

At Artisan 179 we support local, sustainable and organic practices. All Scratch Kitchen, Farm to Table

SHARE PLATES

- ARTISAN POPCORN \$8.00 (GF)**
BLACK TRUFFLE SALT, PARMESAN
- PAN SEARED ASIAN DUMPLINGS \$15.00**
HERITAGE BERKSHIRE PORK MIX,
KOREAN CHILI/SOY DIPPING SAUCE
- TEMPURA CAULIFLOWER \$16.00**
SOY GINGER DRIZZLE, THAI CHILI SAUCE
- CARAMELIZED BRUSSEL SPROUTS \$16.00 (GF)**
CRISPY PANCETTA
- HAMACHI CRUDO \$18.00 (GF)**
AMBERJACK, TOGARASHI, THAI CHILIES, SOY GINGER
- BURRATA, HEIRLOOM TOMATO & FOCACCIA \$18.00 (GF)** WITHOUT FOCACCIA
4OZ. BURRATA, HEIRLOOM TOMATOES, FOCACCIA,
PISTACHIO RAMP PESTO, AGED BALSAMIC REDUCTION
- WAGYU MEATBALLS \$18.00**
SAN MARZANO, PARMESAN, RICOTTA, FOCACCIA
- TRIO SLIDERS \$18.00**
ITALIAN SAUSAGE, CHICKEN MILANESE, MEATBALL
- AHI TUNA TARTARE \$20.00 (GF)** WITHOUT WONTONS
SCALLIONS, GINGER, TOGARASHI
- BEEF CARPACCIO \$20.00 (GF)**
SNAKE RIVER FARM WAGYU BAVETTE, PECORINO,
DIJON, PICKLED RAMPS
- AVOCADO CRAB SALAD \$22.00 (GF)**
COLOSSAL LUMP CRAB, ROMA TOMATOES,
RED ONION, AVOCADO MOUSSE
- PROSCIUTTO WRAPPED SHRIMP \$22.00 (GF)**
GRAND MARNIER ORANGE SAUCE
- SUSHI GRADE SCALLOPS \$22.00 (GF)**
CHORIZO CITRUS SWEET CORN SUCCOTASH, BLOOD ORANGE,
MARCONA, TEQUILA MELON LIME VINAIGRETTE
- COMBO CHARCUTERIE BOARD \$24.00 (GF)** WITH GLUTEN FREE CROSTINIS
3 CHEF SELECT MEATS, 3 CHEF SELECT CHEESES,
ACCOUTREMENTS

LOLLIPOPS SELECTION (GF)

- CHICKEN LOLLIPOPS \$20.00**
SOY/HOISIN GLAZE
- LAMB LOLLIPOPS \$24.00**
HONEY MAPLE BALSAMIC
- LOBSTER LOLLIPOP \$26.00**
SWEET THAI CHILI GARLIC LIME

SALADS

ADD TO ANY DISH: AMISH CHICKEN BREAST \$8.00,
6 OZ. VERLASSO SALMON \$10.00, 4 TEXAS GULF SHRIMP \$14.00,
6 OZ. NIMAN RANCH PRIME FLAT IRON STEAK \$15.00,
3 SUSHI GRADE SEA SCALLOPS \$18.00
8 OZ. MAINE COLD WATER LOBSTER TAIL \$24.00

- ARTISAN GARDEN SALAD \$10.00 (GF)**
SPRING AND SUMMER GREENS, CHERRY TOMATOES,
RED ONIONS, RADISHES, ENGLISH CUCUMBERS,
CHAMPAGNE VINAIGRETTE
- TUSCAN KALE CAESAR SALAD \$14.00 (GF)** WITHOUT CROUTONS
FOCACCIA CROUTONS, PECORINO/PARM,
CRISP GALA APPLES, HOUSE MADE CLASSIC CAESAR DRESSING
- CITRUS BEET SALAD \$14.00 (GF)**
CONFIT MIXED BABY BEETS, ORANGE, PETITE SPRING MIX,
STRAWBERRIES, ORGANIC HONEY GOAT CHEESE MOUSSE,
PISTACHIO DUST, STRAWBERRY BALSAMIC VINAIGRETTE
- ARTISAN BRUSSEL SALAD \$14.00 (GF)**
PANCETTA, PECORINO/PARM, PIGNOLI NUTS, SHAVED RED
ONION, DOOR COUNTY CHERRIES, RED WINE VINAIGRETTE
- SEASONAL MELON & PROSCIUTTO DI PARMA \$14.00 (GF)**
WATERMELON, HONEYDEW, CANTALOUPE, PERSIAN
CUCUMBERS, WATERCRESS, MINT, FETA, CRISPY PROSCIUTTO,
HIBISCUS WATERMELON VINAIGRETTE

