

fall 2011 menu

GOOD
EARTH
NATURALLY

Monthly specials

ROASTED ACORN SQUASH SOUP

Oven roasted acorn squash is simmered with celery, carrots, onion, chicken broth and cream. Pureed and topped with crunchy toasted pepitas

\$5.50

WILD RICE AND GRILLED CHICKEN SALAD

A mixture of brown and wild rice, jicama, fresh mint, raisins, apples, grapes, dried apricots, currants, and dried cherries. Tossed in a citrus marinade and served on a bed of fresh spinach leaves. Topped with grilled boneless chicken breast, orange segments, and caramelized pecans. Served with a citrus yogurt dressing

\$12.95

SMOKED TURKEY AND PROVOLONE SANDWICH

Grilled homemade cranberry oat bread, maple cured smoked turkey, provolone cheese, Granny Smith apple slices and house made cranberry chutney. Served with natural potato chips or a field green salad

\$10.95

ROASTED VEGETABLES WITH WHOLE WHEAT PASTA

Roasted yams, local red apple, red swiss chard, and roasted red pepper in a gorgonzola cream sauce. Topped with toasted pistachios and orange zest

\$11.95

STUFFED SQUASH

Roasted butternut squash drizzled with honey and sprinkled with orange zest, then filled with a mixture of apples, celery, onion, and red rice. Topped with caramelized pecans, and served with a side of steamed broccoli

\$11.95

SESAME WILD AHITUNA

Pan-seared with baby bok choy in a vegetable stock. Topped with carrot, red onion, red pepper, peapod and jicama. Drizzled with a kalbi sauce

\$15.95

MAPLE BRINED PORK LOIN

Grilled 8 ounce Duroc all-natural maple brined pork loin from Compart Farms served with sauteed brussels sprouts and a side of gingered yams. Topped with an apple chutney

\$15.95

APPLE CRAISIN CRISP

Freshly sliced apples and raisins are baked with an oatmeal crumble crust and served warm with a scoop of vanilla ice cream

\$6.95

GERMAN CHOCOLATE CAKE

Layers of chocolate cake with a creamy ganache. Topped with a coconut almond frosting

\$6.95

PUMPKIN CHEESECAKE

Oatmeal walnut crust and dense pumpkin filling flavored with a touch of Courvoisier

\$6.95

SORBETTO

Enjoy a scoop of dairy free Talenti Sorbetto. Your choice of Blood Orange or Roman Raspberry. Two scoops 4.95

\$2.95

JUST RIGHT FOR YOU

Smaller portions, paired together to make a complete 3 course meal. 1 - a cup of soup or a small field green salad tossed with vinaigrette 2 - grilled chicken served with a parsnip puree and a red wine reduction or orange tilapia with Minnesota wild rice 3 - fresh fruit or pumpkin cake

\$11.99

Breakfast

GREAT BEGINNINGS...

FRESH JUICES

- Orange
- Grapefruit
- Orange You Glad (orange & pineapple)
- Strawberry Fields (strawberry, apple & orange)
- Cranberry Crush (cranberry, apple & organic orange)
- Down Under (kiwi, apple & lime)
- Watermelon Wahoo (watermelon, pineapple & apple)
- Zingapore (pineapple & ginger)
- Immuni "C" (organic orange & wheat grass)
- Rooty Fruity (carrot & apple)
- Beta Carrot-ene (carrot & organic orange)
- 18 Carrot Gold (carrot & parsley)
- Heart Beet (beet, wheat grass & carrot)
- Vegamary (tomato, celery, carrot, parsley, red pepper, garnished with celery salt, black pepper & pepperoncini):
small: \$3.95
large: \$4.95

FRESH FRUIT SMOOTHIES

Blended with ice, honey, banana and fruit.

