

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

SHARE PLATES

ARTISAN POPCORN \$10 (GF)
BLACK TRUFFLE SALT, PARMESAN

PAN SEARED DUMPLINGS \$17
HERITAGE BERKSHIRE PORK MIX,
KOREAN CHILI/SOY DIPPING SAUCE

CARAMELIZED BRUSSELS SPROUTS \$17 (GF)
SWEET SOY GLAZE, SPICED ALMONDS

FRIED CALAMARI \$18
CRISPY, FRIED CALAMARI, SPICY AIOLI

TEMPURA CAULIFLOWER \$18
SOY GINGER DRIZZLE, THAI CHILI SAUCE

KOREAN SWEET AND SPICY PORK RIBS \$18
ALMONDS, SCALLIONS

BURRATA BRUSCHETTA \$20
4OZ. BURRATA, HEIRLOOM TOMATOES,
BALSAMIC GLAZE, TOASTED CROSTINIS

WAGYU MEATBALLS \$22
SAN MARZANO TOMATO SAUCE, PARMESAN,
MOZZARELLA, FOCACCIA

SHRIMP & GRITS \$24
TEXAS GULF SHRIMP, CHEESY FRIED GRITS,
CRISPY PANCETTA, SAUTÉED PEPPERS

PROSCIUTTO WRAPPED SHRIMP \$26 (GF)
BURNT ORANGE SWEET CHILI TAMARIND SAUCE

COMBO CHARCUTERIE BOARD \$26
(GF) WITHOUT CROSTINIS
3 CHEF SELECT MEATS, 3 CHEF SELECT CHEESES,
ACCOUTREMENTS

SUSHI GRADE SCALLOPS \$26 (GF)
SEARED SEA SCALLOPS, LEMON BASIL QUINOA, BLISTERED
CHERRY TOMATOES, CANDIED LEMON PEEL, CRÈME FRAICHE

SOUP

SOUP DU JOUR CUP / BOWL
SEE YOUR SERVER FOR DETAILS

SALADS

ARTISAN GARDEN SALAD \$11 (GF)
ARCADIAN MIXED GREENS, CHERRY TOMATOES, RED ONIONS,
RADISHES, ENGLISH CUCUMBERS, CHAMPAGNE VINAIGRETTE

FRESH BERRY WALNUT SALAD \$15
ARCADIAN MIXED GREENS, ARUGULA, FRESH ORGANIC
BLACKBERRIES & RASPBERRIES, SPICED WALNUTS, CRUMBLLED
GOAT CHEESE, POPPYSEED CITRUS DRESSING

TIJUANA HOTEL CAESAR \$15
(GF) WITHOUT CROUTONS
BABY ORGANIC ROMAINE, PECORINO ROMANO, CROUTONS,
ANCHOVIES, HOUSE MADE AUTHENTIC CAESAR DRESSING

BEET SALAD \$15 (GF)
ROASTED ORGANIC BEETS, HONEY INFUSED GOAT CHEESE,
PISTACHIOS, ROCKET SALAD, DIJON DRESSING

SHAVED BRUSSELS SPROUTS SALAD \$15 (GF)
PANCETTA, PIGNOLI NUTS, SHAVED RED ONIONS, DOOR
COUNTY CHERRIES, PECORINO/PARM, RED WINE VINAIGRETTE

EXECUTIVE CHEF RASIA POSEY,
SOUS CHEF ROBERT KASTENHOLZ,
GENERAL MANAGER KATRINA HARLAND

HOUSE MADE PASTA & RISOTTO

SPAGHETTI \$26
CARBONARA, PANCETTA, ORGANIC EGG YOLK, PARMESAN

CAVATELLI \$26
SAN MARZANO TOMATOES, PARMESAN, FRESH BASIL
ADD 2 WAGYU MEATBALLS FOR \$10.00

GNOCCHI \$26
PAN-FRIED GNOCCHI, MOZZARELLA PEARLS,
PIGNOLI NUTS, PESTO CREAM, CHERRY TOMATOES

SEASONAL RISOTTO
SEE SERVER FOR DETAILS

GLUTEN FREE SUBSTITUTION AVAILABLE FOR ALL PASTA DISHES

ENTRÉES

ARTISAN CHICKEN SANDWICH \$18
(GF) WITH GLUTEN FREE BUN
GRILLED 8OZ. CHICKEN BREAST, BIBB LETTUCE,
TOMATO, RED ONION, SPICY AIOLI

ARTISAN SMASHBURGER \$22
(GF) WITH GLUTEN FREE BUN
2 SNAKE RIVER FARM WAGYU BEEF PATTIES,
LETTUCE, AMERICAN CHEESE, ONIONS,
THOUSAND ISLAND AIOLI, TURANO PRETZEL BUN

