

Appetizer Menu

Aioli

Salpicón de Pulpo

Beer steamed and grilled octopus with potatoes, onions, grilled bell peppers & pimentón

L Wine Lounge & Urban Kitchen

Roasted Spring Vegetable Tartine

Roasted spring vegetables on grilled bread with goat cheese and herb cream topped with Fra'mani Soppresetta Salami. Paired with Spanish Albarino

Lounge on 20

Fried Mac 'N Cheese

White truffle oil, new York cheddar and crispy prosciutto

Mulvaney's B&L

Grilled Delta Asparagus with Fiscalini Bandaged Cheddar, Edwards Country Ham, Meyer Lemon

Vegetarians may request the appetizer without ham.

Waterboy

Pan Seared Alaskan Halibut

With Potato Gnocchi, English Peas, Spring Onions, Applewood Bacon, Saffron-Chive Butter Sauce

Zocalo

Crispy Golden Tiger Prawns

Served with a spicy habanero sauce. Tequila Suggestion: Fortaleza Blanco



Entree Menu

Aioli

Cordero al Mallorquí

Braised lamb shoulder, finished on the grill with caramelized onions & raisins, layered on a garbanzo puree

L Wine Lounge & Urban Kitchen

Pomegranate Glaze Short Ribs

Pomegranate glaze short ribs with creamy polenta and baby carrots. Paired with Napa Cabernet

Lounge on 20

Steak Frites

Certified angus beef, fries, green peppercorn sauce

Mulvaney's B&L

Grilled Bledsoe Pork Chop on Del Rio Greens, Salsa Verde with Riverdog Potato Gratin

We will have fish to substitute for pork for fishatarians and a vegetarian ravioli.

Waterboy

Charcoal Grilled Niman Ranch Pork Loin

With Spring Garlic Mashed Potatoes, Grilled Asparagus, Glazed Carrots, Salsa Verde

Zocalo

Corn tortillas filled with chicken and queso Oaxaca

Dipped in fresh tomatillo sauce and topped with queso fresco. Tequila Suggestion: 4 Copas Reposado



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