



APPETIZERS

House-Made Hummus

Grilled Pita, Feta Cheese, Kalamata Olives, Cucumber, Carrot, Sweet Red Pepper, Cherry Tomatoes 14

New Orleans BBQ Shrimp

Spicy Ale, Worcestershire, Crystal Hot Butter Sauce, Side of French Bread 17

Rare Seared Sesame Encrusted Tuna

Asian Vegetable Slaw, Wasabi Aioli, Pickled Ginger 16

House-Smoked Chicken Wings

Served with Spicy Jalapeño and Bleu Cheese-Ranch Dipping Sauces 16

Spinach & Artichoke Dip

Served with Crisp Pita Chips 12

Buttermilk Fried Chicken

Hand Breaded Buttermilk-Brined Chicken Breast Strips, Side of Honey Hot Sauce 16

Sugarfire® Smoked Pork Sliders

Slaw, St. Louie Sweet BBQ Sauce, American Cheese on Cyrano's Special Rolls 14

Chesapeake Style Crab Cakes

served with remoulade sauce and slaw 17

Crispy Brussels Sprouts

with Pomegranate Molasses-Citrus Glaze, Bacon, Walnuts, Mint 10

Cheese Board

Brie, Manchego, Aged Cheddar

Served with Grapes, Apples, Brandied Fig Jam, Port-Bloomed Dried Cherries, Walnuts, Assorted Crackers 16

Soup

Soup of the Day

CUP 5 · BOWL 7

Tomato Bisque

CUP 5 · BOWL 7

French Onion au Gratin

CROCK 8

SALADS

add chicken breast, shrimp, or salmon to any salad for \$6.

House

Mixed Greens, Asiago Cheese, Cucumber, Red Onion, Cherry Tomato, Balsamic Vinaigrette 7

Baby Iceberg Wedge

Crisp Bacon, Blue Cheese, Cherry Tomato, Hard Cooked Egg, Buttermilk Ranch Dressing 12

Greek

Mixed Greens, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cucumbers, Chickpeas, Cherry Tomato, Oregano Dressing 15

Sugarfire® Smoked Turkey Cobb

Mixed Greens, Sugarfire Smoked Turkey, Bacon, Avocado, Hard Cooked Egg, Blue Cheese, Cherry Tomato, Buttermilk Ranch 17

Caesar

Served with Tapenade and Goat Cheese Toast 8

Roasted Beet

Truffled Goat Cheese, Toasted Walnuts, Pesto, Pickled Onions, Balsamic Vinaigrette 12

Baby Spinach

Strawberries, Grapes, Pineapple, Dried Cherries, Candied Walnuts, Feta, Citrus Poppyseed Dressing 15

SANDWICHES

served with your choice of slaw or french fries.

Grilled Four Cheese & Tomato Bisque

Provolone, Mozzarella, Cheddar, Swiss and Local "Tony Tomato" Tomato, on Thick Cut Companion Brioche 15 add bacon or ham \$2

Sugarfire® Smoked Turkey Reuben

Sugarfire Smoked Turkey Breast, Bavarian Kraut, Russian Dressing, Swiss Cheese on Companion® Seeded Rye Bread 16

Hi-Pointe Burger

Lettuce, Tomato, Onion, Pickle

Single 13 Double 16 add Cheese 0.50

House-Made Veggie Burger

Lettuce, Tomato, Onion, Pickle, Side of Russian Dressing 15 add Cheese 0.50

California B.L.T.

Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo on Multigrain Bread 16

Cyrano's Special Roast Beef

With Mortadella and Swiss on Cyrano's Special Rolls (Horseradish & Au Jus Upon Request) 16

Sugarfire® Cubano

Sugarfire Smoked Pork, Ham, Swiss, Pickles, Mustard, Mayo 16

Curried Chicken Salad

With Grapes, Walnuts, Young Greens, Tomatoes, Served on Cyrano's Special Rolls 15

Vegetarian

Goat Cheese Spread, Avocado, Local "Tony Tomato" Tomato, Baby Spinach, Roasted Sweet Pepper, English Cucumber, Sweet Onion on Griddled Companion® Five-Grain Bread 15

ENTRÉES

Beef Tenderloin Steak (6oz.)

Bearnaise Butter, Bordelaise Sauce, Roasted Broccoli with Garlic Mashed Potatoes 32

Seafood Ravioli

Rose Tomato Cream Sauce, Sauteed Shrimp, Chiffonade of Spinach, Asiago 28

Lemon Rosemary Chicken

Panko Breaded Chicken Breast Cutlets, Lemon White Wine Caper Sauce with Choice of Linguine with Spinach & Grape Tomatoes or Garlic Mashed Potatoes 24

Pan Roasted Salmon Fillet

Three Mustard Balsamic Herb Glaze, Garlic Mashed Potatoes, Sautéed Asparagus 28

Bacon Wrapped Meatloaf

Garlic Mashed Potatoes, Roasted Broccoli, Bordelaise Sauce 22

Chicken Parmesan

Herb Crumb Breaded Chicken Breast Cutlets, Marinara Sauce, Melting of Provolone & Mozzarella Cheese Over Linguine 24