- Carmen Mi-Juice-Da (strawberries, banana & a splash of orange juice)
 - Waiki-Kiwi (kiwi, pineapple, banana & apple juice)
 - Copabanana (banana, mango, pineapple, coconut milk & protein powder)
 - Fiberry (raspberries, strawberries, blueberries & wheat germ)
- \$5.25

ADDITIONS

Add these ingredients to any juice, smoothie or shake.

\$1.00/each

- wheat grass
- protein powder
- flax seed
- plain yogurt
- vanilla yogurt
- wheat germ
- ginseng
- oat bran
- lecithin
- agave nectar
- pomegranate juice
- acai mango

CEREALS

- cup \$3.95 • bowl \$5.25 • with fruit add \$2.00 • with fat-free plain, low fat vanilla or fat-free frozen yogurt add \$2.00

ORGANIC OATMEAL

- Christine and Rob's oatmeal from Stayton, Oregon \$5.25

HOMEMADE GRANOLA

- Steel-cut oats, sunflower seeds, sesame seeds, walnuts, raisins, dates and clover honey \$5.25

BREAKFAST PARFAIT

- Homemade granola layered with low fat vanilla yogurt and fresh fruit \$5.25

FROM THE GRIDDLE

- Full stack \$6.95, Short stack \$4.95

GOOD EARTH® TEN GRAIN HOT CAKES

- Stoneground whole wheat, unbleached flour, sunflower seeds, spring wheat, red winter wheat, rye, honey and buttermilk \$6.95

BUTTERMILK PANCAKES

- Made from buttermilk, which contains less than 1% fat \$6.95

BRIOCHE FRENCH TOAST

- Made with homemade egg bread \$6.95

TRY THESE ADDITIONS AT \$1.25 EACH

- blueberries • pecans • carob chips • bananas • rainforest mix • granola • strawberries

UPGRADE TO 100% ORGANIC MAPLE SYRUP

add \$2.00

FALL SPECIAL - GLUTEN FREE BUCKWHEAT PANCAKES

- Topped with baked apple and powdered sugar \$8.95

Breakfast

OMELETTES

Any omelette can be made with egg whites only. All omelettes served with country roasted potatoes or breakfast salad. Substitute organic eggs \$2.00

WILD MUSHROOM OMELETTE

Three egg omelette filled with wok seared wild mushrooms, fresh basil, garlic and tomatoes, topped with low fat mozzarella

\$9.95

ORGANIC EGG STIR FRY OMELETTE

Three organic egg omelette filled with red and green peppers, red onion, yellow squash, artichoke hearts and cherry tomatoes stir fried with fresh herbs and spinach. Topped with asiago cheese

\$10.95

EGG WHITE TOMATO BASIL OMELETTE

Four egg white omelette with fresh basil, filled with tomatoes, spinach and toasted pine nuts

\$8.95

NATURALLY CURED HAM AND CHEESE OMELETTE

Three egg omelette with nitrate-free ham, cheddar and jack cheeses

\$9.95

FROM THE SKILLET

Substitute organic eggs \$2.00

GOOD EARTH® TURKEY SAUSAGE SCRAMBLE

GOOD EARTH® natural turkey sausage, tomatoes, roasted potatoes, scrambled eggs, purple onions and diced peppers, topped with low fat mozzarella, sour cream and green onions

\$9.95

GRILLED SALMON ON VEGETABLE HASH

Grilled fresh salmon on potato & vegetable hash with poached eggs, diced chilies and red pepper aioli

\$10.95

GOOD EARTH® HUEVOS

Scrambled eggs, adzuki and pinto beans in a whole wheat tortilla topped with roja sauce, cheddar and jack cheeses, sour cream, guacamole and diced chilies

\$9.95

BREAKFAST QUESADILLAS

Flour tortillas filled with grilled vegetables, scrambled eggs, nitrate-free bacon and melted cheese. Topped with lettuce, sour cream, guacamole and diced chilies

\$9.95

GOOD EARTH® CORN BEEF HASH

Two poached eggs served over nitrate free corned beef hash with potatoes, zucchini, broccoli and sweet potatoes

