



HILLSTONE

STARTERS

CHILLED JUMBO SHRIMP with cocktail and classic mustard sauces.....	25
AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette [†]	25
BURRATA ON TOAST with wood roasted tomatoes and fresh herbs.....	17
SPINACH & ARTICHOKE DIP with salsa, sour cream and hand-cut tortilla chips.....	17
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish.....	9
WARM BREAD PLATE rosemary focaccia, marinated olives, toasted almonds	7
GRILLED ARTICHOKE s <i>gone for the season!</i>	

We grill only true heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. They're typically available spring through summer.

SALADS

CAESAR SALAD baby gem lettuce, Reggiano, croutons, classic dressing [†] (<i>add rotisserie chicken +6</i>)	14
CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs	21
SEARED AHI TUNA with almond vinaigrette, and a salad of mango, avocado, sesame miso dressing [†] ...	24
EMERALD KALE & ROTISSERIE CHICKEN with cashews and sesame miso vinaigrette	19
SCALLOP SALAD pan-seared, with tomatoes, roasted beets and vinaigrette.....	32

HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, arugula, pickled onion on a fully dressed bun [†]	20
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack.....	20
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw	20
FRENCH DIP AU JUS thinly sliced roasted prime rib on a house-made French roll [†]	23
CLASSIC OMELETTE goat & white cheddar cheeses, fresh herbs, served with roasted tomatoes [†]	17
RUBY RED TROUT lightly seasoned and hardwood grilled, served with coleslaw [†]	30
PAN-ROASTED SALMON hand-filleted in house daily, served with broccoli [†]	31
TRUE DOVER SOLE lightly breaded and pan fried, served with tartar sauce (<i>Thurs – Sat only</i>) [†]	AQ
<i>Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.</i>	
ROTISSERIE CHICKEN slow-roasted with crushed herbs & apricot glaze, with warm kale panzanella	28
CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, coleslaw and fries	35
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries [†]	45
WOOD GRILLED RIB-EYE seasoned and hardwood grilled, served with bok choy [†]	45

We do not guarantee steaks ordered 'medium well' or above

VEGETABLES & SIDES

Wild Rice with Champagne Vinaigrette and Almonds 7 • Coleslaw 6 • Broccoli 8 • Roasted Peppers 7
Warm Kale Panzanella 8 • Bok Choy 8 • Kale Salad with Sesame Miso Vinaigrette 8 • French Fries 7

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! [†]Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. *Our Café Vinaigrette is lightly seasoned with bacon. Bon Appétit!*



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THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries [†]	47
WOOD GRILLED RIB-EYE seasoned and hardwood grilled, served with pomme purée & bok choy [†]	47
USDA PRIME FILET hand-selected, served with pomme purée and broccoli (limited) [†]	58

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VEGETABLES & SIDES

Warm Kale Panzanella 8 • Wild Rice with Champagne Vinaigrette and Almonds 7 • Roasted Peppers 7
Broccoli 8 • Bok Choy with Reggiano 8 • Coleslaw 6 • Kale Salad 8 • French Fries 7 • Pomme Purée 8

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COCKTAILS



HILLSTONE NEGRONI..... 16
Our take on the classic with a hint of lime



HAND-SHAKEN DAIQUIRI..... 16
Flor de Caña rum and freshly squeezed lime



JACKRABBIT 15
Milagro reposado tequila, Campari, freshly squeezed grapefruit juice, house-made sweet & sour, mint



CRISP MARTINI 16
Hendrick's gin, St. Germain, Sauvignon Blanc, lemon



MARGARITA 15
Corazón tequila with our house-made sweet & sour



KICKSTART 14
Weekends only, our "Mary" with a little kick, vodka or tequila, chilled and served up

SPARKLING & CHAMPAGNE

SCHRAMSBERG *Blanc de Blancs, North Coast* 13/62

TAITTINGER *La Francaise Brut, France* 62

LAURENT PERRIER *Cuvée Rosé, Champagne, France* 95

CHARDONNAY

MINER FAMILY Napa Valley 14 (on tap)

CATENA ALTA *Historic Rows, Mendoza* 16/54

JOSEPH DROUHIN Chablis, France 48

PAUL HOBBS Russian River Valley 84

SAUVIGNON BLANC

MARGERUM *Sybarite, Santa Barbara* 14/48

HUBERT BROCHARD Sancerre, France 15/54

SERESIN Marlborough, New Zealand 44

CAKEBREAD Napa Valley 49

ROSÉ & MORE WHITES

HOGWASH Rosé, California 14 (on tap)

DR. LOOSEN *Blue Slate Riesling, Mosel, Germany* 13/46

SWANSON Pinot Grigio, Sonoma 13/46

DO FERREIRO Albariño, Rías Baixas, Spain 38

CABERNET SAUVIGNON & CABERNET BLENDS

TUCK BECKSTOFFER *The Sum, Napa Valley* 15/52

MI SUEÑO *El Llano, Napa Valley* 17/58

TURNBULL Napa Valley 72

REYNOLDS FAMILY *Estate, Napa Valley* 90

MI SUEÑO *Hillstone, Rutherford* 100

MARK HEROLD *Coombsville, Napa Valley* 110

CAYMUS Napa Valley 130

EHLERS ESTATE 1886, St. Helena 135

HOURLASS *Estate, Napa Valley* 175

BRYANT FAMILY *DB4, Napa Valley* 195

HERRERA *Seleccion Rebecca, Napa Valley* 195

SASSICAIA Tuscany, Italy 225

OPUS ONE Napa Valley 350

PINOT NOIR

PALI Santa Barbara County 14 (on tap)

RADIO-COTEAU *La Neblina, Sonoma* 17/58

ENROUTE *Le Pommiers, Russian River Valley* 64

DUMOL *Estate, Russian River Valley* 98

SEA SMOKE *Ten, Santa Rita Hills* 110

MERLOT

CROSBY ROMANN Napa Valley 14/48

NICKEL & NICKEL *Harris, Oakville, Napa Valley* 68

DUCKHORN Napa Valley 75

SHAHER *TD-9, Napa Valley* 82

MORE REDS

SANTA JULIAN *Reserva Malbec, Mendoza, Argentina* 14 (on tap)

MUGA *Reserva Tempranillo, Rioja, Spain* 15/54

ORIN SWIFT *8 Years, Napa* 18/62

EMILIO MORO *Tempranillo, Ribera del Duero, Spain* 42

LUCA *Malbec, Uco Valley, Mendoza, Argentina* 58

TERRY HOAGE *District 8 Grenache/Syrah, Paso Robles* 62

VIEUX TELEGRAPHE *Châteauneuf-du-Pape, France* 115

COLD BEER

REISSDORF *Kölsch | Germany* 10

CHIMAY *Tripel | Belgium*..... 12

LAGUNITAS *IPA | California*..... 10



\$25 corkage fee per 750 ml bottle.

We would like to see that you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.