VEGETABLES

Pomme Frites...5

Roasted Broccoli...6

Sauteed Spinach...5

Garlic Mashed Potatoes...6

Sautéed Asparagus...6



RED

	GLASS	BOTTLE
Cabernet Sauvignon, Grounded California	10	38
Zinfandel Blend, Klinker Brick “Brickmason” California	11	40
Malbec, Zolo Mendoza, Argentina	8	30
Nero D’Avola, Villa Carume Sicilia, Italy	12	44
Grenache/Syrah, Val des Rois Cotes du Rhone, France	10	38
Tempranillo (Unoaked), Venta Morales Castilla, Spain	8	30
Pinot Noir, Carmel Road Monterey, California	10	38
Featured Red Wine Please Ask Your Server for Details	10	38

BY THE BOTTLE

Barolo, Bric Cenciurio “Pittatore” 2018 Italy		78
Burgundy, Nicolas Potel 2022 Bourgogne, France		60
Cabernet Franc, Brady Vineyard 2021 Paso Robles, California		46
Cabernet Sauvignon, Oberon 2021 Napa Valley, California		64
Cabernet Sauvignon Organic, Paul Dolan Vineyards 2022 Mendocino, CA		46
Chianti Classico, Savignola Ora 2020 Italy		50
Chateauneuf-du-Pape, Cristia Collection 2020 France		76
Dolcetto D’Alba, Mazone “Le Ciliegie” 2020 Italy		42
Grenache, Tournon “Landsborough Vineyard” 2017 Victoria, Australia		60
Merlot, Provenance 2018 Napa, California		48
Pinot Noir, Ken Wright Cellars 2022 Willamette, Oregon		52
Pinot Noir, Carbonic Maceration, The Marigny 2021 Willamette, Oregon		60
Syrah, Klinker Brick “Farrah” 2019 Lodi, California		40

1/2 BOTTLES

Cabernet Sauvignon, Hess “Allomi” 2019 Napa Valley, California	×	32
Chianti Classico, Felsina 2020 Italy		28
Pinot Noir, Martin Ray 2019 Sonoma Coast, California		24

WHITE

Albarino, Paco & Lola Spain	13	50
Gruner Veltliner, Hugl Weine Austria	10	38
Sauvignon Blanc, The Loop Marlborough, New Zealand	9	34
Pinot Grigio, Collevento 921 Delle Venezie, Italy	10	38
Chardonnay, Angeline California	8	30
Chardonnay, Mer Soleil Reserve Santa Lucia, California	13	50
Unoaked Chardonnay/Friulano, Scarpetta “Frico” Italy	10	38
Riesling, Prost Mosel, Germany	9	34
Featured White Wine Please Ask Your Server for Details	10	38
Featured Rosé Please Ask Your Server for Details	10	38

BY THE BOTTLE

Chardonnay, Rombauer 2021 Carneros, California		74
Chardonnay, La Spinona 2018 Langhe, Italy		46
Chardonnay, Raeburn 2021 Russian River Valley		40
Pinot Grigio, Elana Walch 2020 Italy		44

1/2 BOTTLES

Chardonnay, MacRostie 2019 Sonoma, California	×	30
Pinot Grigio, Alois Lageder 2021 Dolomitti, Italy		20

SPARKLING

Prosecco, Bonotto Delle Tezze Italy	9	34
Moscato D’Asti, Blengio "La Morosa" Italy	9	34
Cava, Segura Viudas (187 ML) Spain	8.5	×
Brut, Chandon (187ml) California	15	

BY THE BOTTLE

Cava Brut, Mercat Barcelona, Spain		34
Fabula Brut Rose, Manicardi Italy		38
Blanc de Blanc, Gruet “Sauvage” New Mexico		48
Cremant de Limoux Brut, Gerard Bertrand France		42
Champagne, Besserat de Bellefon Grande Tradition France		74
Champagne (375ML), Billecart-Salmon Brut Reserve France		68

BEER

Seasonal Offering
Please Ask for Selections

Zwickel Lager
Urban Chestnut 7

City Wide Pilsner
4 Hands 7

Southside Blonde
Perennial 7

Hefe-Weiss
Weihenstephaner 7

Citrapolis IPA
Modern 7

Art of Neurosis IPA
2nd Shift 7

Triple Trappist
Chimay 7

Irish Red
Six Mile Bridge 7

Brown Ale
Civil Life 7

Black Butte Porter
Deschutes 7

Breakfast Stout
Founder's 7

CIDER

Cornerstone
Brick River 7

Pear-Apple
Stem 7

DOMESTIC

Budweiser 5

Bud Light 5

Bud Select 5

NON-ALCOHOLIC

Golden Wheat
Well-Being 5

For additional N/A
options, please see back
of cocktail menu



FULL BAR
AVAILABLE

Including House-Crafted
Martinis & Cocktails

LIGHT

DARK