\$9.95

JOE'S BEEF & EGGS

Fresh spinach, mushrooms, onions, all natural beef, and scrambled eggs, with guacamole, sour cream, chilies, cheddar and jack cheeses

\$9.95

BLACK BEAN ROASTER

Oven roasted potatoes, peppers, tomatoes and purple onions topped with black turtle beans, cheddar and jack cheeses, sour cream, chiles and guacamole

\$8.95

VEGETARIAN JOE'S EGGS

Fresh spinach, mushrooms, onions, scrambled eggs, pinto and adzuki beans, and scrambled eggs, with guacamole, sour cream, chilies, cheddar and jack cheeses

\$8.95

HEARTLAND BREAKFAST

Your choice of nitrate-free bacon or ham, wok-seared all natural beef, or GOOD EARTH® natural turkey sausage served with any style eggs and roasted potatoes

\$8.95

GOOD EARTH® VEGETABLE ROASTER

Grilled zucchini, red pepper, wild mushrooms, spinach, cherry tomatoes, caramelized onions, sauteed with roasted potatoes. Topped with poached eggs and fresh basil

\$9.95

EXTRAS

GOOD EARTH® NATURAL TURKEY SAUSAGE

\$3.50

NITRATE-FREE BACON

\$3.50

NITRATE-FREE HAM

Breakfast

\$3.50
WOK-SEARED ALL NATURAL BEEF

\$3.50
ONE EGG

\$2.00
ONE ORGANIC EGG

\$2.95
ROASTED POTATOES

\$3.00
SWEET POTATO HASH

\$3.00
FRESH BERRIES

\$4.25
HALF PINK GRAPEFRUIT

\$2.95
SEASONAL MELON

FRESH MIXED FRUIT
Cup \$2.50, Tulip \$4.25

MUFFINS
* today's no fat angel food berry * low fat bran * today's
fresh blueberry * today's selection

\$2.50
CARROT CAKE MUFFIN

\$2.95
BRIOCHE, MULTIGRAIN OR SOURDOUGH TOAST

\$2.00
SCONES

\$2.25
BREAKFAST SALAD
Field greens with caramelized pecans, craisins and feta
cheese

ORGANIC ESPRESSO AND COFFEE DRINKS
SHADE GROWN FRESHLY BREWED COFFEE
(bottomless cup)

ESPRESSO
\$3.00

DOUBLE ESPRESSO
\$4.95

CAPPUCCINO
\$3.50

CAFE MOCHA
\$4.25

CAFE LATTE
\$4.00

CHAI TEA LATTE
\$4.00

ICED LATTE
\$4.00

ICED COFFEE

FLAVORINGS
\$.95/each (vanilla, caramel, almond or hazelnut)

Lunch & Dinner

SMALL PLATES.....SHARING PLATES

MIDDLE EASTERN MEDLEY

Herb tabouleh, house made hummus and herbed feta cheese with toasted flat bread, kalamata olives, sliced tomato and cucumber

\$9.95

GOOD EARTH® STONEGROUND NACHOS

Corn tortilla chips with vegetarian black turtle beans, cilantro, cheddar and jack cheeses, diced chilies, sour cream, chipotle salsa and avocado salsa with grilled chicken breast or "Meyer's" all natural beef add 3.00

\$7.95

EDAMAME IN A BASKET

Steamed whole soybeans

\$4.95

BANGKOK CHICKEN SATAY

Two skewers of Thai marinated grilled chicken on napa slaw with dipping sauces

\$6.95

VEGETABLE POTSTICKERS

Steam-fried vegetarian dumplings served with a spicy red chile dipping sauce

\$6.95

BAKED ARTICHOKE DIP

Artichoke hearts mixed with fresh spinach, jicama, sour cream, mayonnaise, parmesan cheese and spices. Served with toasted flat bread

