



530-224-9791

http://www.reddingentreeexpress.com

# Vintage Public House 229-9449

## Cocktails

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- The Classic Whiskey Sour \$12.00  
*Larceny Kentucky Straight Bourbon, Lemon Juice, Simple Syrup, Egg White*
- Woodford Old Fashioned \$13.00  
*Woodford Reserve Kentucky Bourbon, Sugar, Bitters*
- Manhattan \$12.00  
*Makers Mark, Sweet Vermouth, Peychaud's Bitters, Cherry*
- The Paloma \$9.50  
*Patron Silver Tequila, Grapefruit Juice, Lime Juice, topped with Soda Water.*
- Cadillac Margarita \$15.00  
*Patron Silver, Cointreau, Grand Marnier, Organic Margarita Mix, Salt*
- Dirty Martini \$12.00  
*Chopin Potato Vodka, Dry Vermouth, Olive Juice*
- Orangecello Lemondrop \$12.00  
*Peach Orange Blossom Kettle One Botanicals, Orangecello, Honey, Orange, Lemon Juice*
- Limoncello Lemon Drop \$12.00  
*Limoncello, Kettle One Vodka, Fresh Lemon Juice, Lavender Simple Syrup*
- The Sweet n Smokey \$12.50  
*Casamigos Mezcal, Mango Puree, Orange Juice, Lemon Juice, Agave, Tajin*
- Lady Jane \$12.00  
*Few Breakfast Gin, Lavender Syrup, Lemon Juice, Egg White*
- Pomegranate Mule \$10.00  
*Pomegranate Liqueur - Kettle One - Orange Bitters - Ginger Beer - Lime*
- New York Sour \$13.00  
*Boondocks Whiskey - Orange Curacao - Demurara Simple Syrup - Egg White - Red Wine Float*
- Don Mint Peach \$13.00  
*Don Julio Silver Tequila, Peach Puree, Lime Juice, Egg White, Mint*
- The Betty Rose \$11.00  
*Bombay Sapphire - Rosemary Simple Syrup - Lemon*

## Bubbly

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## Appetizers

- Mac & Cheese \$14.00  
*Cavatappi Pasta - 4 Cheese Blend - Panko Bread Crumbs*
- Jalapeno Popper Wontons \$13.00  
*Cream Cheese - Smoked Cheddar Cheese - Bacon - Jalapeno - Fried wonton - Sweet Chili Sauce*
- Garlic Bread - Full Order \$7.00
- Garlic Bread - Half Order \$5.00
- Charcuterie \$16.00  
*Selection of Cured Meats - Served with Baked Brie - Seasonal Chutney - Crostini - Crackers - Fresh and Dehydrated Fruit*
- Steamer Clams \$14.00  
*Clams - White Wine - Garlic Butter*
- Home Made Soup - Cup \$5.50

## Salads

- Veni Vidi Vici \$16.00  
*Seared Chicken - Hard Boiled Egg - Romaine - Avocado - Shaved Parmesan - Bacon - Yogurt Based Caesar Dressing - Croutons*
- BBQ Chicken Salad \$17.00  
*Romaine - Diced Chicken - BBQ Sauce - Pico - Cilantro Lime Crema - Crispy Jalapenos - Jicama*
- Side Salad \$6.00  
*Mixed Greens - Mandarins - Dried Cranberries - Feta - House Made Champagne Vinaigrette*
- Greek Salad \$16.00  
*Mixed Greens - Artichoke Hearts - Katamala Olives - Pico - Peppercornini - Feta - Greek Dressing*

## Burgers

**Served with your choice of soup, side salad or our house cut fries.**

- Irishman \$18.00  
*Whiskey Glaze Glaze - Guinness Smoked Cheddar Sauce - Candied Bacon - Onion Straws*
- Cab \$16.00  
*Cabernet Infused Onion - Blue Cheese Aioli - Sauteed Mushrooms - Arugula*
- Pulled Pork \$19.00  
*Garlic Buttered - Hamburger - Pulled Pork - Crispy Jalapenos - Crispy Onions - Bourbon Honey BBQ Sauce*
- Jalapeno Popper \$17.00  
*Our Jalapeno Popper Cream Cheese Filling - Sriracha Aioli - Crispy Jalapenos*

