

HOPE 46 ★ DINNER

SHARE

FRIED CALAMARI - -10

house aioli, lemon

PARMESAN HERB FRIES - -7

parsley, chives, parmesan, house aioli

WARM GOAT CHEESE - -10

california goat cheese, fresh cracked pepper, spicy marinara, balsamic glaze, crispy flour tortillas

ROASTED RED PEPPER HUMMUS - -8

pita, cucumbers, sundried tomato

SOUP & GREENS

SOUP DU JOUR - -8

house soup of the day

WEDGE SALAD - -11

chopped bacon, grape tomatoes, pickled onions, gorgonzola, blue cheese dressing

HEARTS OF ROMAINE CAESAR - -11

whole romaine heart, house made caesar dressing, shaved parmesan, brioche croutons

ADD: CHICKEN +5 / SALMON +7

CRAFTED

BLACKENED SALMON - -18

roasted fall vegetables, house aioli

GARDEN FLATBREAD - -14

sundried tomatoes, artichokes, fresh mozzarella, basil

46 BURGER - -18

half pound certified angus beef, lettuce, onion, tomatoes, pickles, cheddar, house aioli

STEAK FRITES - -24

peppered new york steak, herb butter, fries, house aioli

GRILLED CHICKEN BREAST - -20

fresh market vegetables, balsamic glaze, beurre rouge

BONELESS PORK CHOP - -22

honey mustard marinade, smashed potatoes, winter vegetables, gravy

SWEETS

CAST IRON BROWNIE - -8

a la mode, chocolate syrup, cinnamon

BRIOCHE BREAD PUDDING - -8

bourbon vanilla sauce

EXECUTIVE CHEF ISRAEL HERNANDEZ

MODERN AMERICAN CLASSICS

WINE, BEER & LIBATIONS

BUBBLES

Zonin, Brut Rose Split, Italy---10
Ruffino, Prosecco Split, Italy---10
Campo Viejo, Cava Rose, Spain---55
Bailly-Lapierre, Rose, Cremant Bourgogne Brut---60
Nicolas Feuillatte, Reserve Brut, Chouille-France---90

WHITE

Vina Sanzo Verdejo, Rueda Spain--12/44
Santa Christina, Pinot Grigio, Italy--12/44
Hess Select Chardonnay, Monterey County--12/44
Schmitt Sohne, Riesling Spatlese, Mosel Germany--12/44
Kieu Hoang, Sauvignon Blanc, Napa Valley--13/50
Lucien Albrecht Gewurztraminer Grand, France 13/50
Fleurs de Prairie, Rose, France--14/52
Whitehaven, Sauvignon Blanc, New Zealand--14/52
Post & Beam Chardonnay, Napa Valley--15/55
Urzig Wurzburgarten, Reislung Kabinett, Germany---70
Kieu Hoang Chardonnay, Napa Valley---50
Sonoma Cutrer Chardonnay, Sonoma---80
Cakebread Cellars, Chardonnay, Napa Valley---90

RED

Luigi Bosca, Malbec, Mendoza, Argentina--12/44
Mark West, Pinot Noir, Santa Lucia Highlands, Oakville--13/50
St. Francis, Merlot, Sonoma County--13/50
Pedroncelli, Cabernet Sauvignon, Dry Creek-14/52
Casa Madero, Cabernet Sauvignon, Valle de Parras---60
Sbragia, Zinfandel, Grino's Dry Creek Valley---70
Le Croci, Barbera de Asti, Italy---55
Nickel & Nickel, Syrah, Russian River Valley, Oakville---90
Orin Swift Machete, Petite Syrah, Grenache, St. Helena---115
Orin Swift Papillon, Bordeaux, St. Helena---150

DRAFT

- - 8
Elysian--Night Owl, Pumpkin Ale (6.7%)
Society--Harlot Belgian Blonde (5.6%)
TapRoom--Tropical Expressions Hazy IPA (7%)
Alpine-Nelson IPA (7%)
Stone--Wizards & Gargoyles, Hazy Coffee IPA (7%)
TapRoom--White Belgian Wit (5.5%)
Ketch--Dr. Billheimer's Magic Pills (5.2%)
Modern Times--Black Coffee Stout (5.8%)

COCKTAILS

VESPER MARTINI - - 16
plymouth gin, ketel one, lillet blanc, shaken not stirred
HEMMINGWAY DAIQUIRI - - 13
white rum, lime, guava, egg white
BLOOD AND SAND - - 16
single malt scotch, antica, blood orange, cherry heering
SAZARAC - - 16
rye, cognac, absinth served up
HAVANA SIDECAR - - 14
havana club rum, cointreau, lemon
SHORT FUSE - - 14
chamomile infused rye, amaro, lemon

CANNED

BREW

- - 8
Rogue Brewery-Hazelnut Brown Nectar (5.6% ABV)
Thorn Brewing-Barrio Baja Style Lager (4.5% ABV)
Stone Brewing-Buenaveza, Salt & Lime Lager (4.7% ABV)
Stone Brewing-IPA (6.9% ABV)
Ballast Point Brewing-Sculpin IPA (7% ABV)
Hess Brewing-Claritas, Kolsch (5.8% ABV)
Hess Brewing-Halley's Comet IPA (7% ABV)
Sam Adams- Octoberfest (5.3% ABV)
Alesmith - Octoberfest (5.5% ABV)
Alesmith - .394 Pale Ale (6% ABV)
Anchor Brewing - Anchor Steam (4.9% ABV)
Anchor Brewing - Christmas Ale (7% ABV)
Dechutes Brewing-Black Butte Porter (5.5% ABV)

- - 7

Corona
Modelo
Heineken,
Bud, Bud Light

Truly Assorted Flavors - - 8

Kombucha - - 8
Booch Craft