

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 \$18
HERITAGE BERKSHIRE PORK MIX,
KOREAN CHILI/SOY DIPPING SAUCE

CARAMELIZED BRUSSELS SPROUTS \$18 (GF)
ROASTED HAZELNUTS, BROWN BUTTER,
MIKE'S HOT HONEY GLAZE

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

CLOCK SHADOW CREAMERY CHEESE CURDS \$18
SPOTTED COW BEER BATTERED WHITE CHEESE CURDS,
SPICY AIOLI, PEPPERCORN RANCH

ASIAN SWEET AND SPICY PORK RIBS \$22
ALMONDS, SCALLIONS, THAI CHILIES

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 \$28 (GF)
CAULIFLOWER GRAND CRU PUREE, PARSLEY, CREMA,
CRISPY MUSHROOMS, SHALLOTS, PANCETTA

WAGYU MEATBALLS \$28
SAN MARZANO TOMATO SAUCE, PARMESAN,
BASIL, 4 OZ. BURRATA, FOCACCIA

LOBSTER LOLLIPOP \$30 (GF)
TEMPURA BATTERED SOUTH AFRICAN LOBSTER,
FRESH ORGANIC LIME, SWEET THAI CHILI SAUCE

ALASKAN KING CRAB LEGS *MARKET PRICE (GF)
BUTTER & THYME POACHED CRAB LEGS,
CLARIFIED BUTTER, FRESH ORGANIC LEMON

SOUP

SOUP DU JOUR CUP / BOWL
SEE YOUR SERVER FOR DETAILS
ADDITIONAL ARTISAN BREAD LOAF \$5

SALADS

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

BEET SALAD \$15 (GF)
TRI-COLORED BEETS, ARUGULA, HONEY INFUSED GOAT CHEESE,
PISTACHIOS, CUCUMBERS, FRENCH BREAKFAST
RADISHES, BALSAMIC VINAIGRETTE

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

CAESAR SALAD \$15 (GF) WITHOUT CROUTONS
ROMAINE, HOUSEMADE HERB CROUTONS,
PECORINO/PARM, CAESAR DRESSING

APPLE POMEGRANATE SALAD \$15 (GF)
SPRING MIX, APPLE SLICES, POMEGRANATE SEEDS,
RADICCHIO, NIÇOISE OLIVES, FETA, SPICED WALNUTS,
APPLE CIDER VINAIGRETTE

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

HOUSE MADE PASTA & RISOTTO

CAVATELLI \$28
SAN MARZANO TOMATOES, PARMESAN, FRESH BASIL,
RICOTTA QUENELLE
ADD 2 WAGYU MEATBALLS FOR \$12.00

GNOCCHI \$28
PAN-FRIED GNOCCHI, MOZZARELLA PEARLS,
PIGNOLI NUTS, PESTO CREAM, CHERRY TOMATOES

BUCATINI BOLOGNESE \$28
GROUND WAGYU & HERITAGE BERKSHIRE PORK,
SAN MARZANO TOMATOES, PECORINO/PARM, FRESH BASIL

SEASONAL RISOTTO
SEE SERVER FOR DETAILS

GLUTEN FREE SUBSTITUTION AVAILABLE FOR ALL PASTA DISHES

ADD TO ANY DISH:

2 PIECES BACON \$5, AMISH CHICKEN BREAST \$10, 4 OZ. SALMON \$14,
6 OZ. NIMAN RANCH PRIME BAVETTE STEAK \$16,
4 TEXAS GULF SHRIMP \$18, 4 PROSCIUTTO WRAPPED SHRIMP \$22,
3 SUSHI GRADE SEA SCALLOPS \$24,
6 OZ. SOUTH AFRICAN LOBSTER TAIL *MARKET PRICE

ENTRÉES

ARTISAN CHICKEN SANDWICH \$18 (GF) WITH GLUTEN FREE BUN
GRILLED 8OZ. CHICKEN BREAST, SPINACH,
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

