WELCOME TO VIN BAR AT HOTEL DEREK

Guided by Shannen Tune, an Executive Chef dedicated to preparing popular menu items with a local twist, VIN Bar *serves everything from small plates like nachos and artesian cheese platters to baby back ribs, lobster mac-n-cheese, and an extensive selection of gourmet burgers prepared with sirloin, alligator, wild boar, or buffalo.*

Enjoy

Snacks

Truffle Popcorn 5.

Assorted Nuts 6.

Chips and Green Chili Queso 8.

Bacon Wrapped Dates 9.
manchago and ancho chili aioli

TASTERS

Soup of the Day 5.

Nachos Derek 7.
chipotle sour cream, cheese sauce, black beans, tomato-cilantro salsa, jalapeños

Caesar Salad 6.
Romaine lettuce hearts, croutons, shaved parmesan cheese
add chicken 10.
add shrimp or salmon 13.

Pepperoni Flatbread Pizza 10.
red chili flakes, parmesan

Classic Margherita 10.
vine ripe Roma tomatoes, fresh mozzarella, basil & extra virgin olive oil

Vegetarian Flatbread Pizza 9.
grilled vegetables, pesto, mozzarella, crumbled feta, kalamata olives, pepperoncinis, marinated artichokes, romaine lettuce

Derek Chop Salad 12.
grilled chicken, bacon, bleu cheese, tomatoes, mixed greens, smoked buttermilk dressing

Seared Tuna Salad 16.
mixed greens, vine ripe tomatoes, cucumbers, sesame vinaigrette

Heirloom Tomato Salad 12.
local vine ripe tomatoes, house made mozzarella, mixed greens, vincotta

Morsels

Sweet & Spicy Chicken Wings 10.
Thai chili sauce, toasted peanuts

Artesian Cheese & Charcuterie Platter 15.
smoked onion chutney, house marmalade

Fried Calamari Steaks 9.
smoked ancho chili aioli, crispy capers

Baby Back Ribs 13.
smokey BBQ, buttermilk slaw

Mac and Cheese Trio 16.
lobster, truffle, grilled chicken and pancetta

Inverted Grill Cheese Panini 11.
pesto, boursin, white cheddar, bacon served with tomato bisque

Tuna Poke 12.
diced pineapple, avocado, macadamia nuts, and sweet potato chips

Rolled Chicken Quesadilla 8.
grilled chicken, black beans, sauteed onions and peppers, avocado, fire roasted salsa

Potato Gnocci 18.
local market vegetables, vincotto and garlic butter sauce

Executive Chef: Shannen Tune

Dinner Summer 2013

Valentino Vin Bar Menus are
Guided by Principals of Sustainability

SUPPER

Lobster Ravioli 24.
thyme butter, spiced vodka pink sauce

Grilled New York Steak 34.
port wine demi, garlic mashed potatoes

Broiled Tomahawk Ribeye 39.
forest mushrooms, sweet Texas onion ring, VIN Bar smoked steak sauce

Eggplant Parmesan 19.
tomato sauce, basil, cheese

Chicken and Waffles 16.
malted waffle, cornish game hen, Maker's Mark maple syrup

Pan Roasted Cornish Game Hen 19.
farro pilaf, market vegetables, and chicken jus

8oz Filet Mignon 36.
roasted fingerling potatoes, grilled asparagus and smoked habanero steak sauce

Seared Sea Scallops 23.
quinoa stirfry and crispy parsnips

BURGERS

Derek Burger 12.
black Angus beef, smoked cheddar, mixed greens, vine ripe tomatoes, Texas sweet onion jam, whole wheat bun
add bacon 13.
suggested beer pairing: **Shiner Bock**

Hangover Burger 13.
black Angus beef, crispy hash browns, brown sugar & chili rubbed bacon, cheddar, sunny-side-up egg, whole wheat bun
suggested beer pairing: **Fat Tire**

Braised Brisket 12.
slow-roasted brisket, coleslaw, crispy shallots, whole wheat bun
suggested beer pairing: **Lindemans Rasberry Lambic Franboise**