## Lunch Entrees

- Blackened Ahi Rice Bowl \$22.00  
*Cooked Cabbage - Yellow Squash - Zucchini - Bell Peppers - Coconut Cilantro Lime Rice - Honey Wasabi*
- Honey Chipotle Shrimp Rice Bowl \$19.00  
*Shrimp - Honey Chipotle Sauce - Slaw - Cilantro Lime Crema - Pineapple Salsa - Coconut Cilantro Lime Jasmine Rice*
- Grilled Chicken and Black Bean Rice Bowl \$18.00  
*Grilled Chicken - Black Beans - Slaw - Jack Cheese - Cilantro Lime Crema - Pico - Coconut Cilantro Lime Jasmine Rice*
- Lasagna and Meatballs \$25.00  
*Traditional Lasagna - Spinach - 2 House Made Meatballs*
- Chicken Marsala \$26.00  
*Penne Pasta - Chicken - Mushrooms - Sundried Tomato - Cream Sauce - Marsala Wine*
- Pulled Pork Sandwich \$15.00  
*Slow Roasted Pulled pork - Brioche Bun - Bourbon Honey Sauce - Crispy Onions*
- Monte Cristo \$15.00  
*Sour Dough French Toast - Turkey - Ham - Swiss - Pale Ale Raspberry Mustard Sauce - Powdered Sugar*
- Turkey Cuban \$15.00  
*Tantardini Ciabatta Roll - Smoked Turkey - Smoked Ham - Swiss Cheese - Pickles - Sriracha Aioli*
- Home Made Soup - Bowl \$8.00

## Dinner Entrees

- Blackened Ahi Rice bowl \$22.00  
*Cooked Cabbage - Yellow Squash - Zucchini - Bell Peppers - Coconut Cilantro Lime Rice - Honey Wasabi - Crunchy Rice Noodles*
- Honey Chipotle Shrimp Rice Bowl \$19.00  
*Shrimp - Honey Chipotle Sauce - Slaw - Cilantro Lime Crema - Pineapple Salsa - Coconut Cilantro Lime Jasmine Rice*
- Grilled Chicken and Black Bean Rice Bowl \$18.00  
*Grilled Chicken - Black Beans - Slaw - Jack Cheese - Cilantro Lime Crema - Pico - Coconut Cilantro Lime Jasmine Rice*
- Lasagna & Meatballs \$25.00  
*Traditional Lasagna - Spinach - 2 House Made Meat balls*
- Frutti De Mar \$28.00  
*Fettuccini - Shallot - Garlic - Shrimp - Mahi Mahi - Clams - White Wine Sauce - Cajun Spice*
- Chicken Marsala \$26.00  
*Penne Pasta - Chicken - Mushrooms - Sundried Tomato - Cream Sauce with Marsala Wine*

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Segura Viudas Brut <i>Spain</i>	\$31.00
Le Grand Courtage Brut Blanc <i>France</i>	\$39.00
Ruffino Prosecco <i>Italy</i>	\$41.00

## Beer

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Peroni	\$5.00
Modelo	\$5.00
Coors Light	\$5.00
Heineken 0.0 <i>Non-Alcoholic</i>	\$5.00
White Claw	\$5.00

## Red Wine

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The Calling Pinot Noir <i>Monterey County</i>	\$37.00
Markham Merlot	\$43.00
Liberty School Cabernet <i>Paso Robles</i>	\$30.00
Sauvignon <i>Argentina</i>	\$46.00
Michael David Ink Blot <i>Lodi</i>	\$46.00
Terrazas Reserve Malbec <i>Argentina</i>	\$29.00
Saldo Zinfandel	\$45.00
Cline Cellars Cashmere <i>California Red Blend</i>	\$30.00
Conundrum <i>California Red Blend</i>	\$33.00
Mosely Family Cellars Left <i>Bank Cab</i>	\$45.00