AMISH AIRLINE CHICKEN BREAST \$38 (GF)
OVEN ROASTED CHICKEN BREAST,
POTATO VEGETABLE HASH, HERBED AU JUS

STEELHEAD SALMON \$40 (GF)
LEMON-BASIL RAINBOW QUINOA, CHEF SELECT VEGETABLES,
CRÈME FRAICHE, CANDIED LEMON PEEL

**16OZ. HERITAGE BERKSHIRE
BONE IN PORK CHOP \$42 (GF)**
PEACH MARINATED PORK CHOP, ARTISAN WILD RICE,
CHEF SELECT VEGETABLES, PEACH CHUTNEY

CAJUN PACIFICO STRIPED BASS \$44 (GF)
JALAPEÑO CREAMED CORN, WILTED SPINACH,
LEMON BEURRE BLANC

8 OZ. PRIME FILET MIGNON \$58 (GF)
CHEF SELECT VEGETABLES, POTATO GRATIN,
TRUFFLE COMPOUND BUTTER

ADD TO ANY DISH:
2 PIECES BACON \$5, AMISH CHICKEN BREAST \$10,
4 OZ. BURRATA \$12, 4 TEXAS GULF SHRIMP \$14, 4 OZ. SALMON \$14
6 OZ. NIMAN RANCH PRIME BAVETTE STEAK \$15,
FRIED CALAMARI \$16, 3 SUSHI GRADE SEA SCALLOPS \$20,
6 OZ. MAINE COLD WATER LOBSTER TAIL MARKET PRICE

SIDES

FRENCH FRIES \$7

TRUFFLE PARMESAN FRENCH FRIES \$8
ROASTED GARLIC AIOLI

CHEF SELECT VEGETABLE \$9
SEE SERVER FOR DETAILS

WHEN PLANNING YOUR NEXT EVENT,
PLEASE CONSIDER OUR RHINO ROOM THAT
OVER LOOKS THE LAKE. CONTACT KATRINA
KATRINA@ARTISAN179.COM

CRAFT COCKTAILS

LIQUID INTELLIGENCE \$14
MIXOLOGIST'S CHOICE. SWEET OR SPIRITED

RON & MARY'S BROWN MUMBLER \$12

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

THE JIMMY JOHN \$12

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

SMILE HIGH CLUB \$12

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

ABOUT THYME \$12

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

START ME UP \$12

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

PURPLE HAZE \$12

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

HIBISCUS MARGARITA \$12

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

BLOOD ORANGE MANHATTAN \$14

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

HURRICANE (KATRINA H.) \$14

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

SOME PEOPLE CALL ME MAURICE \$14

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

FIFTY SHADES OF GREY GOOSE \$14

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

MY JAM \$14

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

BRONX TALE \$14

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

PINEAPPLE COCONUT DREAM \$14

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

*** THE SMOKE SHOW \$16**
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

PALE ALE NEW GLARUS MOON MAN | 3 FLOYDS ZOMBIE DUST | SPACE STATION MIDDLE FINGER \$7

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

LAGER/URBAN WHEAT/GOLDEN ALE/IMPERIAL/TRIPLES GOOSE ISLAND 312 | EAGLE PARK LOOP STATION | NEW GLARUS SPOTTED COW | BLUE MOON | RAISED GRAIN PARADOCS RED \$5.75
LA FIN DU MONDE \$7

STOUT/ PORTER DESCHUTES BLACK BUTTE PORTER | GUINNESS \$5.75

CIDER STRONGBOW CIDER \$4.50

NON-ALCOHOLIC HEINEKEN \$5

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. JEIO PROSECCO BRUT, VENETO, ITALY9/43
03. VEUVE CLICQUOT, FRANCE18/90
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, CA12/55
12. SONOMA-CUTRER RUSSIAN RIVER RANCH, SONOMA, CA12/55
13. MAISON LOUIS JADOT, CHABLIS, BURGUNDY, FRANCE16/70
14. ROMBAUER, NAPA VALLEY, CA17/75
15. DUBOEUF POUILLY FUISSE, BURGUNDY, FRANCE72

PINOT GRIGIO/GRIS

16. ANTINORI "SANTA CRISTINA," ITALY8/38
17. EOLA HILLS PINOT GRIS, WILLAMETTE VALLEY, OR9/43
18. BANFI SAN ANGELO IGT, TUSCANY, ITALY10/48
19. SCARPETTA, DELLE VENEZIE, FRIULI-VENEZIA GIULIA, ITALY12/55

