

## WHITE

### Sparkling Wine & Champagne

Prosecco, Zardetto, Italy.....	8/30
Roederer Estate Brut, Anderson Valley .....	10/40
Schramsberg, Blanc de Blanc .....	55
Veuve Clicquot Ponsardin, France.....	79

### Chardonnay

Picket Fence, Russian River Valley.....	10/30
Lumberyard Chardonnay by Babcock Vineyards, Santa Barbara Co. ....	12/36
La Crema, Sonoma Coast.....	13/38
Chalone Estate, Monterey County.....	14/40
Patz & Hall, Sonoma Coast.....	15/45
Rombauer, Carneros .....	19/57
Cakebread, Napa.....	70

### More White Wine

Crios, Torrontos, Argentina.....	8/24
Feudo Arancio, Pinot Grigio, Italy.....	9/27
King Estate, Pinot Gris, Oregon.....	10/30
Ferrari-Carano, Fume Blanc, Sonoma County .....	10/30
Long Boat, Sauvignon Blanc, New Zealand .....	9/27
Decoy by Duckhorn. Sauvignon Blanc, Napa Valley.....	36
Chateau St. Michelle, Riesling, WA.....	8/24
Lucy, Pisoni Vineyards, Santa Lucia Highlands, Rose of Pinot Noir.....	9/27
Fire Rock, Rose of Syrah & Malbec.....	8/24

## RED

### LUMBERYARD SYRAH

Created by Bryan Babcock of Babcock Vineyards.....	12/36
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### Cabernet Sauvignon & Blends

'06 Slingshot, Napa Valley.....	11/32
'06 Ferrari Carano, Alexander Valley.....	15/45
'08 "The Sum" by 75 Wine Co, Cab-Syrah Blend.....	14/42
'08 Justin, Paso Robles.....	16/48
'05 Rombauer, Napa Valley .....	20/60
'07 Provenance, Rutherford.....	55
'06 Roth, Alexander Valley.....	60
'06 Ramey, Claret, Napa Vallet (W.S. 91 pts).....	75
'07 Decoy, by Duckhorn, Cab-Merlot Blend.....	65
'06 La Jota 'Howell Mountain' Napa Valley .....	72
'05 Conn Creek 'Anthology' Napa Valley .....	88
'07 Isoceles by Justin, Cab, Cab Franc, Merlot Blend.....	90

### Merlot

Columbia Crest, Grand Estates, Washington.....	9/27
Murphy-Goode, Alexabder Valley.....	10/30
Casa Lapostolle, Cuvee Alexendre, Colchagua Valley.....	36

### Pinot Noir

Erath, Oregon .....	13.5/40
Picket Fence, Russian River Valley.....	15/45
La Crema, Sonoma County.....	45
Hitching Post 'Cork Dancer" Santa Barbara County .....	16/47
Fog Dog by Joseph Phelps, Sonoma Coast.....	55
Migration, Anderson Valley.....	16/48
Capiaux, Chimera, Sonoma County (92pts. Robert Parker).....	60

### More Red Wine

Layer Cake, Shiraz, Australia.....	10/30
Shoofly, Shiraz, Australia .....	32
Ravenswood, Zinfandel, Sonoma.....	9/27
Rombauer, Zinfandel, Napa Valley.....	48
'07 Paraduxx by Duckhorn.....	75
Trapiche, "Broquel", Malbec, Argentina-89pts. (Parker).....	12/36
The Prisoner, 6 Varietal Blend, Orin Swift Cellars.....	60

## WHITE ..... Glass

Zardetto, Prosecco, Sparkling Wine, Italy.....	8
Mumm Napa, Brut Champ.....	10
Picket Fence, Russian River Valley.....	10
LUMBERYARD CHARDONNAY, by Babcock Vineyards, Santa Barbara Co.....	12
La Crema, Chardaonnay, Sonoma Coast.....	13
Chalone Estate, Monterey County.....	14
Rombauer Chardonnay, Carneros.....	19
Feudo Arancio, Pinot Grigio, Italy.....	9
King Estate, Pinot Gris, Oregon .....	10
Ferrari-Carano, Fume Blanc, Sonoma County .....	10
Long Boat, Sauvignon Blanc, New Zealand .....	9
Chateau St. Michelle, Reisling.....	8

## RED

LUMBERYARD SYRAH by Babcock Vineyards .....	12
Shoofly, Shiraz, Australia.....	10
Slingshot, Cabernet Sauvignon, Napa Valley.....	12
Ferrari Carano, Cabernet Sauvignon, Alexander Valley .....	15
Rombauer Cabernet Sauvignon, Napa Valley.....	20
Columbia Crest, Grand Estates, Merlot, Washington.....	9
Murphy-Goode, Merlot, Alexander Valley .....	10
Erath, Pinot Noir, Oregon.....	13.5
Hitching Post 'Cork Dancer' Pinot Noir, Santa Barbara Co.....	16
Ravenswood Zinfandel, Sonoma.....	9
Trapiche, Broquel, Malbec, Rioja, Argentina.....	12

