



530-224-9791

<http://www.reddingentreeexpress.com>

Karline's 244-7663

Alcohol - Cocktails

You MUST purchase food in order to purchase alcohol. "No Contact Deliveries" are not possible for orders that contain alcohol. ID will be checked. The name on the credit card must match the ID shown at the door. The purchaser must be present to receive alcohol deliveries. 21 and over only. Driver's license, State ID or a valid passport are the only acceptable forms of ID. No exceptions.

- Center Street Mule \$10.00
Belvedere Vodka with Framboise, Rosemary, Fresh Grapefruit juice and Fentimans Ginger Drink.
- Roaster's Old Fashioned \$14.00
Wild Turkey Rare Breed-Espresso Filtered, Kahlua infused brown sugar, Orange Twist, and Jo Beans.
- Tequila Invierno \$14.00
Deleon Blance Tequila, Demerara Simple Syrup and Giffard's Vanil de Madagascar.
- Joycie's Manhattan \$14.00
Basil Hayden, Antiqua Vermouth, Angosture Bitters, Orange Twist, Luxardo Cherry.
- Figgin Stormy \$11.00
Kracken Spiced Rum with Fresh Grapefruit Juice, Flg Preserve, Fevertree Ginger Beer.
- The Migration Gin and Tonic \$14.00
Gray Whale Gin, Blueberry Shrub, Curacao Splash, Elderflower Tonic, Lemon.
- Dead Man's Chest \$12.00
House Infused Blood Red Rum, Fresh Grapefruit Juice and Rose Infused Coconut Creme.
- Chamomile Collins \$10.00
Chamomile Vodka with Nigori Sake and House Vanilla Lemon Syrup.
- Paper Plane \$14.00
Buffalo Trace, Aperol, Amaro Nonino and Lemon Juice.
- Pineapple Cinn Sangria \$14.00
Pineapple Cinnamon Infused White Wine Fortified with Pisco, and Saint Germaine topped with Bubbles.
- Spiced Apple-Rita \$12.00
Cinnamon Infused Hornitos, Apple Cider, Lime Juice, Habenero, and Apple Liqueur with Rosemary Salted Rim.
- Corpse Revivor No.11 \$12.00
Silent Pool Gin, Lillet Blanc, Gran Torres, Lemon Juice, House Vanil Lemon Syrup.
- Hot Buttery Rum \$10.00
Kracken Black Spiced Rum with Butter, White Chocolate and Secrets.
- The Cure (For What Ails You) \$12.00
Giffards Menthe Paillle and Apricot Rousson heated with Lemon Oil.

STARTERS

- Meatball Bruschetta \$13.00
Grilled sourdough crostini topped with house made marinara, mozzarella and hand formed meatballs and served over fresh pesto and parmesan.
- Crispy Calamari \$15.00
Crispy battered calamari seasoned and served with remoulade and grilled lemon.
- Warm Brussel Sprout Salad \$14.00
Pan roasted brussel sprouts with bacon, blistered grape tomatoes, julienne red onion, and artichoke hearts, finished with fresh pesto, toasted almonds, balsamic drizzle and feta cheese.

SALADS

- All dressing's made in house!**
- Chicken Artichoke Salad \$23.00
House mix tossed with grape tomatoes, marinated artichokes, julienne red onion, feta cheese and pesto balsamic dressing, topped with grilled chicken breast.
 - Grilled Steak Salad \$25.00
Wedges of crisp romaine layered with bleu cheese crumbles, grape tomatoes, julienne red onion, creamy bleu cheese dressing and crispy bacon, topped with grilled bistro tender and crispy shallots.
 - Chicken Caesar Salad \$22.00
Layers of crisp romaine leaves with parmesan, garlic rosemary croutons, grape tomatoes, creamy Caesar dressing and grilled chicken breast.

PASTAS

Includes house made focaccia bread with dipping oil and choice of soup or salad.

- Chicken Fettuccine \$27.00
Diced chicken sauteed with fresh garlic and shallots, tossed with creamy parmesan and hand cut fettuccini, topped with parmesan and fresh herbs.
- Chicken Florentine \$27.00
Artichokes and spinach sauteed with grape tomatoes, garlic and shallots, tossed with linguini and pesto cream sauce, topped with grilled chicken, parmesan and balsamic drizzle.
- Crispy Fried Lasagna \$24.00
Lasagna pasta layered with house made bolognese, ricotta cheese and mozzarella, breaded with panko and lightly fried, served on a bed of marinara, parmesan garlic alfredo and fresh pesto.
- Buttermilk Fried Chicken Mac N' Cheese \$27.00
Sauteed garlic and shallots with broccoli and bacon, tossed with three

ENTREES

Includes house made focaccia bread with dipping oil and choice of soup or salad.

