

BEVERAGES

All our wines are from Carneros

SPARKLING WINE

Gloria Ferrer Blanc de Noirs 8.50 / 15 (split) / 28

ROSÉ WINES

Robert Stemmler Rosé of Pinot 2013 9.50 / 32

Valley of the Moon Rosato di Sangiovese 2012 7.50 / 25

WHITE WINES

Schug Sonoma Coast Sauv Blanc 2013 8 / 27

Jacuzzi Family Vineyards Pinot Grigio 2013 8 / 27

Cline Family Cellars North Coast Viognier 2013 8 / 27

Anaba Carneros Estate Dry Reisling 2013 9 / 31

Clarbec Chardonnay, Greggarious Vineyard 2012 8.50 / 30

Foyt Family Wines Chardonnay, No. 67, 2012 8.50 / 30

Robledo Family Chardonnay 2012 11 / 38

Poseidon Vineyards Estate Chardonnay 2013 8.50 / 30

Cline Cellars Marsanne-Roussanne 2012 7.50 / 25

RED WINES

Buena Vista Carneros Pinot Noir 2011 8.50 / 29

Acacia Vineyards Napa Pinot Noir 2013 9 / 31

Meadowcroft Cornerstone Pinot Noir 2013 10 / 38

Scribe "The Moonshiner" Pinot Noir 2013 14 / 48

Jacuzzi Family Vineyards Nebbiolo 2011 8.50 / 29

Loxton Cellars, Griffin's Lair Syrah 2010 11.50 / 42

McKenzie-Mueller Malbec 2006 11.50 / 42

Dunbar Vineyard Estate Zinfandel 2012 11.50 / 42

Robledo Family Winery Merlot 2011 11.50 / 42

BEERS \$5.50

Stella Artois

Scrimshaw Pils

Lagunitas IPA

Red Tail Ale

Anderson Valley Boont Amber

Lost Coast Great White Ale

Ninkasi Tricerahops Double IPA (\$6)

Lagunitas Lil Sumpin Sumpin

Sierra Nevada Porter

BEVERAGES

HOUSE-MADE BEVERAGES

Iced Tea, Herbal Fruit Iced Tea or Lemonade \$3

Iced Coffee \$3.50

OTHER BEVERAGES \$3

Boylan Soda: Blk. Cherry, Ginger Ale, Cream,

Sparkling Cider, Root Beer

Izze Sodas: Clementine, Pomegranate

Guayaki Yerba Maté

Hint Essence Water: Mango-Grapefruit, Cucumber

Crystal Geyser Water, sparkling \$3 / \$5, still \$1.50

Nana Mae's Organic Apple Juice \$3.25

Teas' Tea, Green + White Iced Tea \$3.00

BLUE BOTTLE COFFEE

French Press \$3.5 Espresso \$2.75

Cappucino \$3.5 Mocha \$4

Au Lait \$3.5 Latte \$3.5

A Selection of Harney Teas \$2.50

LOCAL CHEESES & SALUMI

LAURA CHENEL CABECOUCO Fresh goat cheese, marinated in olive oil & herbs. Nutty flavor and dense texture. Sonoma, CA

MARIN FRENCH CAMEMBERT Fuller in flavor than Brie, soft, creamy, buttery, nutty, tangy. Cows milk, no animal rennet. Petaluma, CA

BELLWETHER FARMS CARMODY Semi-firm cheese, Jersey cow's milk. Buttery highlights. Aged 6 weeks. Valley Ford, CA

ESTERO GOLD, VALLEY FORD CHEESE Italian farmstead cheese, Jersey cows milk. Handmade in the style of an Asiago or Montasio. Aged four months, semi-firm with grassy, fruity overtones. Valley Ford, CA

CARNEROS CAVES AGED MANCHEGO Cow's milk, cave-aged 18 mos. Crumbly, sharp, nutty taste. Great texture. Melts on your tongue.

VELLA DRY JACK Cows milk, seven to ten mos. Firm with sweet nutty flavor. Edible outside coating of cocoa and black pepper. Sonoma, CA

HOBBS PROSCIUTTO Duroc pork raised on small Hutterite family farms. Salt-cured. Richmond, CA

CREMINELLI FINOCCHIONA Fennel-scented heritage pork salami. Salt Lake City, Utah

FRA'MANI SOPPRESSATA Modeled after sopressa vicentina of Northern Italy. Coarsely cut and scented with clove. Berkeley

PARK•121

Menu

WINE COCKTAILS

SPARKLING ROSE PETAL ROYALE 8.95 Gloria Ferrer

Blancs de Noir, Lillet Rosé, Orange Twist, Rose Water

MANGO-GINGER COOLER 8.95

Jacuzzi Pinot Grigio, Lillet Rosé, basil, mango, ginger & lemon

JARDESCA ON THE ROCKS, ORANGE & MINT 8.95

A refreshing Sonoma Aperitif

OUR MENU SPECIALS

The Patch is back!