HOUSE MADE PASTA & RISOTTO

CHEF SELECT RISOTTO SEE SERVER FOR DETAILS

- RICOTTA GNOCCHI \$26.00**
QUATTRO FORMAGGI, ENGLISH PEAS, PECORINO/PARM,
PURPLE OIL, GARLIC FLOWER
- SPAGHETTI ARRABIATA \$26.00**
SAN MARZANO TOMATO, BURRATA, CRUSHED RED PEPPER,
CALABRIAN CHILI, PECORINO/PARM, FRESH BASIL
- HERBES DE PROVENCE PAPPARDELLE \$26.00**
EXOTIC MUSHROOM RAGOUT, PECORINO/PARM
- TAGLIATELLE BOLOGNESE \$26.00**
GROUND WAGYU & HERITAGE BERKSHIRE PORK,
SAN MARZANO TOMATO, PECORINO/PARM, FRESH BASIL
- BUCATINI \$26.00**
CONFIT HEIRLOOM CHERRY TOMATOES, PIGNOLI NUTS,
RAMP PESTO CREAM SAUCE, PECORINO/PARM

(GF) GLUTEN FREE SUBSTITUTION AVAILABLE FOR ALL PASTA DISHES

ENTRÉES

- ARTISAN CHICKEN BURGER \$16.00 (GF)** WITH GLUTEN FREE BUN
FLORENTINE CHICKEN BURGER, HAVARTI, PESTO AIOLI
- ARTISAN DBL SMASHBURGER \$18.00 (GF)** WITH GLUTEN FREE BUN
2 SNAKE RIVER FARM WAGYU BEEF PATTIES,
LETTUCE, AMERICAN CHEESE, ONION, RAMP PICKLES,
THOUSAND ISLAND AIOLI, TURANO PRETZEL BUN
- MEDITERRANEAN BELL & EVANS AMISH CHICKEN \$32.00**
AIRLINE BREAST, ZATAR & PITA CRUSTED FRIED THIGH, OLIVE
TAPENADE, FETA, SAFFRON FREGOLA, ROMAN ARTICHOKE,
TOMATO VINAIGRETTE
- 16 OZ. FRENCHED BONE IN HERITAGE BERKSHIRE PORK CHOP \$38.00 (GF)**
CALIFORNIA BUTTER BEAN RAGOUT, ORANGE BRAISED FENNEL,
BROCCOLINI, HAM HOCK CABBAGE, SAGE PORK JUS
- 14 OZ. DRY AGED PRIME NEW YORK STRIP \$48.00 (GF)** WITHOUT SHALLOTS
WHITE ASPARAGUS PUREE, EXOTIC MUSHROOMS,
CIPOLLINI, CRISPY SHALLOTS, BOURBON JUNIPER PEPPERCORN
DEMI GLAZE
- 10 OZ. GRASS FED PRIME FILET MIGNON \$50.00 (GF)**
ROASTED ASPARAGUS, CONFIT SMASHED FINGERLING
POTATOES, CLASSIC BEARNAISE
- *THIS TURF CAN SURF WITH COLOSSAL LUMP CRAB OSCAR
STYLE \$18.00, 8 OZ. COLD WATER MAINE LOBSTER TAIL \$24.00,
3 SUSHI GRADE SEA SCALLOPS \$18.00,
4 TEXAS GULF JUMBO SHRIMP \$15.00