## White Wine

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Ribeye	\$37.00
<i>Served with Garlic Parm Asparagus and French Potato Pie.</i>	

## Sides

French Fries	\$6.00
Side Salad	\$5.00

## Extra Items - Disabled

**Served with your choice of soup, side salad or our house cut fries.**

Sazerac <i>Bulleit Rye Whiskey, Hennessy, Absinthe, Peychaud's Bitters, Angostura Bitters, Sugar</i>	\$13.00
Shrimp with Angel Hair Pasta <i>Tomato Basil Mix - Cream Sauce - Shrimp - Basil - Topped with Balsamic Reduction</i>	\$28.00
Calamari <i>Calamari - Seasonal Rice Flour - Garlic Aioli</i>	\$15.00
Strawberry Salad <i>Spinach - Arugula - Feta - Strawberries - Wonton Chips - Hazelnut Crumbs - Blackberry Balsamic Dressing</i>	\$16.00
I'm Your Huckleberry <i>44 North Huckleberry Vodka, Basil, Ginger, Maple Syrup, Lime Juice, Ginger Beer</i>	\$9.00
Gin Fizz <i>Bombay Sapphire, Soda, Lemon Juice, Sugar Syrup</i>	\$10.00
Canadian Peach <i>Crown Royal Regal Peach, Lime Juice, Fresh Ginger, Ginger Beer, Mint</i>	\$9.00
Mai Tai <i>Bacardi Gold Rum, Grand Marnier, Orgeat Lime Juice, Orange, Cherry, Mint</i>	\$10.00
Classic Burger <i>Lettuce - Tomato - Onion</i>	\$13.00
Coors Banquet	\$3.50
On The Rocks Margarita <i>With Hornitos Tequila</i>	\$10.00
On The Rocks Cosmopolitan <i>With Effen Vodka</i>	\$10.00
The Strawberry Jalapeno Mojito <i>Bacardi Silver Rum, Muddled Strawberries and Jalapenos, Smashed Mint, Lime Juice</i>	\$9.00
On The Rocks Old Fashioned <i>With Knob Creek Kentucky Bourbon</i>	\$10.00
On The Rocks Aviation <i>With Larios Gin</i>	\$10.00
Corona Premier	\$3.50
Fall River Hooked	\$3.50
Sierra Nevada Pale Ale	\$3.50
Thai Chicken Sandwich <i>Fried Chicken Breast - Sweet Chili Sauce - Asian Slaw - Honey Wasabi Aioli - Ciabatta Roll</i>	\$16.00
Maple Cheddar Burger <i>Cheddar Cheese - Apple Bacon Compote - Sweet and Tangy Aioli - Green Leaf</i>	\$16.00
Steak & Smoked Cheddar	\$16.00
Street Tacos <i>New York Steak - Smoked Cheddar - Green Leaf - Chipotle Ranch - Side of Fries</i>	
Avocado Caprese Croissant <i>Turkey - Avocado - Tomato - Basil - Mozzarella - Croissant</i>	\$15.00
Classic Burger <i>Lettuce - Tomato - Onion</i>	\$13.00
Ahi Tacos <i>Fried Wonton Taco Shells - Seared</i>	\$20.00

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Shelter Bay	\$35.00
<i>New Zealand Sauv Blanc</i>	
Justin Vineyards	\$27.00
<i>California Central Coast Sauv Blanc</i>	
Landmark Vineyards	\$45.00
<i>Sonoma Chardonnay</i>	
Artesa	\$33.00
<i>Los Carneros Chardonnay</i>	
Hess Shirrtail Ranches	\$28.00
<i>Monterey Chardonnay</i>	
Bottega Vinaia	\$30.00
<i>Pinot Grigio</i>	
Justin Vineyards	\$27.00
<i>Rose</i>	
Farmhouse	\$30.00
<i>White Blend</i>	