- Chicken Marsala \$28.00
Organic chicken breast sauteed with garlic, shallots and mushroom, deglazed with marsala wine and brandy, finished with cream reduction and served with mashed potatoes and sauteed vegetables.
- Grilled Salmon \$28.00
Seasoned and grilled salmon filet topped with remoulade and panko, served over creamy parmesan brussel sprouts and artichokes, finished with balsamic drizzle, fresh herbs and grilled lemon.
- Bacon Wrapped Meatloaf \$25.00
A mix of ground pork and beef and Karline's mix if seasoning and herbs wrapped in bacon and finished with Bourbon tomato glaze, served with mashed potatoes and sauteed vegetables.
- Buttermilk Fried Chicken \$27.00
Buttermilk marinated chicken thighs double dipped and lightly fried, served with sauteed vegetables and made to order mashed potatoes, finished with a drizzle of chipotle honey.
- Bistro Au Poive \$34.00
Peppercorn encrusted bistro tender sauteed with garlic shallots and mushrooms, deglazed with brandy and finished with cream reduction, served alongside mashed potatoes and roasted brussel sprouts and finished with fresh herbs and crispy shallots.

FAMILY STYLE

Feeds 4 people!

- Spaghetti And Meatballs Family Style \$65.00
Family sized portion of linguini tossed in house made marinara and topped with hand formed meatballs, parmesan cheese and a dollop of fresh pesto, served with garlic bread and green salad or Caesar salad.
- Chicken Alfredo Family Style \$65.00
Penne pasta tossed with parmesan alfredo topped with grilled chicken and parmesan baked and served with garlic bread and green salad or Caesar salad.
- Bacon Wrapped Meatloaf Family Style \$75.00
A mix of ground pork and beef and Karline's mix of fresh herbs and seasonings wrapped in bacon, finished with bourbon tomato glaze and served with mashed potatoes and sauteed vegetables.
- Buttermilk Fried Chicken Mac N' Cheese Family Style \$70.00

Alcohol - White Wine (Bottles)

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Rabble Chardonnay, Paso Robles	\$34.00
Laguna Chardonnay, Russian River Valley	\$36.00
Rodney Strong Chalk Hill Chardonnay, Sonoma	\$45.00
Rombauer Carneros Chardonnay, Carneros	\$50.00
Matua Sauvignon Blanc, Marlborough AT	\$26.00
Sterling Sauvignon Blanc, Napa Valley	\$28.00
McBride Sisters Sauvignon Blanc, Marlborough AT	\$32.00
Pertico Pinot Grigio, Italy	\$24.00
SA Prum Reisling, Germany	\$28.00
Nivole Moscato d'Asti, Italy	\$32.00
Hecht & Bannier Rose, Cotes de Province (Rose)	\$42.00
Scharffenberger Brut (Champagne)	\$38.00

Alcohol - Red Wine (Bottles)

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Woodwork Cabernet Sauvignon, Central Coast	\$28.00
J. Lohr Cabernet Sauvignon, Central Coast	\$32.00
Sky Side Cabernet Sauvignon, North Coast	\$42.00
Rodney Strong 'Alexander Valley' Cabernet Sauvignon	\$44.00
Whitehall Lane Cabernet Sauvignon, Napa Valley	\$56.00
J. Lohr Merlot, Central Coast	\$24.00
Broadside Merlot, Paso Robles	\$32.00
Thorn Merlot, Napa Valley	\$52.00
Hill Family Estate Merlot, Napa Valley	\$68.00
Monterey Vineyard Pinot Noir, Monterey	\$28.00
Argyle Pinot Noir, Willamette Valley	\$32.00
Baldacci Pinot Noir, Carneros	\$42.00

<i>chese cavatappi, topped with buttermilk fried chicken and drizzled with chipotle honey and scallions.</i>	
Spaghetti And Meatballs	\$22.00
<i>Linguini tossed with house made marinara and topped with hand formed meatballs, parmesan cheese and a dollop of fresh pesto.</i>	

SIDES

Garlic Bread	\$8.00
Bread & Dipping Oil	\$5.00
Seasonal Vegetables	\$6.00
Mashed Potatoes	\$6.00
Shoestring French Fries	\$5.00
Organic Grilled Chicken	\$8.00
Grilled Shrimp	\$10.00
Meatballs	\$8.00
Italian Sausage	\$7.00
Cup of Minestrone	\$5.00
Bowl of Minestrone	\$7.00
Small House Salad	\$5.00
Large House Salad	\$9.00

<i>Buttermilk marinated chicken thighs double dipped and lightly fried, served with three cheese cavatappi mac n cheese, grilled garlic bread and a side of honey chipotle honey.</i>	
Lasagna Family Style	\$65.00
<i>Lasagna pasta sheets layered with house made bolognese, riccota cheese, and mozzarella, served with garlic bread and choice of green salad or Caesar salad.</i>	

BEVERAGES

Soft Drink	\$2.99
Italian Soda	\$3.75
Pelligrino	\$3.99
Hot Tea	\$2.89
Milk	\$1.99

extra items not visable

Belle Gloss 'Clark & Telephone' \$60.00
 Pinot Noir, Santa Maria Valley
 Terramia 'Straw Basket' Chianti \$24.00
 Classico, Italy
 Dakaro Sangiovese, Whitmore \$32.00
 Poggerino Chianti Classico, \$32.00
 Tuscany
 Haraszthy Family Cellars \$28.00
 Zinfandel, Sonoma
 Poggio Bassio Primitivo, Puglia \$32.00
 IT
 Rombauer 'Old Vine' Zinfandel \$56.00
 Napa Valley
 Cline 'Farmhouse' Red Blend, \$28.00
 Sonoma
 Trilogy Red Blend, Flora \$60.00
 Springs
 Trapiche 'Medalla' Malbec, Uco \$42.00
 Valley Argentina