- MISO MARINATED SESAME CRUSTED VERLASSO SALMON \$34.00 (GF)**
OOLONG TEA INFUSED TUXEDO RICE CAKE, BLACK FORIDDEN
& JASMINE RICE, GOCHUJANG CARROT PUREE, BOK CHOY,
PICKLED DAIKON, CHARRED CARROT SLAW, LOTUS ROOT
- PARISIAN STRIPED BASS \$36.00 (GF)** WITHOUT CRIQUES
CRISPY CRIQUES (POTATO PANCAKE), SAUTÉED DANDELION
GREENS, ORANGE BLOSSOM WATER GOOSEBERRIES, FIN HERBS,
LIMONCELLO CAPER BERRY BEURRE BLANC
- CHILEAN SEA BASS \$40.00 (GF)**
AROMATIC ARGENTINIAN BROTH, GUAVA GELÉE,
AVOCADO MOUSSE, CHIMICHURRI

SIDES

- FRENCH FRIES \$7.00**
- TRUFFLE PARMESAN FRENCH FRIES, ROASTED GARLIC AIOLI \$8.00**
- CHEF SELECT WEEKLY VEGETABLE \$9.00**
SEE SERVER FOR DETAILS

EXECUTIVE CHEF RYAN GILL,
SOUS CHEF NATHAN LOVAS,
JR SOUS CHEF ADAM KOCH,
GENERAL MANAGER KATRINA HARLAND

CRAFT COCKTAILS

LIQUID INTELLIGENCE \$12.00

MIXOLOGIST'S CHOICE. SWEET OR SPIRITED

RON & MARY'S BROWN MUMBLER \$12.00

AGED IN HOUSE BULLEIT RYE, FRESH ORGANIC ORANGE, LUXARDO CHERRY, SUGAR CUBE, BITTERS, SWEET SODA

SMOKED BLOOD ORANGE MANHATTAN \$12.00

AGED IN HOUSE BULLEIT RYE, SWEET VERMOUTH, SMOKED BLOOD ORANGE SIMPLE SYRUP, LUXARDO CHERRY

THE JIMMY JOHN \$12.00

JAMESON, JOHNNY BLACK, BITTER TRUTH GOLDEN FALERNUM, ORGANIC LEMON JUICE, GINGER ALE

HURRICANE (KATRINA H.) \$12.00

ZACAPA RUM, CAPTAIN MORGAN, ORGANIC LIME JUICE, ORANGE JUICE, GRENADINE, PASSION FRUIT

SOME PEOPLE CALL ME MAURICE \$12.00

RIAZUL ANEJO, ROSEMARY GRAPEFRUIT SIMPLE SYRUP, PRESS, ORGANIC GRAPEFRUIT, BLACK SEA SALT

FIFTY SHADES OF GREY GOOSE \$12.00

GREY GOOSE, FILTHY OLIVE BRINE, DRY VERMOUTH, HOOKS BLU CHEESE OLIVES

SMILE HIGH CLUB \$12.00

DON JULIO BLANCO, WATERMELON RED BULL, MINT, FRESH WATERMELON JUICE, ORGANIC LIME JUICE

ABOUT THYME \$12.00

GREY GOOSE, BOMBAY BRAMBLE, ORGANIC LEMON JUICE, BITTER TRUTH GOLDEN FALARNUM, SPLASH CRANBERRY, PRESS, THYME SPRIG

HIBISCUS MARGARITA \$12.00

AGAVALES, ORGANIC LEMON JUICE, HIBISCUS HONEY SIMPLE SYRUP, TRIPLE SEC, SWEET AND SOUR

START ME UP \$12.00

STOLI BLUEBERRY, BITTER TRUTH GOLDEN FALERNUM, ORGANIC LEMON JUICE, GINGER BEER, BLUEBERRY RED BULL, MINT, BLUEBERRIES

MY JAM \$12.00

TITO'S, STRAWBERRY BALSAMIC SHRUB, ORGANIC LEMON JUICE, BLACK PEPPER, SPANKED BASIL

PURPLE HAZE \$12.00

CASAMIGOS BLANCO, MEZCAL, MINT, BLUEBERRY, ORGANIC LEMON JUICE, TRIPE SEC, BUTTERFLY PEA FLOWER TEA, LEMONADE

BRONX TALE \$12.00

TANQUERAY SEVILLA ORANGE, TRIPLE SEC, GRAND MARNIER, ORGANIC LEMON JUICE

PINEAPPLE COCONUT DREAM \$14.00

BLENDED, SHIPWRECK COCONUT RUM, CREME DE COCONUT, BAILEYS COLADA, LICOR 43, GOSLINGS RUM FLOATER

FROZÉ & SANGRIA

Hampton Water Seasonal Frozé \$14.00
Seasonal Sangria \$12.00
See server/mixologist