TONKOTSU RAMEN \$28
72 HR. SIMMERED WITH LOVE PORK BROTH, ARTISAN KAEDAMA
RAMEN NOODLES, ORGANIC SOFT BOILED EGG, CRISPY PORK
BELLY, NORI, SAUTEED MUSHROOMS, PICKLED GINGER

BELL & EVAN'S ORGANIC CHICKEN \$40 (GF) WITHOUT BREAD PUDDING
OVEN ROASTED AIRLINE CHICKEN BREAST AND THIGH,
LEEK BREAD PUDDING, SWEET POTATO PUREE, CHEF SELECT
VEGETABLE, SAGE DEMI

WESTER ROSS SCOTTISH SALMON \$40 (GF)
MUSHROOM RISOTTO CAKE, CHEF SELECT VEGETABLE, LEMON
BEURRE BLANC

16OZ. BONE IN HERITAGE BERKSHIRE PORK CHOP \$42 (GF) WITHOUT CROQUETTES
LEEK/PECORINO POTATO CROQUETTES, CHEF SELECT
VEGETABLE, SAUTEED APPLES, ONIONS, CAPERS

8OZ. NIMAN RANCH PRIME GRASS-FED HANGER \$46 (GF) WITHOUT TRUFFLE FRIES
TRUFFLE PARMESAN FRENCH FRIES, BROCCOLINI, SHALLOT
THYME COMPOUND BUTTER, ROSEMARY THYME DEMI
ADD A SOUTH AFRICAN LOBSTER TAIL FOR *MARKET PRICE

CAJUN PACIFICO STRIPED BASS \$48 (GF)
JALAPEÑO CREAMED CORN, WILTED SPINACH,
LEMON BEURRE BLANC

STRAUSS LOLLIPOP LAMBCHOPS \$48 (GF) WITHOUT COUSCOUS
MINT COUSCOUS, FAVA BEANS, BLISTERED TOMATOES,
BROCCOLINI, BALSAMIC LAMB DEMI

8 OZ. NIMAN RANCH PRIME GRASS-FED FILET MIGNON \$58 (GF)
DUCK FAT CONFIT POTATO CAKES, ROASTED ASPARAGUS,
SHALLOT THYME COMPOUND BUTTER, ROSEMARY THYME DEMI
ADD A SOUTH AFRICAN LOBSTER TAIL FOR *MARKET PRICE

SIDES

FRENCH FRIES \$7
TRUFFLE PARMESAN FRENCH FRIES \$8
ROASTED GARLIC AIOLI
CHEF SELECT VEGETABLE \$9 (GF)
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 \$14

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

ARTISAN SMASH \$14

BARDSTOWN BOURBON, BASIL, FRESH ORGANIC ORANGE, LEMON JUICE, BROWN SUGAR CUBE, GINGER BEER, ZENZERO FABBRI CANDIED GINGER

THE JIMMY JOHN \$14

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

DRESSED TO EMPRESS \$14

EMPRESS INDIGO GIN, LYCHEE INFUSED SYRUP, ORGANIC LIME JUICE

ABOUT THYME \$14

KETEL ONE, BOMBAY BRAMBLE, ORGANIC LEMON JUICE, BITTER TRUTH GOLDEN FALERNUM, SPLASH CRANBERRY, PRESS, THYME SPRIG

START ME UP \$14

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

PURPLE HAZE \$14

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

HIBISCUS MARGARITA \$14

PATRÓN REPOSADO, ORGANIC LEMON JUICE, HIBISCUS HONEY SIMPLE SYRUP, TRIPLE SEC, SWEET AND SOUR, CAYENNE SUGAR RIM

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, PRESS, ORGANIC GRAPEFRUIT, BLACK SEA SALT, GARNISHED WITH TORCHED ROSEMARY

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, FREGOLA FABBRI STRAWBERRY, SPANKED BASIL