Lazaro from the Patch hand delivers the best beefsteak tomatoes you will ever have! If we don't have Lazaro's tomatoes, we don't have BLT's

TOMATO, FRESH MOZZARELLA, BABY ARUGULA 12.95

25 year aged balsamic, Olive Press arbequina olive oil

THE BEST BLT 11.95

Applewood-smoked bacon, Lazaro's tomatoes, house-made aioli, romaine, full circle sourdough. Add goat cheese or fresh mozzarella 2.5

PANZANELLA SALAD 12.95

Warm grilled bread, tomato, cucumber, red onion, olives, arugula, romaine, bell pepper, herbs, red wine vinaigrette. Add (4) grilled shrimp \$6

12 HOUR BBQ BRISKET, NAPA SLAW 14.95

Pickled jalapeños, traditional bbq sauce. Smoked with western oak, light smoke, salt & pepper rub, Full Circle brioche bun

AT CORNERSTONE GARDENS, SONOMA, CA
PARK121.COM 707.938.8579

A Café by Park Avenue Catering

6 Miles from Sonoma Square—10 minutes, and a world away!

PARK•121

SMALL PLATES

CHEF MARCO'S TOMATO-BASIL SOUP 6.95

OUR DAILY SOUP 6.95

SHRIMP & VEGETABLE RICE PAPER ROLLS,
RICE WINE-CUCUMBER DIP 7.95

SIMPLE GREEN 4.95

*Organic greens, carrots, cucumber, chick peas,
citrus vinaigrette*

SHARE PLATES

LOCAL SALUMI *For one: 9 All three: 14.95*

Hobbs prosciutto, Creminelli Finocchiona, Fra'Mani Soppressata

HOUSE-MADE ANTIPASTI 5

Spiced Marcona Almonds (+1)

Roasted Beets & Red Onions

Giant Lima Beans, Herbs & Olive Oil

Grilled Eggplant Agrodolce

Grilled & Soy Glazed Shiitake & Crimini Mushrooms

Fresh Mozzarella, Olive Press Arbequina Olive Oil

Castelvetrano Olives, Chili Flakes, Orange Zest

Rosemary-Scented Roasted Red Bell Peppers

Lemon-Scented Pearl Cous-Cous, Corn & Squash

LOCAL CHEESES 11.95

Select 2 cheeses, includes quince paste, marcona almonds & bread

Laura Chenel Cabecou fresh goat, olive oil, herbs

Marin French Camembert

Bellwether Farms Carmody

Estero Gold, Valley Ford Cheese

Carneros Caves Aged Manchego

Vella Dry Jack

SALUMI & CHEESE PLATE 16.95

*Select 1 salumi, 2 cheeses, includes marcona almonds,
quince paste, bread*

SALADS

ASIAN CHICKEN SALAD 12.95

*Greens, jicama, mango, cabbage, almonds, honey-ginger-lime dressing,
chickpeas, carrots, crispy noodles. Substitute (4) shrimp for chicken, add \$4*

LIBERTY DUCK CONFIT & ASPARAGUS SALAD 15.95

*Greens & baby frisée, egg, mushroom, Rancho Gordo giant
limas, sherry-mustard vinaigrette*

ULTIMATE RANCH SALAD 12.95

*Buttermilk-goat cheese ranch, carrots, chick peas, egg, tomato,
croutons, red onion, almonds, daikon sprouts, cucumber, beets,
romaine. Additions: Chicken \$3.5, Bacon \$2.5, (4) shrimp \$6*

ANTIPASTO PLATE 15.95

*Select 1 salumi, 3 side dishes, includes organic greens. See our
selection of great antipasti.*

SOUP & SALAD 9.95

A bowl of our daily soup & simple green salad

PASTAS

JOE'S SWEET CORN RAVIOLI, BASIL - CORN - JALAPENO BUTTER,
OLIVE OIL POACHED CHERRY TOMATOES & PARMESAN 12.95

Add (4) shrimp \$6

CHITARRA PASTA, SHRIMP, ZARZUELA BROTH
& PARMESAN 14.95

Savory white wine broth, leeks, tomato, a hint of orange

WARM PLATES

CANVAS RANCH FARRO & VEGETABLE BOWL 11.95

*Farro is an ancient grain from Italy also known as Emmer. It has great texture
and flavor. It is very low in gluten (not GF) and vegan.*

Additions: (4) grilled shrimp \$6, grilled chicken \$3.5

GRILLED CITRUS-GLAZED CHICKEN, ORANGE-JICAMA

SALSA Served with a pearl cous cous salad & organic greens 13.95

HERB-MARINATED SKIRT STEAK & GRILLED ROMAINE,

SALSA VERDE 18.95

Olives, cherry tomato, red onion. Served with a pearl cous cous salad

EMPANADAS

OUR FAMOUS EMPANADAS 11.95

House-made Chilean-style savory turnovers & a flaky, delicate crust

Spiced Beef, Egg, Green Olives & Romesco Sauce or

Seasonal Vegetarian with Romesco Sauce

SANDWICHES

All served with our organic greens, citrus vinaigrette

GRILLED CHICKEN CROISSANT SANDWICH 11.95

Avocado, tomato, daikon sprouts, cucumber & pepper jack, chipotle aioli

CUBAN SANDWICH 12.95

*Slow-roasted Duroc pork, Hobbs sopressata, pepper jack, house-made
zucchini pickles and dijonnaise; Brioche bun*

VEGETARIAN SANDWICH, CHIPOTLE DRESSING 10.95

*Toasted sourdough, fresh mozzarella, eggplant, grilled squash, roasted
bell peppers*

THE BEST ADULT GRILLED CHEESE 10.95

Bellwether Farms Carmody, bacon, quince paste, Penngrove wheat bread

PARK 121 BURGER, HUMBOLDT GRASS-FED 12.95

*Tuscan seasoning, Carneros Caves Manchego, grilled onions,
house balsamic ketchup. Additions: Mushrooms or Bacon \$2.5*

BABY PARK BURGER (HALF-SIZE) 8.95

*Tuscan seasoning, Carneros Caves Manchego, grilled onions, balsamic
ketchup*

HOBBS SALUMI SANDWICH, ROASTED PEPPERS 11.95

*Toasted sourdough, fresh mozzarella, tomato, cracked black pepper,
chipotle aioli*

SKIRT STEAK SANDWICH, ZINFANDEL BBQ SAUCE,
GRILLED ONIONS 16.95

SIMPLE GRILLED CHEESE 6.95

Made with cheddar cheese