

SOUP & SALADS

SOUP DU JOUR cup 5 bowl 7

FARMERS MARKET SALAD 10
greens / pink grapefruit / shaved fennel / orange champagne vinaigrette / candied walnuts

WOODSIDE SALAD 12
arugula / cantaloupe / prosciutto / parmesan / pine nuts / lemon vinaigrette / balsamic glaze

GAIA'S CAESAR SALAD 11
house-made caesar dressing / crisp organic romaine / whole white anchovies / shaved parmesan / croutons

CRISPY SPICY CHICKEN SALAD 14
spicy battered chicken breast chunks / house made herb ranch dressing / kale / bacon / cherry tomatoes / pickled onion

**add chicken 6 / salmon 9 / shrimp 8*

DAILY SPECIALS

FRIDAY

market fish

SATURDAY

smoked prime rib

HOUSE-MADE SWEETS

crafted from scratch

CRÈME BRULÉE
vanilla custard/fresh berries

SEASONAL COBBLER
a la mode

CHEF'S CHOICE
ask about our daily special dessert

Sides 8

fingerling potatoes / saffron risotto / seasonal vegetables / garlic truffle fries / creamy polenta / horseradish mash / garlic mashed potato

Steak Toppers 3

gorgonzola / béarnaise butter / caramelized onion / wild mushrooms

STARTERS

WOODSIDE ANTIPASTO BOARD 22
cured artisanal meats / cheese / nuts & fruit / honey / crostini

ARTICHOKE DIP 12
cream cheese/ parmesan / grilled bread / crudité

THAI CHICKEN NACHOS 14
three cheese sauce / tortillas / sweet chili chicken / cabbage / tomatoes / scallion

GRILLED FLATBREAD 16
hand-rolled dough /garlic cream sauce/ bacon jam / salami / fresh mozzarella / arugula / goat cheese / balsamic

SPICY AHI TUNA POKE 16
avocado / cucumber / sriracha mayo / sweet soy glaze / sesame seeds / wonton chips / scallion

CRISPY CALAMARI 12
lemon / jalapeño / spicy aioli

GRILLED PRAWN COCKTAIL 14
smoked tomato puree / lemon

CRISPY BRUSSELS SPROUTS 9
pancetta / red onion / cider-mostarda / mustard aioli

DEEP FRIED RAVIOLI 15
butternut squash / ricotta / wild mushrooms / gorgonzola fondue

MAIN

HANDMADE PASTA 27
house-made tagliatelle / truffle cream sauce / wild mushrooms / pancetta / crispy sage
** add chicken 6 / shrimp 8 / salmon 9 / steak 10*

WOODSIDE BURGER 15
r&r premium ground beef / goat cheese / bacon jam / arugula / house-made spicy pickles / garlic aioli / fries

GRILLED SALMON 30
fresh locally-sourced salmon / creamy polenta / winter greens / fennel / tarragon-shallot butter

SPANISH ROASTED CHICKEN 25
mary's all natural airline chicken breast (free range)/ saffron risotto / chorizo / sofrito / crispy prosciutto / paprika oil

16oz. R&R GRILLED RIBEYE 35
hand-cut, locally-sourced choice beef / fingerling potatoes / seasonal vegetable ** add grilled shrimp 8*

SLOW-BRAISED BEEF SHORT RIBS 37
8 hour house red wine demi-glace / roasted baby heirloom carrots / horseradish mashed potato

GRILLED 12 oz BONE-IN PORK CHOP 39
hand-cut, locally-sourced / sage-apple-butter / mashed potato / brussels sprouts / bacon-mostarda

Executive Chef – Lindsey Penland

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, especially if you have certain medical conditions.

Parties of 6 or more will be charged 18% gratuity

WHITE

GL BT

CHARDONNAY

bogle {clarksburg, california}	8	29
joel gott {california}	11	38
robert hall {paso robles, ca}	9	30
sonoma cutrer {sonoma, ca}		45
michael david freakshow {lodi ca}		45

SAUVIGNON BLANC

dao family estates {paso robles, ca}	10	33
robert hall {paso robles, california}	10	33
bogle {clarksburg, california}	8	29

MOSCATO

terra d'oro {santa barbara, ca}	11	36
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PINOT GRIGIO

terra d'oro {santa barbara, ca}	9	30
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RIESLING

sea glass {santa barbara, ca}	8	29
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ROSE'

matchbook estate {dunnigan hills}	8	29
angeline rose {california}	10	33
daou family estates {paso robles, ca}		45

WHITE BLEND

conundrum {solano, california}	9	30
murrieta's well "whip" {livermore, ca}	12	39

RED

GL BT

CABERNET SAUVIGNON

bogle- {clarksburg, california}	8	29
michael david freakshow {california}	14	45
joel gott {california}	12	42
robert hall {paso robles, ca}	10	33
daou {paso robles, ca}		54

PINOT NOIR

sea sun {california}	9	30
mossback {russian river, ca}	10	37
nielson {Santa Barbara, Ca}	12	44
diora la petite grace {monterey, ca}		49

RED BLEND

seven deadly red {lodi, ca}	10	37
phantom red blend		45

ZINFANDEL

zin-phomaniac old vine {lodi, ca}	13	45
seven deadly zin {lodi, ca}	10	37
1000 Stories {mendocino, ca}		37

MERLOT

robert mondavi private selection	8	29
francis coppola diamond {sonoma}		42

SYRAH

cambria {california}	12	42
petite petit, michael david {lodi, ca}		45

BUBBLES

spl bt

J ROGET	6	20
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j roget wines / california

KORBEL PROSECCO	10	
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italia

RUFFINO D.O.C PROSECCO		37
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BEER ON TAP

STELLA ARTOIS 6
belgium

SIERRA NEVADA PALE ALE 6
sierra nevada brewing / ca

LAGUNITAS IPA 6
lagunitas brewing / ca

FALL RIVER HEXAGENIA 6
fall river brewing / ca

805 6
firestone brewing co / ca

ask about our seasonal draught selections

BOTTLED BEER

coors /coors light 4	bud / bud light 4
Michelob ultra 5	sapporo 5
blue moon 5	shiner bock 5
corona extra 5	modelo especial 5
negra modelo 5	guinness draught 6
heineken 5	truly hard seltzer 5
	two towns cider 6
	breckenridge 6
	great white 6
	kona longboard lager 6

HOUSE COCKTAILS

HENDRICK'S EXPERIENCE 12
hendrick's gin / cucumber / house rosemary syrup

BLACK BOTTOM LEMON DROP 12
tito's handmade vodka / lemon / chambord liqueur

PINK GLACIER MARTINI 12
grey goose vodka / grapefruit / cranberry

WOODSIDE OLD FASHIONED 12
woodford reserve / orange bitters / cherry