\$7.95

CARAMELIZED ONION AND GORGONZOLA PIZZA

Fresh spinach, caramelized onion, roasted butternut squash and Granny Smith apple. Topped with roasted pecans and Gorgonzola cheese

\$9.95

THAI CHICKEN PIZZA

Grilled chicken breast, peanut sauce, carrots, sweet red and green peppers, red onion, cilantro, low fat mozzarella and roasted peanuts

\$9.95

NITRATE-FREE HAM AND PEAR FLATBREAD

A thin, homemade crust with pumpkin seed pesto, baked pear, red onion, spinach and nitrate-free ham. Topped with cheddar, jack and goat cheese

\$10.95

SOUPS & SALADS

GOOD EARTH® VEGETABLE BEAN SOUP

Made from scratch daily with vegetable stock, anasazi beans, and garden vegetables

cup \$4.50 bowl \$5.50

GOOD EARTH® SOUP TRIO

A smaller sampling size of our made from scratch soups

\$8.95

TROPICAL SPINACH SALAD

Fresh spinach, tossed with tahini poppyseed dressing topped with caramelized pecans, mango, jicama and sweet red pepper

\$10.95

TROPICAL SPINACH SIDE SALAD

Fresh spinach, tossed with tahini poppyseed dressing topped with caramelized pecans, mango, jicama and sweet red pepper

\$5.50

GOOD EARTH® CASHEW CHICKEN SALAD

Cashew chicken salad on a bed of greens with tomato wedges, sliced cucumbers, organic sunflower sprouts and sprouted beans, avocado, egg and kalamata olives

*Substitute Almond Tuna Salad

\$11.95

MEDITERRANEAN GREEK SALAD

Hummus, herb tabouleh, cucumbers, tomatoes, kalamata olives, wedge of romaine and crumbled feta cheese, drizzled with Greek vinaigrette, served with toasted flat bread

\$10.95

MAPLE CHICKEN SALAD

Field greens with grilled chicken, dried cherries, Granny Smith apples and blue cheese tossed in a maple vinaigrette. Topped with toasted walnuts

\$12.95

CHOPPED SALAD

Chopped romaine with grape tomatoes, crumbled blue cheese, raisins, corn, bacon, grilled chicken, spinach and red salsa tortilla strips lightly tossed with a cilantro vinaigrette

\$12.95

SOUP AND SALAD

A cup of soup with a small romaine or spinach salad

\$9.95

Lunch & Dinner

TENDER PRICES FOR TOUGH TIMES

Available after 4 p.m.

SUNDAY - CORNMEAL CRUSTED WALLEYE
with vegetables and new potatoes
\$10.95

MONDAY
10 Wines, 10 Bottles, 10 Bucks
\$10.00

TUESDAY - CHICKEN MARSALA
\$10.95

WEDNESDAY - ALL NATURAL STEAK FAJITA
\$10.95

THURSDAY - WOK SEARED SHRIMP CURRY
with jasmine rice
\$10.95

SIDES

STEAMED RICE
brown, jasmine or wheatberry
\$3.00

STEAMED VEGETABLES
\$6.00

ROASTED POTATOES
\$3.00

GINGERED YAMS
\$3.00

GOOD EARTH® ADZUKI AND PINTO BEANS
\$3.00

BLACK BEANS
\$3.00

SANDWICHES

Sandwiches are served with a choice of Terra® Root Vegetable Chips or a small field green salad. Substitute a cup of soup \$1.50

GOOD EARTH® CASHEW CHICKEN SALAD SANDWICH
Cashew chicken salad made with chicken breast and cholesterol free mayonnaise, topped with cashews and shredded lettuce on your choice of homemade multigrain, caraway rye or sourdough
\$9.95

CASHEW CHICKEN MELT
Cashew chicken salad served open faced on multigrain with sliced tomato and melted cheese
\$9.95

