



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 **18**

Rare Seared Sesame Encrusted Tuna
Asian Vegetable Slaw, Wasabi Aioli, Pickled Ginger **18**

House-Smoked Chicken Wings
Served with Spicy Jalapeño and Bleu Cheese-Ranch Dipping Sauces **17**

- Spinach & Artichoke Dip**
Served with Crisp Pita Chips **14**

Buttermilk Fried Chicken
Hand Breaded Buttermilk-Brined Chicken Breast Strips, Side of Honey Hot Sauce **17**

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 **18**

Crispy Brussels Sprouts
Pomegranate Molasses-Citrus Glaze, Bacon, Walnuts, Mint **12**

- Cheese Board**
Brie, Manchego, Aged Cheddar
Served with Grapes, Apples, Brandied Fig Jam, Port-Bloomed Dried Cherries, Walnuts, Assorted Crackers **18**

- Soup**

Soup of the Day
CUP 6 · BOWL 8

Tomato Bisque
CUP 6 · BOWL 8

French Onion au Gratin
CROCK 10

SALADS add chicken breast, shrimp, or salmon to any salad for \$7.

- House**
Mixed Greens, Asiago Cheese, Cucumber, Red Onion, Cherry Tomato, Balsamic Vinaigrette **8**

Baby Iceberg Wedge
Crisp Bacon, Blue Cheese, Cherry Tomato, Hard Cooked Egg, Buttermilk Ranch Dressing **14**

Greek
Mixed Greens, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Cucumbers, Chickpeas, Cherry Tomato, Oregano Dressing **16**

Sugarfire® Smoked Turkey Cobb
Mixed Greens, Sugarfire Smoked Turkey, Bacon, Avocado, Hard Cooked Egg, Blue Cheese, Cherry Tomato, Buttermilk Ranch **18**

- Caesar**
Served with Tapenade and Goat Cheese Toast **9**

Roasted Beet
Truffled Goat Cheese, Toasted Walnuts, Pesto, Pickled Onions, Balsamic Vinaigrette **13**

Baby Spinach
Strawberries, Grapes, Pineapple, Dried Cherries, Candied Walnuts, Feta, Citrus Poppyseed Dressing **16**

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 **18**

Hi-Pointe Burger
Lettuce, Tomato, Onion, Pickle
Single **14** Double **18** add Cheese 0.50

House-Made Veggie Burger
Lettuce, Tomato, Onion, Pickle, Side of Russian Dressing **16**
add Cheese 0.50

California B.L.T.
Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo on Multigrain Bread **17**

- Cyrano's Special Roast Beef**
With Mortadella and Swiss on Cyrano's Special Rolls (Horseradish & Au Jus Upon Request) **18**

Sugarfire® Cubano
Sugarfire Smoked Pork, Ham, Swiss, Pickles, Mustard, Mayo **17**

Curried Chicken Salad
With Grapes, Walnuts, Young Greens, Tomatoes, Served on Cyrano's Special Rolls **16**

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, Garlic Mashed Potatoes **36**

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 **26**

Pan Roasted Salmon Fillet
Three Mustard Balsamic Herb Glaze, Garlic Mashed Potatoes, Sautéed Asparagus **30**

Bacon Wrapped Meatloaf
Garlic Mashed Potatoes, Roasted Broccoli, Bordelaise Sauce **24**

Chicken Parmesan
Herb Crumb Breaded Chicken Breast Cutlets, Marinara Sauce, Melting of Provolone & Mozzarella Cheese Over Linguine **26**

VEGETABLES

- Pomme Frites...7**

Roasted Broccoli...7

Sauteed Spinach...7

Garlic Mashed Potatoes...7

Sautéed Asparagus...7



RED

	GLASS	BOTTLE
Cabernet Sauvignon, Marietta “Old Vine Ranch” California	10.5	38
Cabernet/Merlot Blend, Gravel Bar “Alluvial” Columbia, Washington	13	48
Zinfandel Blend, Quilt “Threadcount” California	13	48
Malbec, Zolo Mendoza, Argentina	9	32
Grenache/Syrah, Val des Rois Cotes du Rhone, France	11	40
Chianti, Badia “Caligiano” Italy	11.5	42
Tempranillo/Garnacha, Marques de Caceres Spain	9	32
Pinot Noir, Grayson Cellars California	10	36

