



DINNER served 5pm-close wed-sat

APPETIZERS

soup du jour chef's inspiration cup 4 bowl 6

chicken wings bleu cheese dipping sauce 8

pork belly tacos jalapeno & whole grain mustard bbq sauce, pickled watermelon, cilantro 9

sliders kobe beef patty, brown sugar bacon, jalapeno bbq sauce, onion rings, micro-cilantro 10

steak nachos tortilla chips, 3-cheese blend, pico de gallo, sour cream, guacamole 12

BURGERS

escena burger half-pound beef patty, lettuce, tomato, red onion + side 15

bacon bleu cheese burger half-pound beef patty, spicy thick-cut bacon, arugula, bleu cheese crumbles + side 16

veggie burger black bean patty, romaine, tomato, avocado + side 14

side choices seasonal fruit, steak fries, shoestring fries, heirloom tomato, coleslaw (add 4 for each additional side)

add-ons (2 each) cheese, bacon, avocado, grilled mushrooms, melted onions, avocado, jalapeno, fried egg

cheese choices jack, cheddar, swiss, american

SALADS

house mixed greens, baby heirloom tomato, carrot, radish 9

cesar romaine hearts, cesar dressing, shaved parmesan, croutons 10

waldorf salad romaine lettuce, apple, walnuts, grapes, celery 12

salmon niçoise salmon, hard-boiled egg, fingerling potato, kalamata olives, capers, citrus vinaigrette 16

add to salad chicken 6 shrimp 7 salmon 8

ENTRÉES

chicken milanese served over smashed fingerling potatoes with an arugula fennel salad 20

salmon served over basil lemon risotto with broccolini 22

seafood risotto clams, mussels, shrimp, scallops, lobster meat, meyer lemon, parsley 24

baby back ribs cream corn, hickory-smoked baked beans 22

filet served with whipped peppercorn butter, smashed fingerling potatoes and grilled asparagus 32

southern fried chicken herb mashed potatoes, baby carrots 22

prosciutto wrapped meatloaf herb mashed potatoes, baby carrots 18

please let us know how you prefer your steak

black + blue lightly cooked on the outside, raw inside **rare** red throughout **medium** rare cooked outside, juicy inside
medium cooked outside, moderately pink inside **medium well** just a little pink inside **well done** cooked through, no pink

SIDES

baby carrots 5

asparagus 8

baked potato 5

lemon parsley risotto 8

fingerling potato 6

steak or shoestring fries 5

WHITE WINES

BY THE GLASS

helena ranch chardonnay, santa barbara, 2014 8 / 28
carmenet chardonnay, sonoma, 2014 9 / 32
william hill chardonnay, central coast, 2014 10 / 34
la playa sauvignon blanc, chile, 2015 8 / 28
white haven sauvignon blanc, marlborough, 2014 9 / 32
rancho sisquoc sauvignon blanc, santa barbara 2014 10 / 34
cotton wood creek (organic) pinot grigio, california 2013 8 / 28
lagaria pinot grigio, italy, 2014 8 / 28
j vineyards pinot gris, russian river, 2014 10 / 34
fess parker riesling, santa barbara, 2013 8 / 28
finca el origen malbec rosé, mendoza, 2014 9 / 32
saracco moscatto d'asti, italy, 2014 8 / 28

BY THE BOTTLE

petit bourgeois sauvignon blanc, france 2014 50
petit clos sauvignon blanc, marlborough 2013 45
easton sauvignon blanc, california 2013 40
dry creek estate block 10 chardonnay, russian river 2012 60
morgan chardonnay, santa lucia highlands 2013 65
j lohr arroyo vista chardonnay, paso robles 2013 55
falcone chardonnay, california, 2011 70
cakebread chardonnay, napa, 2012 100
chateau montelena chardonnay, napa, 2012 95
domaine d'arfeuille bordeaux blanc, france, 2010 44
volpe pasini pinot grigio, italy, 2013 40
carrara friuli grave pinot grigio, italy 2013 45
maximin grünhäuser riesling, germany, 2011 52
joseph drouhin vaudon chablis, france, 2012 64
white knight viognier, california 2013 40
don rodolfo torrantes, argentina 2014 40
millet frères saucerre sauvignon blanc, france, 2012 50

SPARKLING WINE + CHAMPAGNE

juame serra cristalino brut, spain, nv 10 (split)
astoria prosecco, Italy nv 10 (split)
wycliff brut, california, nv 16
le grand courtage blanc de blanc brut, france 30
l'ermitage sparkling, roederer estate, 2003 110

RED WINES

BY THE GLASS

dark horse cabernet, california, 2014 8 / 28
rare earth (organic) cabernet, california, 2014 8 / 28
boomtown by dusted valley cabernet, washington, 2013 10 / 34
livermore ranch merlot, napa, 2013 8 / 30
talbot "kali hart" pinot noir, santa lucia h'lands, 2013 9 / 32
picket fence pinot noir, russian river, 2013 10 / 34
finca el origen malbec, mendoza, argentina, 2014 9 / 32
ranch zabaco zinfandel, sonoma, 2013 9 / 32

BY THE BOTTLE

nelms road merlot, washington 2013 45
sean minor nicole marie red blend, napa valley 2012 50
haraszthy bearitage red wine, lodi 2013 60
dry creek mariner meritage, dry creek valley, sonoma 2012 65
j lohr hilltop cabernet, paso robles 2012 65
brady cabernet, paso robles 2013 55
la storia zinfandel, alexander valley, sonoma 2011 40
quivira zinfandel, dry creek valley, sonoma, 2012 45
sonoma oaks pinot noir, sonoma 2013 45
consilience pinot noir, santa barbara 2013 50
morgan pinot noir, santa lucia highlands, 2013 65
joseph drouhin chorey-les-beaune burg pinot noir 2010 70
amayna pinot noir, chile, 2011 88
saintbury carneros pinot noir, napa valley 2010 60
errazuris single vineyard syrah, chile 2009 50
brander syrah, santa ynez valley 2014 50
bonny doon le cigare volant red blend, santa cruz 2008 70
toscolo chianti clasico reserve, italy 2010 45

RESERVE

miner cabernet sauvignon, napa valley, 2009 135
emblem by m mondavi cabernet sauvignon, napa, 2011 120
merryvale cabernet sauvignon, napa valley, 2010 150

We welcome private parties large + small. Please let your server know if you are interested in planning an event at Escena.

We strive to source our meats, herbs and produce from local providers to the extent possible.

18% gratuity is applied to all parties of 6 or more guests. A charge of \$4.00 may be added to entrée plate split/share requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain pre-existing medical conditions. Not all ingredients are listed on the menu.

Please let your server know if you have food allergies or other preferences. Menu items and prices are subject to change.

Questions, comments, concerns? Please let us help. Thank you!