ALMOND TUNA SALAD SANDWICH
Almond tuna salad made with dolphin safe tuna and cholesterol free mayonnaise, topped with almonds and shredded lettuce on your choice of homemade multigrain, caraway rye or sourdough
\$9.95

ALMOND TUNA MELT
Almond tuna salad, served open faced on multigrain with sliced tomato, pickle and melted low fat mozzarella
\$9.95

GRILLED SHRIMP "PITA"
Spicy shrimp, field greens, avocado, tomato and lemon basil aioli, served on grilled bakery fresh pita
\$11.95

GOOD EARTH® GRILLED VEGGIE SANDWICH
Focaccia pan bread with hummus, feta cream cheese, spinach, tomato slices, cucumbers, grilled portobello, purple onion, zucchini and red pepper, drizzled with Greek vinaigrette
\$10.95

TURKEY CLUB
Freshly roasted turkey breast, crisp nitrate-free bacon, lettuce, avocado, tomato and cholesterol free mayonnaise on toasted sourdough
\$10.95

GOOD EARTH® RUBEN
All natural corned beef, sauerkraut, Swiss cheese and a red pepper remoulade on grilled rye bread
\$10.95

HALF SANDWICH WITH SOUP OR SALAD
A small romaine salad, spinach salad or cup of soup with half of any cold sandwich Note: Half sandwiches include Good Earth® Cashew Chicken Salad, Almond Tuna Salad, Oven Roasted Turkey or Good Earth® Vegetarian Sandwich
\$9.95

Lunch & Dinner

WRAPS

HARVEST WRAP

Roasted turkey breast, gingered yams, Bemidji wild rice, craisins, almonds and cream sauce wrapped in a honey wheat tortilla

\$10.95

GOOD EARTH® BEAN BURRITO

Adzuki and pinto beans with brown rice in a whole wheat tortilla, topped with salsa roja, cheddar and jack cheeses, shredded lettuce, diced chilies, sour cream and guacamole with grilled chicken breast or all natural beef add \$3.00

\$9.95

THAI CHICKEN WRAP

Grilled chicken, jasmine rice, napa slaw and spicy peanut sauce wrapped in a spinach tortilla

\$10.95

NATURAL BURGERS

Hand-pattied and served on a whole wheat bun with lettuce, tomato, pickle slices and choice of Terra® Root Vegetable Chips or a small field green salad. Substitute a cup of soup \$1.50

THE BASIC BURGER

All natural lean beef

\$9.95

BISON BURGER

All natural bison, more flavor, less fat than chicken or beef

\$10.95

THE GOOD EARTH® BURGER

All natural bison, caramelized onions, portobello mushrooms, avocado, gruyere cheese, sunflower sprouts and a red pepper aioli

\$13.95

TURKEY BURGER

Ground turkey with sweet & spicy mustard

\$9.95

PATTY MELT

All natural lean beef patty with wok seared mushrooms, sauteed Swiss chard and asiago cheese. Served on toasted caraway rye bread

\$10.95

GOOD EARTH® PLANET BURGER

House-made vegetarian burger of adzuki and pinto beans, sunflower and sesame seeds, cashews and vegetables

\$9.95

TURKEY PORCUPINE SLIDERS

A pair of mini turkey burgers made with spinach, dried cranberries and brown rice. Served on toasted whole grain rolls with lettuce and tomato

\$8.95

FROM THE FARM

GRILLED CHICKEN QUESADILLAS

Flour tortillas filled with grilled chicken breast, jack and cheddar cheeses topped with shredded lettuce, diced chilies, sour cream and guacamole

\$10.95

FREE RANGE TERIYAKI CHICKEN

Breast of locally raised chicken marinated in teriyaki sauce, grilled and served with mango salsa, gingered yams and seasonal vegetables

\$12.95

THAI CHICKEN "CHIANG MAI" NOODLES

Wok-seared chicken breast with noodles, garlic, ginger, cucumbers, and a spicy coconut-curry sauce

