

BARRELS

APPETIZERS

ENOCH'S CHARCUTERIE assortment of cured meats, imported cheeses, fresh fruit, crackers & accompaniments	(Member price) \$26 (\$22)	CAPRESE HUMMUS PLATTER basil & garlic pesto hummus topped with balsamic marinated tomatoes, served with grilled pita, cucumbers, and sweet peppers for dipping	\$13 (\$11)
PORK POTSTICKERS crispy potstickers with a side of sweet chili sauce	\$11 (\$9.5)	LAYERED LOADED NACHOS	\$12 (\$10)
TOMATO AND BASIL BRUSCHETTA served with sliced mozzarella and crostinis	\$16 (\$13.5)	HOUSEMADE QUESO & CHIPS	\$9 (\$8)
PARMESAN ROSEMARY FRIES	\$8 (\$7)	HOUSEMADE SALSA & CHIPS	\$7 (\$6)

SALADS

CAESAR SALAD baby romaine lettuce, house-made croutons, grilled lemon, shaved parmesan cheese. creamy caesar dressing on the side (add chicken \$2)	\$11 (\$9)	CHICKEN FAJITA SALAD (available as a wrap) sauteed fajita chicken, warm grilled onions and peppers on a bed of mixed greens, topped with parmesan cheese. salsa & ranch dressing on the side	\$13 (\$11)
HOUSE SALAD mixed greens, tomato, cucumber, mushroom, bell pepper, black olive, red onion, parmesan cheese. balsamic vinaigrette on the side (add chicken \$2)	\$10 (\$8.5)	SOUTHWEST SALAD mix greens & spinach, black beans, corn, cilantro, avocado, fresh chicken breast. southwest dressing on the side	\$13 (\$11)
		SIDE SALAD mix greens, tomato, cucumber, parmesan cheese	\$6 (\$5)

SANDWICHES

(Includes choice of one side: beer battered fries, side salad, loaded baked potato salad, broccoli slaw)
(Sides available a la carte at \$4/each)

CRANBERRY CHICKEN SALAD WRAP grilled chicken, walnuts, dried cranberries, celery, arugula, wrapped in a spinach tortilla	\$12 (\$10)	ANCHO GLAZED CHICKEN SANDWICH smoky chicken breast slow cooked in a mushroom cream sauce topped with fried tobacco onions on a brioche bun	\$12 (\$10)
CLASSIC FRENCH DIP slow cooked beef tenderloin trimmings, caramelized onions, swiss cheese, served on a french baguette, side of au ju	\$12 (\$10)	MEATBALL SUB meatballs, marinara and mozzarella cheese	\$12 (\$10)

PIZZA

(Substitute gluten free cauliflower crust - \$3)

CAPRESE heirloom baby tomatoes, burrata mozzarella, fresh basil, olive oil, & balsamic glaze	\$13 (\$11)	VEGGIE mushroom, bell pepper, black olive, red onion, heirloom tomatoes, basil	\$14 (\$12)
PEPPERONI traditional pepperoni and mozzarella	\$13 (\$11)	SUPREME bell pepper, black olive, mushroom, sausage hamburger, pepperoni	\$14 (\$12)
HAMBURGER OR SAUSAGE	\$13 (\$11)	THREE CHEESE mozzarella, gouda & pepper jack cheeses	\$13 (\$11)

Beverages

SODA, ICED TEA	\$2
COFFEE	\$3
ASSORTED WINE TASTING FLIGHTS flight of 5 wines served in miniature 1oz bottles Choose from dry, sweet, white, red, or dessert	\$8

Desserts

NEW YORK CHEESECAKE	\$8
BERRY MOSCATO TIRAMISU CAKE	\$8
CHOCOLATE LAVA CAKE	\$8

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Gluten free options

20% service charge automatically applied to tables of 6 or more.

(\$) = Enoch's Select - Wine Club member prices.