Buffalo Burger 17.
ground buffalo, blue cheese, grilled red onions
suggested beer pairing: **Heineken**

The Rig 19.
ground wild boar burger, onion rings, smokey BBQ, coleslaw
suggested beer pairing: **Sierra Nevada Pale Ale**

Roughneck 22.
ground alligator burger, pepper jack cheese, griddled peppers, onions, A1
suggested beer pairing: **Guiness**

Study of Duck

Did you know the word duck comes from Old English *duce "diver", because of the way many species in the dabbling duck group feed by upending. Duck hunting is widely practiced throughout Texas, commercial duck hunting is prohibited in the United States; so ducks are sourced solely through the farming industry. Many types of ducks are hunted using the same methods, thus it is possible to take different species of waterfowl in the same outing. Ducks can be hunted in crop fields where they feed or, more frequently, on or near bodies of water such as rivers, lakes, ponds, swamps, sloughs, or oceanic coastlines. The popular Peking duck is a famous duck dish from Beijing that has been prepared since the imperial era, and is now considered a very popular dish in the U.S. The dish is prized for the thin, crisp skin, with authentic versions of the dish serving mostly the skin and little meat, sliced in front of the diners by the cook.

Peking Duck Salad 16.
roasted duck crepes, mixed greens, jicama, mandarin oranges, water chesnuts and hosin vinaigrette

Steamed Duck Buns 12.
sweet chili glazed duck confit, pickled vegetables and cilantro

Seared Duck Breast 36.
braised lentils and bing cherry demi

DOMESTIC WHITE

Duckhorn Sauvignon Blanc, Napa Valley, CA, 2008	65
Cakebread Sauvignon Blanc, Napa Valley, CA, 2008	60
Treana "Mer Soileil Vineyards" Viognier/Marsanne, Central Coast, CA, 2007	55
Black Bart "Marsanne", Napa Valley, CA, 2006	99
Revana "Alexana" Pinot Gris, Willamette, OR, 2008	50
Sokol Evolution White Blend, Willamette, OR, 2008	***50***
Incognito White Blend, Lodi, CA, 2009	45

CHARDONNAY

Cakebread, Napa Valley, CA, 2008	125
Far Niente, Napa Valley, CA, 2008	152
Ferrari Carano, Russian River, CA, 2007	55
Sonoma Cutrer, Russian River Ranches, CA, 2007	65
Flowers, Sonoma Coast, CA, 2007	***80***

MERLOT

Trefethen, Napa Valley, CA, 2005	55
Duckhorn, Napa Valley, CA, 2007	95
Rutherford Hill, Napa Valley, CA, 2005	65
Napa Cellar, Napa Valley, CA, 2008	45
Krupp "Stagecoach", Napa Valley, CA, 2006	***75***
Shafer, Napa Valley, CA, 2006	85

BUBBLES

Mumm, Napa Cuvee, Blanc de Blanc, NV	150
Mumm, Napa Rose, Brut, NV	180
Schramsberg, Blanc de Blanc, Brut, 2006	120
Schramsberg, "Cremant", NV	150
Bollinger, "Special Cuvee", NV	120
Bollinger, "Special Cuvee", Rose, NV	160
Bollinger, "Grand Anne", 1999	250
Nicolas Feuilatte, Brut, NV	120
Vueve Cliqout, Brut, NV	140
Vueve Cliqout, Brut Rose, NV	***180***
Taittinger, Brut, NV	120
Taittinger, "Comtes de Champagne", 1998	***550***
Perrier-Jouët - Belle Epoque, Brut, NV	450
Perrier-Jouët - Belle Epoque, Rosé, Brut, NV	650
Salon, Blanc de Blanc, 1997	550
Dom Perignon, 2000	800
Louis Roederer, "Cristal", 2002	800
Armand de Brignac Brut "Ace of Spades", NV	***800***