* THE SMOKE SHOW \$16.00

Ask your server/mixologist

BEERS

DOMESTICS MILLER LITE | BUD LIGHT | COORS LIGHT |

MICHELOB ULTRA \$4.75

IMPORTS CORONA | HACKER PSCHORR \$5.75

IPA ALE ASYLUM HOPALICIOUS | EAGLE PARK SET LIST |

RAISED GRAIN NAKED 3 SOME \$6.00

PALE ALE NEW GLARUS MOON MAN | 3 FLOYDS ZOMBIE DUST |

SPACE STATION MIDDLE FINGER \$7.00

AMBER LAKEFRONT RIVERWEST STEIN | 3 SHEEP REBEL KENT \$5.75

LAGER/URBAN WHEAT/GOLDEN ALE/IMPERIAL/

TRIPLES GOOSE ISLAND 312 | EAGLE PARK LOOP STATION |

GOOD CITY HOME LAGER | NEW GLARUS SPOTTED COW |

BLUE MOON | RAISED GRAIN PARADOCS RED \$5.75

LA FIN DU MONDE \$7.00

STOUT/ PORTER DESCHUTES BLACK BUTTE PORTER |

GUINNESS \$5.75

CIDER STRONGBOW CIDER \$4.50

NON-ALCOHOLIC HEINEKEN \$5.00

TAP BEERS ASK YOUR SERVER/MIXOLOGIST

Ask your server/mixologist about our Tequila, Scotch & Bourbon Flights.
Weekly Beer Flights Available.

WINES

SPARKLING

01. RIONDO PROSECCO, VENETO, ITALY9/43
02. VEUVE CLICQUOT, FRANCE.....18/90
03. GLORIA FERRER BRUT, CARNEROS, CA38
04. EOLA HILLS BLANC DE BLANC, WILLAMETTE VALLEY, OR 65

CHARDONNAY

05. WENTE MORNING FOG, LIVERMORE VALLEY, CA8/38
06. PAUL MAS, LANGUEDOC, FRANCE9/43
07. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR12/55
08. AMMUNITION, SONOMA, CA12/55
09. DUCKHORN, NAPA VALLEY, CA12/55
10. BUTTER, NAPA VALLEY, CA12/55
11. LA CREMA, MONTEREY, CA.....12/55
12. ROMBAUER, NAPA VALLEY, CA17/75
13. SANFORD, SANTA RITA HILLS, CA 65
14. DUBOEUF POUILLY FUISSE, BURGUNDY, FRANCE72

PINOT GRIGIO/GRIS

15. ANTERRA, VENETO, ITALY7/33
16. ANTINORI "SANTA CRISTINA," ITALY8/38
17. EOLA HILLS PINOT GRIS, WILLAMETTE VALLEY, OR9/43

SAUVIGNON BLANC

18. BABICH, NEW ZEALAND.....9/43
19. ECHO BAY, NEW ZEALAND.....9/43
20. KIM CRAWFORD, NEW ZEALAND10/48
21. CAKEBREAD CELLARS, NAPA VALLEY, CA75

OTHER WHITES

22. BELLERUCHE ROSE, RHONE, FRANCE8/38
23. UMBERTO FIORE MOSCATO D'ASTI, PIEDMONTE, ITALY9/43
24. WENTE RIVERBANK RIESLING, ARROYO SECCO, CA9/43
25. CHATEAU PROMIS WHITE BLEND, BORDEAUX, FRANCE.....9/43
26. EOLA HILLS RIESLING, WILLAMETTE VALLEY, OR.....9/43
27. AIX ROSE, PROVENCE, FRANCE.....12/55
28. EOLA HILLS, LUCIENT, WHITE PINOT NOIR, OR.....14/68
29. BLINDFOLD WHITE BLEND, CA..... 70

