

ARTISAN

WHERE ARTISTRY & FOOD UNITE

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,
JAPANESE KYOTO SAUCE

CARAMELIZED BRUSSELS SPROUTS \$17 (GF)
ROASTED HAZELNUTS, BROWN BUTTER,
MIKE'S HOT HONEY GLAZE

TEMPURA CAULIFLOWER \$18
(GF) WITHOUT SOY GINGER
SOY GINGER DRIZZLE, THAI CHILI SAUCE

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

BANG BANG SHRIMP \$28
PAN FRIED PRAWNS, BANG-BANG SAUCE, ASIAN SLAW,
AVOCADO, MISO VINAIGRETTE

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

SUSHI GRADE SCALLOPS \$30 (GF)
HOUSEMADE SALSA, CRISPY COCONUT SHAVINGS,
PINEAPPLE REDUCTION

WAGYU MEATBALLS \$22
SAN MARZANO TOMATO SAUCE, PARMESAN,
BASIL, 4 OZ. BURRATA, FOCACCIA

LOBSTER LOLLIPOPS \$30 (GF)
TEMPURA BATTERED COLD WATER MAINE LOBSTER,
FRESH ORGANIC LIME, SWEET THAI CHILI SAUCE

CRAB CAKES \$32
LUMP CRAB, PINEAPPLE CARPACCIO,
SRIRACHA AIOLI, CHIVE OIL, THAI CHILIS

SOUP

SOUP DU JOUR CUP / BOWL
SEE YOUR SERVER FOR DETAILS

SIDES

ARTISAN BREAD LOAF \$5

FRESH FRUIT CUP \$6

FRENCH FRIES \$7

TRUFFLE PARMESAN FRENCH FRIES \$8
ROASTED GARLIC AIOLI

CHEF SELECT VEGETABLE \$10
SEE SERVER FOR DETAILS

FRESH FRUIT PLATE \$10

SALADS

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

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

SHAVED BRUSSELS SPROUT 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

ADD TO ANY DISH:

2 PIECES BACON \$5, AMISH CHICKEN BREAST \$10,
4 TEXAS GULF SHRIMP \$14, 4 OZ. SALMON \$14,
6 OZ. NIMAN RANCH PRIME BAVETTE STEAK \$15,
3 SUSHI GRADE SEA SCALLOPS \$24,
6 OZ. COLD WATER MAINE LOBSTER TAIL *MARKET PRICE

ENTRÉES

SANDWICHES INCLUDE CHOICE OF FRENCH FRIES,
TRUFFLE PARMESAN FRIES, SIDE SALAD.
CUP OF SOUP, VEGETABLE OR FRUIT

GOURMET GRILLED CHEESE \$15
(GF) WITH GLUTEN FREE BUN
SMOKED CHEDDAR, PEPPERJACK, PROVOLONE,
TOMATO JAM, BACON, TOASTED ARTISAN BREAD

TURKEY CLUB WRAP \$18
(GF) WITH GLUTEN FREE BUN
OVEN ROASTED TURKEY BREAST, BACON, TOMATOES,
SPINACH, RED ONION, SPICY AIOLI, ARTISAN WRAP

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 FARMS WAGYU BEEF PATTIES, LETTUCE,
AMERICAN CHEESE, CARAMELIZED ONIONS, THOUSAND
ISLAND AIOLI, TURANO PRETZEL BUN

PHILLY CHEESESTEAK \$22
(GF) WITH GLUTEN FREE BUN
SHAVED RIBEYE, WHITE AMERICAN
CHEESE, CARAMELIZED ONIONS, AMOROSO ROLL

WAGYU MEATBALL SUB \$22
ITALIAN MEATBALLS, MOZZARELLA, AMOROSO ROLL

BUCATINI BOLOGNESE \$28
(GF) WITH GLUTEN FREE NOODLES
GROUND WAGYU & HERITAGE BERKSHIRE PORK,
SAN MARZANO TOMATOES, PECORINO/PARM, FRESH BASIL

SEASONAL RISOTTO
SEE SERVER FOR DETAILS

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

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

CRAFT COCKTAILS

LIQUID INTELLIGENCE \$14

MIXOLOGIST'S CHOICE OR TEMPT YOUR FATE AND ROLL THE DICE

RON & MARY'S BROWN MUMBLER \$14

HOUSE AGED BULLEIT RYE BOURBON, 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 WHISKEY, JOHNNY WALKER 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 VODKA, BOMBAY BRAMBLE GIN, ORGANIC LEMON JUICE, BITTER TRUTH GOLDEN FALERNUM, SPLASH CRANBERRY, PRESS, THYME SPRIG