BRONX TALE \$14

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

PINEAPPLE COCONUT DREAM \$14

BLENDED, SHIPWRECK COCONUT RUM & RUM CREAM LICOR 43, GOSLINGS RUM FLOAT

* **THE SMOKE SHOW \$18**
Ask your server/mixologist

BEERS

DOMESTICS MILLER LITE | BUD LIGHT | COORS LIGHT | MICHELOB ULTRA \$4.75

IMPORTS CORONA | HACKER PSCHORR \$5.75

IPA EAGLE PARK SET LIST | RAISED GRAIN NAKED 3 SOME | FANTASY FACTORY KARBEN4 \$6

PALE ALE NEW GLARUS MOON MAN | 3 FLOYDS ZOMBIE DUST \$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, ITALY	9/43
02. JEIO PROSECCO BRUT, VENETO, ITALY	9/43
03. GRUET SPARKLING BRUT ROSE, NEW MEXICO	12/50
04. VEUVE CLICQUOT, FRANCE	18/90
05. EOLA HILLS BLANC DE BLANC, WILLAMETTE VALLEY, OR	65

CHARDONNAY

06. WENTE MORNING FOG, LIVERMORE VALLEY, CA	8/38
07. PAUL MAS, LANGUEDOC, FRANCE	9/43
08. PHANTOM, CLARKSBURG, CA	11/50
09. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR	12/55
10. DUCKHORN, NAPA VALLEY, CA	12/55
11. BUTTER, NAPA VALLEY, CA	12/55
12. LA CREMA, MONTEREY, CA	12/55
13. SONOMA-CUTRER RUSSIAN RIVER RANCH, SONOMA, CA	12/55
14. JOSH RESERVE BUTTERY, CENTRAL COAST, CA	14/68
15. ROMBAUER, NAPA VALLEY, CA	17/75
16. DUBOEUF POUILLY FUISSE, BURGUNDY, FRANCE	72

PINOT GRIGIO/GRIS

17. ANTINORI "SANTA CRISTINA," ITALY	8/38
18. EOLA HILLS PINOT GRIS, WILLAMETTE VALLEY, OR	9/43
19. BANFI SAN ANGELO IGT, TUSCANY, ITALY	10/48

SAUVIGNON BLANC

20. BABICH, NEW ZEALAND	9/43
21. ECHO BAY, NEW ZEALAND	9/43
22. KIM CRAWFORD, NEW ZEALAND	10/48

OTHER WHITES

23. UMBERTO FIORE MOSCATO D'ASTI, PIEDMONTE, ITALY	9/43
24. WENTE RIVERBANK RIESLING, ARROYO SECCO, CA	9/43
25. EOLA HILLS RIESLING, WILLAMETTE VALLEY, OR	9/43
26. THE PALE ROSE, PROVENCE, FRANCE	11/50
27. AIX ROSE, PROVENCE, FRANCE	12/55
28. CERETTO MOSCATO D'ASTI D.O.C.G.	12/55
29. EOLA HILLS, LUCENT, WHITE PINOT NOIR, OR	14/68
30. HAMPTON WATER ROSE, SOUTH OF FRANCE	16/70
31. BANFI LA PETEGOLLA VERMENTINO, TUSCANY, ITALY	75