CABERNET SAUVIGNON

30. GREYSTONE, CA.....8/38
31. CIGAR BOX, CENTRAL VALLEY, CHILE.....9/43
32. AVIARY, NAPA VALLEY, CA10/48
33. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR.....12/55
34. IMAGERY, SONOMA, CALIFORNIA.....12/55
35. BRASSFIELD, LAKE COUNTY, CA14/68
36. ARROWOOD, SONOMA, CA.....16/70
37. JUSTIN, PASO ROBLES, CA.....18/82
38. FAR NIENDE POST & BEAM, NAPA VALLEY, CA (EXCLUSIVE CORAVIN POUR) 22/110
39. GRAVEL BAR, COLUMBIA VALLEY, WA..... 45
40. JACKSON ESTATES ALEXANDER VALLEY, SONOMA, CA72
41. HESS ALOMI, NAPA VALLEY, CA 82
42. THE CUTTINGS, NAPA VALLEY, CA120
43. DUCKHORN, NAPA VALLEY, CA110
44. QUILT, NAPA VALLEY, CA125
45. STAG'S LEAP "ARTEMIS," NAPA VALLEY, CA135
46. CHIMNEY ROCK, STAG'S LEAP DISTRICT, CA135
47. CAYMUS, NAPA VALLEY, CA.....140
48. CADE, HOWELL MOUNTAIN, CA.....145
49. NICKEL & NICKEL, OAKVILLE, CA.....160
50. FAR NIENDE, OAKVILLE, CA..... 200
51. PLUMPJACK, OAKVILLE, CA..... 210
52. CAYMUS SPECIAL SELECTION, NAPA VALLEY, CA..... 260

MALBEC

53. ELSA BIANCHI, MENDOZA, ARGENTINA.....8/38
54. TRAPICHE BROQUEL, MENDOZA, ARGENTINA9/43

MERLOT

55. BOOMTOWN, WA.....7/33
56. THORN, NAPA VALLEY, CA 80
57. DUCKHORN, NAPA VALLEY, CA 90

PINOT NOIR

58. IRONSTONE, LODI, CA8/38
59. ALIAS, CA10/48
60. A TO Z, OREGON.....11/50
61. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR.....12/55
62. ELOUAN, OR.....12/55
63. ROSEROCK, EOLA-AMITY, OR.....16/70
64. MEIOMI, CA55
65. SIDURI, WILLAMETTE VALLEY, OR75
66. SOKOL BLOSSER, DUNDEE HILLS, OR 80
67. BELLE GLOS DAIRYMAN, SANTA MARIA VALLEY, CA 80
68. ETERNALLY SILENCED, CA100
69. EN ROUTE, RUSSIAN RIVER VALLEY, CA110
70. EOLA HILLS WOLF HILL, WILLAMETTE VALLEY, OR..... 150

RED BLENDS

71. AMANCAYA CABERNET/MALBEC, ARGENTINA.....10/48
72. NINER, PASO ROBLES, CA12/55
73. BRASSFIELD ERUPTION, LAKE COUNTY, CA12/55
74. AMMUNITION "THE EQUALIZER" RED BLEND, SONOMA, CA14/68
75. FESS PARKER BIG EASY, SANTA BARBARA, CA (EXCLUSIVE CORAVIN POUR)...19/86
76. CHAPPELLET, MOUNTAIN CUVEE, NAPA VALLEY, CA.....72
77. THE PRISONER, NAPA VALLEY, CA.....100
78. JUSTIFICATION, PASO ROBLES, CA110
79. JUSTIN ISOSCELES, PASO ROBLES, CA..... 150
80. EPISODE, NAPA VALLEY, CA250

INTERESTING REDS

81. VINA EGUIA TEMPRANILLO, SPAIN7/33
82. IMMORTAL ZIN, LODI, CA11/50
83. STAVE & STEEL BOURBON BARREL AGED
CABERNET SAUVIGNON, PASO ROBLES, CA12/55
84. ROMBAUER ZINFANDEL, NAPA VALLEY, CA16/70
85. SALDO ZINFANDEL, CA 70