\$11.95

GOOD EARTH® TURKEY MEATLOAF

Ground turkey, fresh spinach, basil pesto and seasoned bread crumbs. Grilled and topped with roasted red pepper sauce and served with gingered yams, cranberry chutney and fresh vegetables

\$13.95

COCONUT CURRIED CHICKEN

Chicken breast, bok choy, sweet red and green peppers, purple onion and fresh basil, wok-seared with coconut milk and Indian curry, served with wheatberry rice and mango chutney

\$11.95

MANDARIN ORANGE BEEF

All natural beef, wok-seared with red peppers, mushrooms, green beans, dried chili peppers and a fragrant orange sauce. Served with jasmine rice

\$12.95

Lunch & Dinner

FROM THE SEA

Offerings below are prepared simply steamed, sauteed, or grilled. Served with steamed vegetables and brown, jasmine or wheatberry rice.

WILD MAHI MAHI \$15.95

WILD AHI TUNA \$15.95

FARM-RAISED SUSTAINABLE ARCTIC CHAR \$15.95

FARM RAISED ATLANTIC SALMON \$15.95

FARM RAISED TILAPIA \$14.95

SEAFOOD SPECIALTIES

PAN-SEARED MAHI MAHI

Pan-seared wild caught Mahi Mahi filet with an apple mustard sauce and nitrate-free bacon, served with a whole grain rice blend and split pea pilaf \$15.95

GRILLED SALMON AND MANGO SALSA
Grilled coastal salmon topped with mango salsa, served with wheatberry rice and seasonal vegetables \$15.95

SPICY SHRIMP AND WHOLE WHEAT PENNE
Pan seared shrimp with cherry tomatoes, zucchini, yellow squash and mushrooms in a Thai chili cream sauce. Topped with shaved Grana Padano cheese and sorrel micro greens from Dragsmith Farms \$14.95

FROM THE GARDEN

WOK-SEARED SEASONAL VEGETABLES

Carrots, broccoli, bok choy, pea pods, cauliflower, yellow squash, water chestnuts, mushrooms, sweet red pepper and celery topped with roasted almonds, served with jasmine and wheatberry rice \$10.95

AUTUMN VEGETARIAN RISOTTO

Arborio rice finished in a vegetable stock with wild mushrooms, oven roasted yams, roma tomatoes, Swiss chard, and shaved Grana Padano cheese. Topped with toasted pistachios \$12.95

GOOD EARTH® VEGETARIAN ENCHILADAS

Soft corn tortillas stuffed with zucchini, corn, tomatoes, poblano peppers, Monterey Jack cheese, and cilantro. Topped with our own enchilada sauce and sour cream. Served with brown rice, shredded lettuce, and black beans \$10.95

BUTTERNUT SQUASH PASTA

Stuffed pasta pan seared with fresh sage, craisins, and walnuts in a brown butter sauce. Topped with a balsamic reduction and shaved Grana Padano cheese \$11.95

FRESH JUICES

FRESH SQUEEZED JUICES

Orange • Grapefruit • Orange You Glad (orange & pineapple) • Strawberry Fields (strawberry, apple & orange) • Cranberry Crush (cranberry, apple & orange) • Down Under (kiwi, apple & lime) • Watermelon Wahoo (watermelon, pineapple & apple) • Zingapore Sling (pineapple & ginger) • Immuni "C" (orange & wheat grass) • Rooty Fruity (carrot & apple) • Beta Carrot-ene (carrot & orange) • 18 Carrot Gold (carrot & parsley) • Heart Beet (beet, wheat grass & carrot) • Vegamary (tomato, celery, carrot, parsley, red pepper, garnished with celery salt, black pepper, & pepperoncini) small \$3.95 large \$4.95

FRESH FRUIT SMOOTHIES

Blended with ice, honey, banana and fruit

FRESH FRUIT SMOOTHIES

Carmen Mi-Juice-Da (strawberries, banana & a splash of orange juice) • Waiki-Kiwi (kiwi, pineapple, banana & apple juice) • CopaBanana (banana, mango, pineapple, coconut milk & protein powder) • Fiberry (raspberries, strawberries, blueberries & wheat germ) \$5.25

NATURAL SHAKES

made with high protein powder and your choice of fat free frozen yogurt, or ice cream.

