



Soups & Salads

French Onion Soup <i>French Bread & Gruyere Cheese Gratin</i>	8.00	Baby Spinach Salad (GF) <i>Fresh Spinach, Red Onion, Toasted Almond, Sundried Tomatoes, Buzzy Bee Local Honey and Dijon Vinaigrette</i>	12.00
Chef's Soup Selection <i>Chef's Daily Soup Selection</i>	7.00	Vita Grilled Chicken Salad <i>Romaine Lettuce, Chicken, Hass Avocado, Tomato, Bacon, Egg, Aged Cheddar Cheese, Frizzled Onions and Ranch Dressing</i>	14.00
Vita House Salad (GF) <i>Baby Mesclun Greens, Cucumber, Carrots and Tomato</i>	8.00	Farmhouse Arugula Salad <i>Roasted Red Beets, Warm Goat Cheese Fritters, Port Wine Poached Sundried Cherris and Champagne Vinaigrette</i>	12.00
Traditional Caesar Salad <i>Chopped Romaine Lettuce with House-Made Croutons and Parmesan Cheese</i> Chicken/Beef 5 Salmon 10	9.00		

Small Plates & Starters

Margherita Flatbread <i>Chopped Tomato, Fresh Mozzarella and Fresh Chopped Basil</i>	10.00	Creamy Spinach Dip <i>Garlic Baked Pita Chips</i>	9.00
Prosciutto Flatbread <i>Fresh Mozzarella, Prosciutto, Baby Argula and Shaved Parmesan with Balsamic Glaze</i>	12.00	Beef Sliders <i>Lettuce, Tomato, Onion and House Pickles</i>	9.00
Classic Wings <i>Choice of Traditional, Jamaican Jerk, Parmesan Truffle or Sweet Chili Sauce</i>	12.00	BBQ Pulled Pork Sliders <i>Caroline Cole Slaw</i>	9.00
Artisanal Cheese Board (for 2) <i>Chef's Daily Artisan Cheese Selection, House Black Mission Fig Jam, Flatbread</i>	14.00	Buffalo Chicken Sliders <i>Grilled Chicken with Spicy Wing Sauce, Lettuce, Tomato and Crumbled Bleu Cheese Dressing</i>	9.00
Quesadilla <i>Sautéed Onions, Cheddar Jack Cheese, Sour Cream and Salsa</i> Chicken, Steak or Vegetable	12.00	Parmesan Truffle Fries <i>Black Pepper Malted Ketchup</i>	9.00
Chicken Fingers <i>Crispy Tenders tossed in Maple Chili Glaze</i>	12.00	Chef's Signature Pork Belly Buns <i>Steamed Buns, Seared Pork Belly, Carrot, Scallion and Korean BBQ Sauce</i>	12.00
Nachos Vita (GF) <i>Cheddar and Pepper Jack Cheese, Tomato, Olives, Onions, Jalapeños, Sour Cream, Guacamole and Salsa</i> Chicken/Beef 5	11.00	Trio-Hummus <i>Chick Pea, Black Bean, Edamame and Garlic House Baked Pita Chips</i>	9.00

Hand Helds

All served with French Fries - Add Truffle Fries for \$1.50

Vita Chicken Club <i>Grilled Chicken, Bacon, Hass Avocado, Tomato, Baby Greens, Sundried Tomato Aioli on a Toasted Ciabatta Square</i>	13.00	Build Your Own "Certified Angus" Burger <i>Lettuce, Onion, Tomato, House Made Pickle</i> Cheese: Swiss, Cheddar, American, Provolone or Bleu Toppings: Sautéed Mushrooms, Sautéed Onions, Bacon, Hass Avocado, Jalapeños or BBQ Sauce	16.00
Grilled Flat Iron Sandwich <i>Caramelized Onions, Chimichurri Aioli, Pepper Jack Cheese on Cuban Bread</i>	13.00	California Turkey Burger <i>Baby Arugula, Avocado, Tomato, Red Onion and Sundried Tomato Aioli</i>	14.00
Vegetable Wrap <i>Hummus, Grilled Zucchini, Yellow Squash, Portobello Mushrooms and Roasted Red Peppers</i>	12.00	Buffalo Chicken Wrap <i>Crispy Chicken Tenders, Shredded Lettuce, Tomato, Cheddar Cheese and Bleu Cheese Dressing</i>	12.00
Spicy Chicken Tacos (GF) <i>Hand-Made Taco Shells, Shredded Lettuce, Tomato, Sour Cream and Guacamole</i>	12.00		
Blackened Tilapia Tacos <i>Soft Flour Tortillas, Shredded Lettuce, Tomato, Cilantro Lime Sour Cream and Guacamole</i>	13.00		

GF = Gluten Free

Thoughtful Foods for Thoughtful Minds While Keeping It Local Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

Main Entrées

****Available between 6:00 and 10:00 p.m. ****

Main Entrées Served with Chef's Choice Daily Starch & Vegetable (Excluding Pasta Entrées)

Beef Tenderloin (GF) <i>Roasted Garlic Demi</i>	36.00	Grilled Strip Steak (GF) <i>Roasted Shallot Demi</i>	32.00
Frenched Chicken Breast (GF) <i>Red Wine Sauce</i>	24.00	Farm House Bacon Mac & Cheese <i>Local Farmers Cheddar Cheese</i>	16.00
Five Spice Salmon <i>Soy Ginger Chili Glaze</i>	28.00	Spinach & Roasted Garlic Ravioli <i>Grilled Chicken, Tomato, Peas, Porcini Truffle Cream Sauce</i>	21.00