BY THE BOTTLE

Blend, Cabernet, Harvey & Harriet 2023 Paso Robles, California	54
Blend, Syrah, Metier 2021 Columbia, Washington	46
Blend, Super Tuscan, Badia di Morrona “Taneto” 2022 Tuscany, Italy	54
Cabernet Franc, Brady 2023 Paso Robles, California	46
Cabernet Sauvignon, DAOU 2023 Paso Robles, California	44
Cabernet Sauvignon, Scattered Peaks 2022 Napa Valley, California	64
Chateauneuf-du-Pape, Cristia Collection 2023 France	76
Merlot, Provenance 2022 Napa, California	48
Nebbiolo, Manzone “Il Crutin” 2023 Langhe, Italy	68
Pinot Noir, Siduri 2023 Santa Barbara, California	50
Pinot Noir, Ken Wright Cellars 2024 Willamette, Oregon	60
Pinot Noir, Burgundy, Nicolas Potel 2022 Bourgogne, France	60
Syrah, Klinker Brick “Farrah”2020 Lodi, California	40
Zinfandel, Dashe Vineyard Select 2022 California	46

1/2 BOTTLES

Cabernet Sauvignon, Hess “Allomi” 2021 Napa Valley, California	36
Chianti Classico, Felsina 2020 Italy	30
Pinot Noir, Martin Ray 2023 Sonoma Coast, California	24

WHITE

Vinho Verde, Portal da Calcada Portugal	10	36
Sauvignon Blanc, Mohua Marlborough, New Zealand	10	36
Pinot Gris, Unsanctioned Willamette, Oregon	12.5	46
Pinot Grigio, 921 Collevento Delle Venezie, Italy	11	40
Chardonnay, Hess “Shirtail Ranches” California	9	32
Chardonnay, La Colline Aux Fossiles France	12	44
Chardonnay, Stoller Willamette, Oregon	14	52
Riesling, Valckenberg “Madonna” Kabinett Rheinhessen, Germany	11	40
Featured Rosé Please Ask About It	10	36

BY THE BOTTLE

Chardonnay, Rombauer 2023 Carneros, California	78
Chardonnay, Bezel by Cakebread 2023 San Luis Obispo, California	54
Chardonnay, Unoaked, Diatom 2023 Santa Barbara, California	46
Pinot Grigio, Elana Walch 2023 Italy	44
Sauvignon Blanc, Loren Crossing 2024 Napa Valley, California	44
Orange Wine, Macabeo/Sauvignon Blanc, Kiki & Juan 2023 Valencia, Spain	40

1/2 BOTTLES

Chardonnay, MacRostie 2022 Sonoma, California	30
Pinot Grigio, Alois Lageder 2023 Dolomitti, Italy	24

SPARKLING

Prosecco, Bonotto Delle Tezze Italy	10	36
Moscato D'Asti, Blengio "La Morosa" Italy	10	36
Cava Brut, Mas Fi (187ml) Spain	10	×

BY THE BOTTLE

Cava Brut, Mercat Barcelona, Spain	34
Fabula Brut Rose, Manicardi Italy	50
Blanc de Blanc, Gruet “Sauvage” New Mexico	52
Cremant de Limoux Brut, Gerard Bertrand France	46
Pet Nat Brut Pinot Grigio, Carboniste 2023 California	54
Champagne Brut, Charles le Bel Inspiration 1818 N.V. France	78
Champagne (375ML), Billecart-Salmon Brut Reserve France	68

BEER

Seasonal Offering
Please Ask for Selections

City White Light Lager
4 Hands 7

Zwickel Lager
Urban Chestnut 7

Pilsner
Perennial 7

Hefe-Weiss
Weihestephaner 7

Gumball Head Wheat Pale
3 Floyds 7

Triple Trappist
Chimay 7

Citropolis IPA
Modern 7

OJ Run Hazy IPA
Narrow Gauge 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

Yeungling Amber Lager 5

Michelob Ultra 5

Bud Light 5

Bud Select 5

NON-ALCOHOLIC

Golden Wheat
Well-Being 7

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



FULL BAR
AVAILABLE

Including House-Crafted
Martinis & Cocktails

LIGHT

DARK