START ME UP \$14

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

PURPLE HAZE \$14

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

HIBISCUS MARGARITA \$14

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

BLOOD ORANGE MANHATTAN \$14

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

HURRICANE (KATRINA H.) \$14

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

SOME PEOPLE CALL ME MAURICE \$14

RIAZUL ANEJO TEQUILA, PRESS, ORGANIC GRAPEFRUIT, BLACK SEA SALT, GARNISHED WITH TORCHED ROSEMARY

FIFTY SHADES OF GREY GOOSE \$14

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

MY JAM \$14

TITO'S VODKA, STRAWBERRY BALSAMIC SHRUB, ORGANIC LEMON JUICE, BLACK PEPPER, ZENZERO FABBRI STRAWBERRY, SPANKED BASIL, SERVED UP

BRONX TALE \$14

TANQUERAY SEVILLA ORANGE GIN, TRIPLE SEC, GRAN MARNIER, ORGANIC LEMON JUICE, SERVED UP

PINEAPPLE COCONUT DREAM \$14

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

* THE SMOKE SHOW \$18

Enhance your cocktail by smoking it tableside.
Price includes drink. Ask your server/mixologist for details.

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	10/48
03. GUINIGI PROSECCO, VENETO, ITALY	11/50
04. GRUET SPARKLING BRUT ROSE, NEW MEXICO	12/55
05. VEUVE CLICQUOT, FRANCE	18/90
06. EOLA HILLS BLANC DE BLANC, WILLAMETTE VALLEY, OR	65

CHARDONNAY

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

PINOT GRIGIO/GRIS

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

SAUVIGNON BLANC

22. BABICH, NEW ZEALAND	9/43
23. ECHO BAY, NEW ZEALAND	9/43
24. KIM CRAWFORD, NEW ZEALAND	10/48

OTHER WHITES

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

CABERNET SAUVIGNON

34. GEYSER PEAK, CA	10/48
35. AVIARY, NAPA VALLEY, CA	11/50
36. ARTISAN 179 PRIVATE LABEL, WILLAMETTE VALLEY, OR	12/55
37. IMAGERY, SONOMA, CA	12/55
38. BRASSFIELD, LAKE COUNTY, CA	14/68
39. ARROWOOD, SONOMA, CA	16/70
39. JOSH RESERVE BOURBON BARREL AGED, CA	17/75
40. JUSTIN, PASO ROBLES, CA	18/82
41. FAR NIENTE POST & BEAM, NAPA VALLEY, CA (EXCLUSIVE CORAVIN POUR)	22/110
42. JACKSON ESTATES ALEXANDER VALLEY, SONOMA, CA	72
43. HESS ALOMI, NAPA VALLEY, CA	82
44. FRANK FAMILY, NAPA VALLEY, CA	100
45. DUCKHORN, NAPA VALLEY, CA	110
46. STAG'S LEAP, NAPA VALLEY, CA	110
47. STAG'S LEAP "ARTEMIS," NAPA VALLEY, CA	135
48. CHIMNEY ROCK, STAG'S LEAP DISTRICT, CA	135
49. CAYMUS, NAPA VALLEY, CA	140
50. CADE, HOWELL MOUNTAIN, CA	145
51. NICKEL & NICKEL, OAKVILLE, CA	160
52. FAR NIENTE, OAKVILLE, CA	200
53. PLUMPJACK, OAKVILLE, CA	210
54. CAYMUS SPECIAL SELECTION, NAPA VALLEY, CA	260

MALBEC

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

MERLOT

58. BOOMTOWN, WA	9/43
59. THORN, NAPA VALLEY, CA	80

PINOT NOIR

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

RED BLENDS

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

INTERESTING REDS

86. VINA EGUIA TEMPRANILLO, SPAIN	7/33
87. FINCA NEUVA TEMPRANILLO, CRIANZA, RIOJA ALTA	12/55
88. BANFI CHIANTI CLASSICO DOCG, TUSCANY, ITALY	14/68
89. ROMBAUER ZINFANDEL, NAPA VALLEY, CA	16/70
90. RED SCHOONER VOYAGE BY CAYMUS, NAPA, CA (EXCLUSIVE CORAVIN POUR)	19/86
91. SALDO ZINFANDEL, CA	70
92. FRANK FAMILY ZINFANDEL, NAPA VALLEY, CA	75
93. GUINIGI, TOSCANA ROSSO, SUPER TUSCAN, TUSCANY, ITALY	80
94. TENUTA SAN GUIDO, GUIDALBERTO, TUSCANY, ITALY	125