

Crescent Moon Wine Bar

Charcuterie & Cheese

Cheese Flights - Accompanied with chef's selection of assorted crackers and bread

Selection of 1 -- \$7

Cheese Flight Choices: Mt. Tam Cowgirl
Cheddar
Edam
Flamengo Bola
Blue Paradise
Manchego
Marieke Gouda
Drunken Goat

Selection of 3 -- \$17

Buttery triple cream brie made from organic milk
Aged 12-15 months, with creamy texture and tropical fruit undertone
A mild semi-hard cheese with a smooth texture
Aromatic, smooth, mellow buttery cheese
A mild double cream blue, rich and smooth
Soft, creamy, nutty mild cow's milk cheese
From a Wisconsin dairy farm and Dutch trained cheesemakers
Delicious sweet goats milk, with the rind soaked in local red wine

Selection of 5 -- \$24

*** Ask your server for additional cheese selections ***

Charcuterie Plate

An assortment of salamis, dry aged meats, roasted peppers, marinated artichokes, and mixed olives \$21

Charcuterie and Cheese Combo

Our charcuterie plate, with your choice of 3 cheeses \$35

Starters

Seafood Ceviche

Shrimp, calamari, salmon, and crab served with cilantro, topped with avocado heirloom tomato pico \$15

Beef Sliders

Three beef sliders with bacon and cheddar served on onion buns \$9

Southwest Crab Cake

Served with corn and bacon relish, NM Hatch green chilies and Tony's green sauce \$12
Add an additional crab cake to order \$22

Lite Bite Trio

Mixed olives, herbed olive oil, marinated artichokes and an assortment of crackers and bread \$13

Beef Tataki

Seared sirloin steak thinly sliced over a bed of artisan greens, with honey orange ponzu dipping sauce \$18

Shrimp Cocktail

A tower of poached shrimp marinated in yuzu and shiro dashi, with ancho oil \$13

Bowl of Soup

Beef and Bison Chili (with beans) - \$10
New England Clam Chowder - \$12

Salads

Half Moon Salad

Artisan greens with fresh fruit, candied walnuts, and Texas goat cheese, tossed in a honey balsamic vinaigrette \$9

With herb roasted chicken breast \$14

With shrimp or salmon \$18

Caesar Salad

House made Caesar dressing with fougasse toast, chopped romaine and parmesan \$9

With herb roasted chicken breast \$14

With shrimp or salmon \$18

Spinach Salad

Spinach leaves, with shaved parmesan and caramelized onions, tossed in a bacon sage vinaigrette \$10

With herb roasted chicken breast \$15

With shrimp or salmon \$19

Caprese Salad

Fresh mozzarella and tomatoes with extra virgin olive oil, balsamic reduction, basil, with a brush of pesto \$10

Tuscan Salad

Artisan lettuce, fresh mozzarella, cherry tomatoes, Kalamata olives, pine nuts tossed with a honey balsamic pesto dressing \$ 10

With herb roasted chicken breast \$15

With shrimp or salmon \$19

Chef's Pizza Selections

Margherita - Fresh mozzarella cheese, tomato, and basil \$12

With salami or pepperoni \$14

Italian Pizza - Thin cut pizza with hot Italian sausage, spinach and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend \$14

Greek Pizza - Thin cut pizza with olives, artichokes, feta cheese and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend \$13

With herb roasted chicken breast \$17

Veggies Over The Moon Pizza - Thin cut pizza with spinach, mushrooms, red bell peppers and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend \$12

Blackened Chicken Alfredo Pizza - Thin cut pizza with blackened chicken, alfredo sauce, bacon and fresh basil, topped with mozzarella and provolone cheese blend \$17

Please ask your server about our **Gluten Friendly items**

Customer Favorite!

Crescent Moon Wine Bar

Entrees


Add a small Half Moon or small Caesar salad to your meal for an additional \$4

Available sauces - au poivre, herbed compound butter, red wine reduction

Beef Tenderloin Filet- Includes a side of garlic truffled mashed potatoes, sauteéd spinach, and a choice of sauce \$27 With sautéed shrimp \$33 With Crab Cake \$36


Top Sirloin Steak – Marinated in bourbon and a special blend of herbs and spices, served with roasted potatoes, sautéed mushrooms, roasted red bell peppers, jalapeños and broccoli spears \$24

Grilled New York Strip – Served with vegetable medley, sweet potato mash and choice of sauce \$20

 **Braised Beef Short Rib** - Our tender short rib is slow cooked in a Shiner Bock gravy served with garlic truffled mashed potatoes, broccoli spears and fried brussel sprouts \$21

Stuffed Pork Tenderloin – Stuffed with spinach and goat cheese, served with wild rice risotto and a mushroom madeira wine sauce \$26

Chicken Fried Chicken – Rice flour breaded chicken breast golden fried, served with garlic truffled mashed potatoes, green beans, and jalapeño peppercorn gravy \$14


 **Seared Salmon** - With pomegranate glaze includes a side of Forbidden rice and sautéed French style green beans \$23

Blackened Talapia – Served with creamy spinach rice and vegetable medley \$15

Shrimp & Grits – Our take on a Southern classic - chorizo, roasted peppers, mushrooms and smoked paprika, on smoked gouda grits \$22

Pasta Vera Cruz – Fettuccine topped with stewed tomatoes, fresh garlic, capers, and mixed olives \$10
With herb roasted chicken \$15 With sautéed shrimp or pan-seared salmon \$19

Pasta Alfredo - Fettuccine tossed in a creamy Parmesan garlic sauce \$10
With hot Italian sausage or herb roasted chicken \$15 With sautéed shrimp or pan-seared salmon \$19

 **Pasta Arrabbiata** - Fettuccine tossed in a garlic, red pepper flakes and fire roasted tomato sauce \$10
With hot Italian sausage or herb roasted chicken or seasoned ground beef \$15
With sautéed shrimp or pan-seared salmon \$19

NY Steak Bomb Hoagie – Shaved ribeye, pastrami, salami, bell peppers, onions, provolone cheese, mayo, and whole grain mustard \$8, with fries (either steak fries or sweet potato fries) \$10

Chef's Burger Selections

All served with choice of house seasoned steak fries or sweet potato fries,
A small salad may be substituted for an additional \$2. White or Wheat bun available

The Moon – Lettuce, tomato, onion, and cheddar cheese \$10

The Five Alarm – Fresh mozzarella, fresh jalapeños, sriracha ketchup, chipotle mayonnaise, pepperjack cheese \$13

Bison Chili Burger – Burger, topped with bison chili and cheddar cheese \$13

Shiner Bock Burger – Marinated in Shiner Bock, served with caramelized onions, mushrooms, provolone cheese \$13

Blackened Chicken – Lettuce, tomato, Applewood smoked bacon, Swiss cheese \$10

Build Your Own - You pick what you want on the burger! \$9 for the burger **Choices for the burger** - .75 each

Veggies	Cheese	Other
Caramelized Onions	Cheddar	Bacon
Fresh Jalapeños	Pepperjack	Fried Egg
Fresh Onions	Provolone	
Mushrooms		

Additional Sides - \$3 each

Broccoli Spears
Creamy Spinach Rice
French Style Green Beans
Fried Brussel Sprouts

Garlic Truffled Mashed Potatoes
Sweet Potato Mash
House Seasoned Steak Fries
NM Hatch Chile Mac & Cheese

Vegetable Medley
Sauteéd Spinach
Smoked Gouda Grits
Sweet Potato Fries

Just as our wines are hand-selected, our dishes are made from scratch and hand-crafted as they are ordered.