MERITAGE | ZINFANDELS | SYRAH

Terlato "Cardinal's Peak", Napa Valley, CA, 2005	110
Ferrari Carano "Siena", Napa Valley, CA, 2007	50
Paraduxx, Napa Valley, CA, 2006	75
Col Solare, Columbia Valley, WA, 2005	92
Veraison "Synchrony", Napa Valley, CA, 2004	145
Terlato Syrah, Dry Creek Valley, CA, 2005	70
Shafer Relentless Syrah, Stag's leap Dist., CA, 2005	***120***
Rockblock By Domaine Serene Syrah, Dayton, OR, 2006	75
St Francis Zinfandel, Sonoma County, 2006	45
Rued Zinfandel, Dry Creek Valley, 2006	65
Gluttony Old Vine Zinfandel, Lodi, CA, 2006	***85***

CABERNET SAUVIGNON

Caymus, Napa Valley, CA, 2007	***120***
Robert Mondavi, Napa Valley, CA, 2006	85
Raymond R. Collection, Napa Valley, CA, 2005	60
Ramey, Napa Valley, CA, 2005	120
Silver Oak, Napa Valley, CA, 2005	***230***
Araujo Eisele, Napa Valley, CA, 2006	650
Araujo Eisele, Napa Valley, CA, 1998	520
Araujo Eisele, Napa Valley, CA, 1999	***640***
Araujo Eisele, Napa Valley, CA, 2004	600
Bond (by Harlan Estate) "Eden", Napa Valley, CA, 2003	580
Bond (by Harlan Estate) "Eden", Napa Valley, CA, 2004	725
Bond (by Harlan Estate) "Vecina", Napa Valley, CA, 2003	590
Bond (by Harlan Estate) "Pluribus", Napa Valley, CA, 2004	***675***
Colgin IX Estate, Napa Valley, CA, 2004	***975***
Dalla valle "Maya", Napa Valley, CA, 1998	550
Dunn "Howell Mountain", Napa Valley, CA, 2000	275
Diamond Creek "Red Rock Terrace", Napa Valley, CA, 1980	350
Cade, Napa Valley, CA, 2006	240
Palmaz, Napa Valley, CA 2006	230
La Sirena (by Heidi Barrett), Napa Valley, CA, 1996	250
Kenward Family Vineyard "Tor", Napa Valley, CA, 2004	250
Groth "Reserve", Napa Valley, CA, 1997	***350***
Pedemonte, Napa Valley, CA, 2004	300
Veraison Stagecoach, Napa Valley, CA, 2006	175

These bottles have been personally selected to amp up your Vin experience. Cheers! -Lady Derek

DOMESTIC REDS | PINOT NOIR

Twomey (by Silver Oak), Anderson Valley, CA, 2007	***110***
Sonoma Cutrer, Sonoma Coast, CA, 2005	90
Freestone, Sonoma Coast, CA, 2007	95
Erath, Oregan, 2010	55
Flowers, Sonoma Coast, CA, 2010	85