CABERNET SAUVIGNON

32. GEYSER PEAK, CA	9/43
33. AVIARY, NAPA VALLEY, CA	10/48
34. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR	12/55
35. IMAGERY, SONOMA, CA	12/55
36. BRASSFIELD, LAKE COUNTY, CA	14/68
37. ARROWOOD, SONOMA, CA	16/70
38. JOSH RESERVE BOURBON BARREL AGED, CA	17/75
39. JUSTIN, PASO ROBLES, CA	18/82
40. FAR NIENTE POST & BEAM, NAPA VALLEY, CA (EXCLUSIVE CORAVIN POUR)	22/110
41. JACKSON ESTATES ALEXANDER VALLEY, SONOMA, CA	72
42. HESS ALOMI, NAPA VALLEY, CA	82
43. FRANK FAMILY, NAPA VALLEY, CA	100
44. DUCKHORN, NAPA VALLEY, CA	110
45. STAG'S LEAP, NAPA VALLEY, CA	110
46. THE CUTTINGS, NAPA VALLEY, CA	120
47. QUILT, NAPA VALLEY, CA	125
48. STAG'S LEAP "ARTEMIS," NAPA VALLEY, CA	135
49. CHIMNEY ROCK, STAG'S LEAP DISTRICT, CA	135
50. CAYMUS, NAPA VALLEY, CA	140
51. CADE, HOWELL MOUNTAIN, CA	145
52. NICKEL & NICKEL, OAKVILLE, CA	160
53. FAR NIENTE, OAKVILLE, CA	200
54. PLUMPJACK, OAKVILLE, CA	210
55. CAYMUS SPECIAL SELECTION, NAPA VALLEY, CA	260

MALBEC

56. ELSA BIANCHI, MENDOZA, ARGENTINA	8/38
57. IKELLA, MENDOZA, ARGENTINA	9/43
58. TRAPICHE, MENDOZA, ARGENTINA	9/43

MERLOT

59. BOOMTOWN, WA	9/43
60. THORN, NAPA VALLEY, CA	80
61. DUCKHORN, NAPA VALLEY, CA	90

PINOT NOIR

62. BOGLE, CLARKSBURG, CA	9/43
63. ALIAS, CA	10/48
64. A TO Z, OREGON	11/50
65. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR	12/55
66. ELOUAN, OR	12/55
67. ROCO GRAVEL ROAD, WILLAMETTE VALLEY, OR	16/70
68. MEIOMI, CA	55
69. SIDURI, WILLAMETTE VALLEY, OR	75
70. SOKOL BLOSSER, DUNDEE HILLS, OR	80
71. BELLE GLOS CLARK & TELEPHONE, SANTA MARIA VALLEY, CA	80
72. CAKEBREAD CELLARS, ANDERSON VALLEY, CA	90
73. ETERNALLY SILENCED, CA	100
74. EN ROUTE, RUSSIAN RIVER VALLEY, CA	110
75. EOLA HILLS WOLF HILL, WILLAMETTE VALLEY, OR	150

RED BLENDS

76. PHANTOM RED BLEND BY BOGLE, CLARKSBURG, CA	11/50
77. DAOU "THE PESSIMIST," PASO ROBLES, CA	12/55
78. BRASSFIELD ERUPTION, LAKE COUNTY, CA	12/55
79. AMMUNITION "THE EQUALIZER" RED BLEND, SONOMA, CA	14/68
80. PARADUX, NAPA VALLEY, CA	18/82
81. FESS PARKER BIG EASY, SANTA BARBARA, CA (EXCLUSIVE CORAVIN POUR)	19/86
82. TAKEN, NAPA VALLEY, CA	20/88
83. CHAPPELLET, MOUNTAIN CUVÉE, NAPA VALLEY, CA	72
84. THE PRISONER, NAPA VALLEY, CA	100
85. JUSTIFICATION, PASO ROBLES, CA	110
86. JUSTIN ISOSCELES, PASO ROBLES, CA	150
87. EPISODE, NAPA VALLEY, CA	250

INTERESTING REDS

88. VINA EGUIA TEMPRANILLO, SPAIN	7/33
89. FINCA NEUVA TEMPRANILLO, CRIANZA, RIOJA ALTA	12/55
90. BANFI CHIANTI CLASSICO DOCG, TUSCANY, ITALY	14/68
91. ROMBAUER ZINFANDEL, NAPA VALLEY, CA	16/70
92. RED SCHOONER VOYAGE BY CAYMUS, NAPA, CA (EXCLUSIVE CORAVIN POUR)	19/86
93. SALDO ZINFANDEL, CA	70
94. FRANK FAMILY ZINFANDEL, NAPA VALLEY, CA	75
95. TENUTA SAN GUIDO, GUIDALBERTO, TUSCANY, ITALY	125