Bottle of Lumberyard Syrah or Chardonnay 34

Rotisserie chicken to go 15

Rotisserie chicken with all the trimmings to go:  
*mashed potatoes, green beans, skillet corn bread w/honey butter*  
 for two—one chicken 24  
 for four—two chickens 42

## BRUNCH

For parties of seven or more, 18% gratuity will be added.  
 Executive Chef: Armando Ortega



## BRUNCH

### STARTERS

Skillet Corn Bread w/ honey butter 6

Lumberyard Planks 9  
Crispy zucchini served with lemon aioli

Spinach & Artichoke Dip 10

Beer Battered Onion Rings 8

Grilled Artichoke w/ lemon aioli 10

Avocado-Shrimp Ceviche 12

Fried Calamari w/ lemon aioli 9  
or Kung Pao Style w/ peanuts, cilantro & carrots, spicy kung pao sauce 12

Ahi Tartare with Crispy Won Tons 12

Trio of Hummus Dips 10  
Roasted Garlic, Roasted Red Pepper, Cilantro-Pablano

### SALADS & SOUP

House Salad 9, Small 5  
A trio of lettuces with bacon, tomatoes & chopped egg

Classic Caesar 9, Small 5

Wedge w/ bacon, tomatoes, onions, bleu cheese 11

Cobb Salad 15  
With avocado, chicken, bleu cheese, tomato, egg and bacon

Dungeness Crab & Bay Shrimp Louie 17  
w/ chopped egg, tomato, cucumber, 1000 Isle

New England Clam Chowder 10/Bowl, 6/Cup

Crock of French Onion Soup 9/Bowl, 6/Cup

Salad Add-ons:  
Chicken or Calamari +6 Seared Ahi or Grilled Shrimp +9

### SIDES

French Fries 4

Sweet Potato Fries 5

Breakfast Potatoes 4

Buttered Green Beans with almonds 6

Sautéed Spinach 6

Sautéed Asparagus 7

Mac n'Cheese w/ bacon & bleu 6

One Egg 2.5

Bacon or Chorizo 4

Grilled Ciabatta 3

Fresh Squeezed Ice Cold  
Orange Juice 4

### BRUNCH AND EGG DISHES

Breakfast Burrito 12

With carne asada, chorizo, swiss, avocado, tomatillo sauce

Seafood Omelet 14

Dungeness crab, bay shrimp, avocado, swiss, chipotle hollandaise

Chilaquiles 12

Crisp tortillas with scrambled eggs, queso fresco, enchilada sauce

Steak and Eggs 17

Petite rib eye steak, perfectly seasoned & seared on the plancha  
Served with two eggs

Benedicts 14

Traditional - Canadian bacon, poached eggs, spinach, chipotle hollandaise  
or

With zucchini planks, grilled asparagus, poached eggs, chipotle hollandaise

Build Your Own Frittata 12

Choose up to 4 of the following:

Mushroom, bacon, onion, artichoke hearts, sun-dried tomato, spinach, cheese

Lumberyard Scramble 13

With bacon, ham, cheddar, swiss, mushrooms, spinach

All of the above served with breakfast potatoes

Monte Cristo Sandwich 13

With turkey, ham & swiss sandwiched between French toast,  
served w/ fresh fruit, syrup and jam

Cinnamon-Vanilla French Toast 9

Made with freshly baked brioche

### ENTREES

Rotisserie Chicken 15

Half chicken with crushed herb jus served with broccolini & mashed potatoes

Cedar Planked Mahogany King Salmon 16

with soy-mustard glaze, applewood smoked bacon and Yukon gold potatoes

Parmesan Crusted Petrale Sole 17

with lemon caper brown butter, rice pilaf, broccolini

BBQ Baby Back Ribs - half slab 17, full 24

Slow cooked, falling off the bone pork ribs, with sweet potato fries

Fresh Fish & Chips 14

Made with today's freshest white filets

Penne Pasta with Chicken and Tomato-Vodka Sauce 17

### BURGERS AND SANDWICHES

Served with choice of side: French Fries, Sweet Potato Fries,  
Buttered Green Beans or Sautéed Spinach

Half Pound Certified Angus Chuck Cheeseburger 12

Just-ground Chuck with cheddar, tomato, lettuce and onion on a toasted egg bun  
Avocado \$2, + Bacon \$2, +Bleu Cheese \$2, +Caramelized onions\$2

Signature Lumberyard Burger 14

Bleu cheese, caramelized onions, swiss, bacon, mushroom chips

Hawaiian Ahi Sandwich 16

Marinated in Asian spices, grilled, served with shiitake mushrooms & sesame aioli

Prime Rib French Dip 17

Our roasted Prime Rib thinly sliced and piled high on a toasted French roll  
Served au jus with sour cream horseradish

### ▶ BLOODY MARY BAR ◀

Build your own Bloody Mary  
We provide the alcohol and ice and the rest is up to you.

\$6 Well Vodka - \$8 Kettle One

Champagne \$6 /Glass