, complex & has lots of flavor & character</p>	<p>FULLER'S LONDON PRIDE 4.7% abv 5.00 Smooth & astonishingly complex beer with a distinctive malty base & a well developed hop flavor</p> <p>ABITA PURPLE HAZE 4.2% abv 5.00 A crisp, American style wheat beer with raspberry puree added after fermentation</p> <p>HITACHINO WHITE 5.5% abv 9.00 A refreshing, mildly hopped, Belgian styled beer with a complex flavor of coriander, orange peel & nutmeg</p> <p>WEIHENSTEPHANER KORBINIAN 500 ml 7.4% abv 8.00 Double Bock, with medium hops & lots of malt with mild sweetness</p>
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Book Sale

4.00

Heineken, Sierra Nevada, Saison Dupont, Old Speckled Hen, Guinness Stout