<i>Ahi - Honey Wasabi Aioli - Cabbage - Mango Salsa</i>	
Chipotle Lime Tacos	\$18.00
<i>Corn Tortillas - Corn Chips - Avocado Slices - Cabbage - Pico - Cilantro - Chipotle Lime Sauce</i>	
Club Vintage	\$15.00
<i>Smoked Turkey - Smoked Ham - Bacon - Smoked Cheddar Cheese - Green Leaf Lettuce - Tomato - Sourdough - Bacon Aioli</i>	
Thai Chicken Sandwich	\$16.00
<i>Fried Chicken Breast - Sweet Chili Sauce - Asian Slaw - Honey Wasabi Aioli - Ciabatta Roll</i>	
Folie A Deux Pinot Noir	\$16.50
<i>Sonoma Coast</i>	
Angeline Reserve Merlot	\$15.00
<i>Paso Robles</i>	
TBM	\$10.00
<i>Tomato - Basil - Mozzarella - Balsamic Reduction</i>	
Remole Toscana	\$20.00
<i>Italy</i>	
Layer Cake Cabernet	\$19.50
<i>California</i>	
Double Canyon Cabernet	\$18.75
<i>Washington</i>	
Dona Paula Malbec	\$16.00
<i>Argentina</i>	
Sobon Estate Old Vine	\$13.50
Zinfandel	
<i>Amador County</i>	
Avocado Fries	\$13.00
<i>Corn Chip Crust - Chipotle Ranch Dressing</i>	
Evodia Garnacha	\$14.75
<i>Spain</i>	
Gorgonzola, Pear and Chicken	\$17.00
<i>Gorgonzola - Pear - Arugula - Hazelnuts - Breaded Chicken - Tarragon Dressing</i>	
Cobb	\$17.00
<i>Romaine - Spring Mix - Roma Tomato - Grilled Chicken - Bacon - Hardboiled Egg - Green Onion - Gorgonzola - Ranch Dressing</i>	
Pessimist	\$21.50
<i>Central California Red Blend</i>	
Fiesta Steak Salad	\$18.00
<i>Mixed Greens - Cabbage - Tortilla Strips - Black Beans - Jack Cheese - Fried Jalapeno - Pico</i>	
Fiesta Chicken Salad	\$16.00
<i>Mixed Greens - Cabbage - Tortilla Strips - Black Beans - Jack Cheese - Fried Jalapeno - Pico</i>	
Chipotle Lime Tacos	\$18.00
<i>Corn Tortillas - Tempura Avocado Slices - Cabbage - Pico - Cilantro - Chipotle Lime Sauce</i>	
Pazo Albarino	\$19.50
<i>Italy</i>	
Chicken Penne Pesto	\$26.00
<i>Fried Chicken - Spinach and Arugula Pesto - Lemon - Garlic with a Bechemelle Base</i>	
Cape Mentelle	\$17.00
<i>Australian Sauv Blanc/Semillion Blend</i>	
Terra Dae Oro	\$12.00
<i>Chenin/Viognier Blend</i>	
Seeker Riesling	\$13.50
<i>Germany</i>	
Evolution	\$15.50
<i>White Blend</i>	
Mahi Mahi with Veggie Risotto	\$28.00
<i>Mahi Mahi - Shaved Vegetable Risotto - Pickled Ginger - Cilantro Lime Crema</i>	
Trimbach	\$15.00
<i>Pinot Blanc</i>	

Kings Estate	\$18.00
<i>Pinot Gris</i>	
Cajun Vegan Jambalaya	\$20.00
<i>Brown Rice - Vegan Sausage - Red Beans - Veggie Stock</i>	