ITALIAN REDS

Michele Chiarlo "La Court" Nizza Monferrato Barbera d'Asti, 2004	78
Ceretto "Zonchera", Barolo, 2004	***105***
Ca' Rome' "Maria di Brun", Barbaresco, 2004	120
Gaja, Barbaresco, 2005	450
Giacosa "Gallina di Neive", Barbaresco, 1998	300
Tenuta Carretta "Cascina Bordino", Barbaresco, 1997	170
Ceretto "Asij", Barbaresco, 2005	250
Rivetti "La Spinetta, Cru' Valeirano", Barbaresco, 2001	***350***
Ceretto "Bricco Asili", Barbaresco, 1999	330
Ceretto Bricco Asili "Faset", Barbaresco, 2000	300
Ceretto "Bricco Asili", Barbaresco, 2005	300
Gaja "Sori San Lorenzo", Super Nebbiolo, 2001	***1250***
Gaja "Sori Tildin", Barbaresco, 1989	***1895***
Gaja "Sori Tildin", Super Nebbiolo, 2001	***1275***
Gaja "Sperss", Super Nebbiolo, 2001	925
Gaja "Sperss", Super Nebbiolo, 2003	650
Gaja "Costa Russi", Barbaresco, 1982	1050
Gaja "Costa Russi", Super Nebbiolo, 2000	***1200***
Gaja "da Gromis" Barolo, 2004	256
Marcarini "Brunate", Barolo, 1996	300
Marcarini "Brunate", Barolo, 2005	125
Elvio Cogno, Barolo, 2004	120
Ceretto "Bricco Rocche" Prapo, Barolo, 2004	180
Elio Altare "Vigneto Arborina", Barolo, 1996	265
Elio Altare "Vigneto Arborina", Barolo, 2000	250
Poderi Aldo Conterno "Cru Colonnello", Barolo, 1997	***250***
Poderi Aldo Conterno "Cru Cicala", Barolo, 1995	200
Poderi Aldo Conterno "Cru' Romirasco", Barolo, 1993	225
Giacomo Conterno "Cascina Francia", Barolo, 1996	300
Giacomo Conterno "Cascina Francia", Barolo, 1997	310
Giacomo Conterno "Cascina Francia", Barolo, 1998	260
Giacomo Conterno "Monfortino", Barolo, 1988	***750***
Giacomo Conterno "Monfortino" , Barolo, 1993	650
Giacomo Conterno "Monfortino", Barolo, 1995	700
Batasiolo "Vigneto Bofani", Barolo, 1997	***260***
Conterno Fantino "Cru' Sori Ginestra", Barolo, 1988	225
Conterno Fantino "Cru' Vigna del Gris", Barolo, 1996	245
Conterno Fantino "Sori Ginestra", Barolo, 1990	***350***
Conterno Fantino "Sori Ginestra", Barolo, 2005	256
Bruno Giacosa "Cru' Villero", Barolo, 1996	450
Bruno Giacosa "Cru' Falletto", Barolo, 1993	420
M. Marengo "Brunate", Barolo, 1990	350
M. Marengo "Brunate", Barolo, 1996	335
M. Marengo "Cru' Cerrequio", Barolo, 1990	***425***
Massolino "Cru' Vigna Rionda", Barolo, 2000	210
Parusso Armando "Cru' Piccole Vigne", Barolo, 1995	210
Parusso "Cru' Mariondino", Barolo, 1995	220
Schiavenza "Vigneto Prapo", Barolo, 2000	125
Luciano Sandrone "Cannubi Boschis", Barolo, 2001	340
Luciano Sandrone "Cru' le Vigne", Barolo, 1994	320
Luciano Sandrone "Cannubi Boschis", Barolo, 1997	***420***
Gianni Voerzio, Barolo, 1996	325
Paolo Scavino "Rocche dell' Annunziata", Barolo, 1993	220
Paolo Scavino "Cru' Cannubi", Barolo, 1994	195
Paolo Scavino, Barolo, 1996	310
Paolo Scavino "Bric del Fiasc", Barolo, 1998	***230***
Marchesi di Barolo "Cannubi", Barolo, 2004	175
Luigi Pira "Marenca", Barolo, 1997	180
Paolo Conterno "Ginestra", Barolo, 1990	280
Podere Rocche dei Manzoni "Vigna D'la Roul" Barolo, 1997	***250***
Pio Cesare, Barolo, 2005	190

TOSCANA CHIANTI

Marchese di Antinori "Tenuta Marchese", 2005	70
Marchese di Antinori "Tenuta Marchese", 2004	85
Barone di Ricasoli "Castello di Brolio", 2006	***170***
Brancaia, 2004	70
Rocca delle Macie, 2006	40
Marchese de Frescobaldi, 2007	60
Terrabianca "Croce", 2004	60
Ruffino Riserva Ducale "Gold Label", 2004	75
Antinori Peppoli, 2006	65
Fattoria di Fugnano "Dona Gina", 2005	80
SUPERTOSCANI	
Antinori Solaia "Solaia", 2006	***600***
Antinori "Tignanello", 2006	***210***
Tenuta di San Guido "Sassicaia", 2006	***500***
Marchese de Frescobaldi "Mormoreto", 2005	100
Volpaia "Coltassala", 2005	150

VINTAGES SUBJECT TO CHANGE