Desserts

Carrot Pineapple Cake <i>Cream Cheese Frosting and Mango Puree</i>	8.00	Gluten Free XL Macaroons <i>Duet of Macaroons with Seasonal Filling</i>	8.00
Chocolate Covered Vanilla Bean Cheesecake <i>Buttercream and Caramel Sauce</i>	8.00	Ice Cream and Sorbet of the Day	8.00
Extra Dark Chocolate Cake <i>Raspberry Sauce, Ganache and Chocolate Swizzle</i>	8.00		

Wines

Wines by the Bottle

CHAMPAGNE & SPARKLING WINE

La Marca Prosecco	38/8
Domaine Ste. Michelle Columbia Valley Brut, Washington	34
GH Mumm Cordon Rouge Extra Dry Champagne, France	82
Vueve Cliquot "Yellow Label" Champagne, France	99

WHITE

Lumina Ruffino Pinot Grigio, Tuscany Italy	28
Montevina Pinot Grigio, California	32
Joel Gott Riesling, Columbia Valley, CA	44
Sea Glass Riesling, Santa Barbara, CA	34
A-Z Pinot Gris, Oregon	44
Ménage Trois Sauvignon Blanc, California	36
Joel Gott Sauvignon Blanc, Columbia Valley, WA	48
Nappa Valley Cellars Chardonnay, California	64
Charles & Charles Chardonnay, Columbia Valley, WA	44
Trinity Oaks Chardonnay, California	28
Joel Gott Chardonnay, Columbia Valley, WA	52
Mulderbosch Rosé, South Africa	32
Sycamore Lane White Zinfandel, California	28
Terra D'oro Moscatto, California	38

RED

Blackstone Pinot Noir, California	32
David Bruce Pinot Noir, Sonoma Valley, CA	54
Tenuta Sassoregale, Sangiovese, Tuscan Maremma, Italy	48
Trinity Oaks Merlot, California	28
Napa Valley Cellars Merlot, California	64
Ruffino Chianti DOCG, Chianti, Italy	32
Catena Malbec, Mendoza, Argentina	38
Los Cardos Malbec, Argentina	28
Alice White Shiraz, Southeastern Australia	28
Ménage Trois Zinfandel, California	38
Trinity Oaks Cabernet, California	28
14 Hands Cabernet, Washington	32
Folie A Deux Cabernet, Nappa Valley, CA	56
The Show Cabernet, California	38
Red Diamond Merlot, Washington	32

RED

Tenuta Sassoregale, Sangiovese, Tuscan Maremma, Italy	11.00
Trinity Oaks Cabernet, California	9.00
14 Hands Cabernet, Washington	10.00
Red Diamond Merlot, Washington	10.00
Blackstone Pinot Noir, California	10.00
Ménage Trois Zinfandel, California	10.00
Ruffino Chianti DOCG, Chianti, Italy	10.00
Los Cardos Malbec, Argentina	10.00
Alice White Shiraz, Southeastern Australia	10.00

Cocktails

Ginger Snap Sour Martini Tito's Handmade Vodka, Ginger Liqueur, Maple Syrup	12.00
PEARfectly Elegant Martini Grey Goose Pear, Cognac Liqueur, Pear Nectar	12.00
Cranberry Frost Martini Skyy Coastal Cranberry Vodka, Cointreau White Cranberry Juice	10.00
Peppermint Peaks Ketel One, Coffee Liqueur, Peppermint Schnapps	10.00
Claret Collins Tito's Vodka, Fresh Squeezed Lime Juice, Red Wine	9.50
Pomegranate Paanch Grey Goose Vodka, Grand Mariner, Pomegranate Juice	10.00
Agave Spice Casamigos Blanco Tequila, Aperol, Pineapple Juice	10.50
Milk Punch Bulliet Bourbon, Rum, Maple and Vanilla Syrup	10.50
Maple Mint Julep Bourbon, Maple Syrup, Fresh Mint	10.00
Mad Hatter Manhattan Woodford Reserve, Amaretto, Black Tea Syrup	10.50
Russian Mule Russian Standard Vodka, Ginger Beer, Fresh Mint (Make it American with Tito's Vodka)	9.50

Wines by the Glass

WHITE & ROSÉ

A To Z Pinot Gris, Oregon	11.00
Lumina Ruffino Pinot Grigio, Tuscany, Italy	9.00
Montevina Pinot Grigio, California	10.00
Joel Gott Riesling, Columbia Valley, CA	10.00
Sea Glass Riesling, Santa Barbara, CA	9.00
Ménage Trois Sauvignon Blanc, California	10.00
Joel Gott Sauvignon Blanc, Columbia Valley, WA	10.00
Trinity Oaks Chardonnay, California	9.00
Joel Gott Chardonnay, Columbia Valley, WA	10.00
Mulderbosch Rosé, South Africa	9.00
Sycamore Lane White Zinfandel, California	9.00
Terra D'oro Moscatto, California	10.00
Charles & Charles Chardonnay, Columbia Valley, WA	11.00

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