SAUVIGNON BLANC

20. BABICH, NEW ZEALAND9/43
21. ECHO BAY, NEW ZEALAND9/43
22. KIM CRAWFORD, NEW ZEALAND10/48

OTHER WHITES

23. UMBERTO FIORE MOSCATO D'ASTI, PIEDMONTE, ITALY9/43
24. WENTE RIVERBANK RIESLING, ARROYO SECCO, CA9/43
25. EOLA HILLS RIESLING, WILLAMETTE VALLEY, OR9/43
26. AIX ROSE, PROVENCE, FRANCE12/55
27. EOLA HILLS, LUCENT, WHITE PINOT NOIR, OR14/68
28. HAMPTON WATER ROSE, SOUTH OF FRANCE16/70
29. BLINDFOLD WHITE BLEND, CA 70
30. BANFI LA PETEGOLLA VERMENTINO, TUSCANY, ITALY75

CABERNET SAUVIGNON

31. GREYSTONE, CA8/38
32. CIGAR BOX, CENTRAL VALLEY, CHILE9/43
33. AVIARY, NAPA VALLEY, CA10/48
34. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR12/55
35. IMAGERY, SONOMA, CA12/55
36. BRASSFIELD, LAKE COUNTY, CA14/68
37. ARWOOD, SONOMA, CA16/70
38. JUSTIN, PASO ROBLES, CA18/82
39. FAR NIENDE POST & BEAM, NAPA VALLEY, CA (EXCLUSIVE CORAVIN POUR) 22/110
40. JACKSON ESTATES ALEXANDER VALLEY, SONOMA, CA72
41. HESS ALOMI, NAPA VALLEY, CA 82
42. FRANK FAMILY, NAPA VALLEY, CA100
43. DUCKHORN, NAPA VALLEY, CA110
44. STAG'S LEAP, NAPA VALLEY, CA110
45. THE CUTTINGS, NAPA VALLEY, CA120
46. QUILT, NAPA VALLEY, CA125
47. STAG'S LEAP "ARTEMIS," NAPA VALLEY, CA135
48. CHIMNEY ROCK, STAG'S LEAP DISTRICT, CA135
49. CAYMUS, NAPA VALLEY, CA140
50. CADE, HOWELL MOUNTAIN, CA145
51. NICKEL & NICKEL, OAKVILLE, CA160
52. FAR NIENDE, OAKVILLE, CA 200
53. PLUMPJACK, OAKVILLE, CA210
54. CAYMUS SPECIAL SELECTION, NAPA VALLEY, CA 260

MALBEC

55. ELSA BIANCHI, MENDOZA, ARGENTINA8/38
56. IKELLA, MENDOZA, ARGENTINA9/43
57. TRAPICHE, MENDOZA, ARGENTINA9/43

MERLOT

58. BOOMTOWN, WA 7/33
59. THORN, NAPA VALLEY, CA 80
60. DUCKHORN, NAPA VALLEY, CA 90

PINOT NOIR

61. IRONSTONE, LODI, CA8/38
62. ALIAS, CA10/48
63. A TO Z, OREGON11/50
64. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR12/55
65. ELOUAN, OR12/55
66. ROSEROCK, EOLA-AMITY, OR16/70
67. MEIOMI, CA 55
68. SIDURI, WILLAMETTE VALLEY, OR75
69. SOKOL BLOSSER, DUNDEE HILLS, OR 80
70. BELLE GLOS CLARK & TELEPHONE, SANTA MARIA VALLEY, CA 80
71. CAKEBREAD CELLARS, ANDERSON VALLEY, CA 90
72. ETERNALLY SILENCED, CA100
73. EN ROUTE, RUSSIAN RIVER VALLEY, CA110
74. EOLA HILLS WOLF HILL, WILLAMETTE VALLEY, OR 150

RED BLENDS

75. DAOU "THE PESSIMIST," PASO ROBLES, CA12/55
76. BRASSFIELD ERUPTION, LAKE COUNTY, CA12/55
77. AMMUNITION "THE EQUALIZER" RED BLEND, SONOMA, CA14/68
78. PARADUXX, NAPA VALLEY, CA18/82
79. FESS PARKER BIG EASY, SANTA BARBARA, CA (EXCLUSIVE CORAVIN POUR) ..19/86
80. CHAPPELLET, MOUNTAIN CUVÉE, NAPA VALLEY, CA72
81. THE PRISONER, NAPA VALLEY, CA100
82. JUSTIFICATION, PASO ROBLES, CA110
83. JUSTIN ISOSCELES, PASO ROBLES, CA 150
84. EPISODE, NAPA VALLEY, CA250

INTERESTING REDS

85. VINA EGUIA TEMPRANILLO, SPAIN 7/33
86. BANFI CHIANTI SUPERIORE DOCG, TUSCANY, ITALY14/68
87. ROMBAUER ZINFANDEL, NAPA VALLEY, CA16/70
88. RED SCHOONER VOYAGE BY CAYMUS, NAPA, CA (EXCLUSIVE CORAVIN POUR)19/86
89. SALDO ZINFANDEL, CA 70
90. FRANK FAMILY ZINFANDEL, NAPA VALLEY, CA75
91. TENUTA SAN GUIDO, GUIDALBERTO, TUSCANY, ITALY125