Lunch & Dinner

NATURAL SHAKES

Power Plus (carob powder, banana, nuts & coconut) •
Surfer (pineapple, banana and coconut) • Finish Line
(homemade granola, strawberries & banana) • The Jogger
(orange, pineapple and coconut juices) • The Body Slam
(peanut butter and carob powder)

\$5.95

CHILDREN'S SELECTION

FRENCH TOAST

Two slices of egg bread dipped in batter and grilled.
Served with maple syrup

\$4.95

PANCAKES

Two buttermilk hot cakes served with maple syrup

\$4.95

SCAMBLED EGGS

Two scrambled eggs served with sourdough toast

\$4.95

GORILLA GRILLED CHEESE

Jack and cheddar cheese on grilled sourdough bread

\$4.95

TITO BURRITO

A flour tortilla with Mexican beans, roja sauce and cheese.
Served with lettuce, tomato, sour cream and avocado
salsa. With Chicken add \$3

\$4.95

TURKEY MEATLOAF

Served with a side of red pepper sauce

\$4.95

TURKEY WRAP

Carved turkey breast, jack and cheddar cheese, and
lettuce rolled in a spinach tortilla. Served with ranch
dressing

\$4.95

HOT DOG

Grass fed 1000 Hills all natural beef hot dog on a whole
wheat bun

\$4.95

CHEESE PIZZA

A grilled pita topped with homemade marinara sauce and
melted mozzarella cheese

\$4.95

PENNE PASTA

Our homemade sauce tossed with penne pasta

\$4.95

Edina's Wine & Beer

EDINA'S WHITES

Most wines available by the glass

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| WHITE MERLOT, FORESTVILLE, SONOMA | \$20.00 |
| RIESLING, GREAT LOOP, GERMANY | \$27.00 |
| PINOT GRIGIO, TRINITY OAKS, CA, SUSTAINABLE | \$25.00 |
| PINOT GRIGIO, LUCCIO, ITALY | \$27.00 |
| SAUVIGNON BLANC, CHANCE CREEK, CA, ORGANIC | \$30.00 |
| CHENIN BLANC-VIOGNIER, PINE RIDGE, CA | \$30.00 |
| CHARDONNAY, FORESTVILLE, SONOMA | \$20.00 |
| CHARDONNAY, FOUR VINES "NAKED", CA, ORGANIC | \$30.00 |
| JEAN LOUIS BRUT, 187 ML, CA | \$9.00 |
| SPARKLING BRUT, RUINS, SOUTH AFRICA, ORGANIC | \$30.00 |
| ALCOHOL FREE CHARDONNAY, SUTTER HOME, CA | \$20.00 |

EDINA'S REDS

Most wines available by the glass

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| PINOT NOIR, BOUCHARD AINE & FILS, FRANCE SUSTAINABLE | \$30.00 |
| PETIT SYRAH, GUENOC, CA | \$30.00 |
| ROSSO, LA MURA, ITALY, ORGANIC | \$25.00 |
| MERLOT, FORESTVILLE, SONOMA | \$20.00 |
| MALBEC, TRIVENTO, ARGENTINA, SUSTAINABLE | \$27.00 |
| SHIRAZ, MILTON PARK, SOUTH AUSTRALIA | \$27.00 |
| MALBEC, ALTOS LAS HORMIGAS, ARG., SUSTAINABLE | \$30.00 |
| SYRAH, PACIFIC REDWOOD, CA, ORGANIC, VEGAN, GLUTEN FREE | \$27.00 |
| ZINFANDEL, GUENOC, CA | \$27.00 |
| CABERNET SAUVIGNON, OKO, FRANCE, ORGANIC | \$27.00 |

EDINA'S BEER SELECTION

BOTTLED BEER

Summit Pale Ale, Amstel Light, Leinenkugel's Red, Capital Brewery Supper Club Lager, Goose Island Seasonal Beer Breckenridge Oatmeal, Widmer Brothers Brr Ale, Redbridge (wheat/barley free), Finnegans Irish Amber, Kaliber N/A

\$4.50

Roseville's Wine & Beer

ROSEVILLE'S WHITES

Most wines available by the glass

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| WHITE MERLOT, FORESTVILLE, SONOMA | \$15.00 |
| RIESLING, WOLF BLASS, AUSTRALIA | \$26.95 |
| REISLING, RELAX, GERMANY | \$26.95 |
| TORRONTES, SANTA JULIA, ARGENTINA, ORGANIC | \$26.95 |
| CHENIN BLANC, RELEAF, SOUTH AFRICA, ORGANIC & VEGAN | \$26.95 |
| PINOT GRIGIO, 99 VINES, NAPA VALLEY | \$23.95 |
| SAUVIGNON BLANC, SANTA EMA, CHILE | \$23.95 |
| PINOT GRIGIO, TRINITY OAKS, CA, SUSTAINABLE | \$24.95 |
| SAUVIGNON BLANC, CHANCE CREEK, CA, ORGANIC | \$29.95 |
| CHARDONNAY, FORESTVILLE, SONOMA | \$15.00 |
| CHARDONNAY, FREI, SONOMA | \$26.95 |
| VIOGNIER, ORLEANS HILL, CA, ORGANIC | \$26.95 |
| CODORNÍU BRUT, 187 ML, SPAIN | \$8.95 |
| SPARKLING BRUT, RUINS, SOUTH AFRICA, ORGANIC | \$29.95 |
| ALCOHOL FREE CHARDONNAY, SUTTER HOME, CA | \$19.95 |

ROSEVILLE'S REDS

Most wines available by the glass

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|--|---------|
| RED BLEND, RELEAF, SOUTH AFRICA, ORGANIC & VEGAN | \$26.95 |
| PINOT NOIR, TRINITY OAKS, CA, SUSTAINABLE | \$24.95 |
| PINOT NOIR, CYCLES GLADIATOR, CENTRAL COAST | \$29.95 |

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| PINOT NOIR ROSE, CARDWELL HILL, OREGON, SALMON SAFE | \$29.95 |
| PINOT NOIR, CARDWELL HILL, OREGON, SALMON SAFE | \$29.95 |
| PINOT NOIR, 99 VINES, NAPA VALLEY | \$23.95 |
| MERLOT, FORRESTVILLE, SONOMA | \$15.00 |
| MERLOT, SYCAMORE LANE, CALIFORNIA, SUSTAINABLE | \$26.95 |
| CABERNET SAUVIGNON, FOX BROOK, SONOMA | \$23.95 |
| LODI SYRAH, ORLEANS HILL, CA, ORGANIC & VEGAN | \$26.95 |
| CABERNET SAUVIGNON, SANTA EMA, CHILE | \$23.95 |
| ZINFANDEL, CK MONDAVI, CA | \$23.95 |
| MALBEC, SANTA JULIA, ARGENTINA, ORGANIC | \$26.95 |
| MALBEC, NORTON, ARGENTINA | \$26.95 |

ROSEVILLE'S BEER SELECTION

BOTTLED BEER

| | |
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| Summit Pale Ale, Amstel Light, Leinenkugel's Red, Schell's Seasonal, Breckenridge Oatmeal, Redbridge (wheat/barley free), Finnegans Irish Amber, Mothership Wit Organic, Kaliber N/A | \$4.50 |
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