

## WINES ON TAP

Tap into our great local Santa Barbara selections from enviro-friendly tanks. Fresh, delicious and local winery-direct without bottle, cardboard, label or cork waste.

*Mitchell Sjerven & Doug Margerum, Co-Owners*

### WHITES @ 35°

(glass • 375 ml • 750 ml)

Margerum <b>Rosé</b>	9/18/36
Stolpman <b>Viognier</b>	9/18/36
Fox Wine Co. <b>Chardonnay</b>	10/20/40
Margerum <b>Sauvignon Blanc</b>	9/18/36
Qupé <b>Chardonnay</b>	11/22/44
Field Recordings <b>Chenin Blanc</b>	9/18/36

### REDS @ 55°

(glass • 375 ml • 750 ml)

Riverbench 'Estate' <b>Pinot Noir</b>	13/26/52
Gabi 'Zotovitch Vineyard' <b>Pinot Noir</b>	13/26/52
Stolpman 'Estate' <b>Syrah</b>	13/26/52
Qupé <b>Grenache</b>	12/24/48
Margerum 'M3' <b>Rhone Blend</b>	12/24/48
Margerum 'Rancheria' <b>Merlot</b>	10/20/40
Cent' Anni 'Jovis Rosso' <b>Sangiovese Blend</b>	12/24/48
Buttonwood <b>Cabernet Sauvignon</b>	12/24/48

*Wine Director David Fainberg*

## SPECIALTY COCKTAILS

<b>The Mayor</b>	12.
Breaker bourbon, maple syrup, lemon	
<b>Bee's Knees</b>	12.
Cutler's gin, honey-thyme syrup, lemon	
<b>La Aviación</b>	12.
Fortaleza blanco tequila, Tempus Fugit violette, Luxardo maraschino, lemon	
<b>El Salud</b>	10.
Habanero tequila, papaya, agave, lime	
<b>Barney Shrubble</b>	12.
Cutler's Vodka, apricot shrub, tarragon syrup, lemon	
<b>The Bitter Few</b>	12.
Few 'Breakfast' Gin, Breckenridge bitters, Chamomile tea syrup, lemon	
<b>The 'French' Mai Tai</b>	12.
Clement Barrel Select Rhum, Batiste Rhum, pistachio orgeat, lime, grenadine	
<b>Margerum Manhattan</b>	11.
Redemption Rye, Margerum Amaro, Margerum White Vermouth, Carpano Antica	

*Bar Manager Matt Pickett*

## EASY TO SHARE

<b>Oysters on the Half Shell</b>	MP.
Champagne mignonette	
<b>'Mexican-style' Sweet Corn</b>	10.
Cotija cheese, chili powder, lime	
<b>Prosciutto Wrapped Asparagus</b>	14.
<i>Robiola</i> triple-crème cheese	
<b>Crispy Calamari</b>	14.
Cilantro-lime aioli, sweet peppers	
<b>Ahi Tartare</b>	16.
Avocado, lemon, EVOO, Himalayan pink salt	
<b>Roasted Brussels Sprouts</b>	10.
Pancetta, vincotto	
<b>Crispy Cauliflower</b>	10.
Capers, parmesan	
<b>Croque Monsieur</b>	15.
Jambon de Paris, gruyere, béchamel	
<b>Shrimp Skillet</b>	16.
Garlic, butter, chile de árbol with crusty bread	
<b>Pork Belly Sliders</b>	15.
Hoisin sauce, spicy house-made pickles	
<b>Baby Back Pork Ribs</b>	16.
Coca Cola Braised, half-rack	
<b>Filet Mignon Steak Bites</b>	16.
Gentleman's sauce	
<b>Grilled Skirt Steak</b>	16.
Ciabatta, chimichurri, greens garnish	

### *Chef's Market Jars*



#### **Intermezzo Dip**

Artichoke, olive tapenade, piquillo peppers

#### **Farmers Market Spread**

Fava beans, goat cheese, pickled strawberries

#### **House-made Burrata**

Confit of tomatoes, pesto

#### **Duck Confit**

*Gigante* white beans, sherry vinegar

**\$12/each**

## SOUP & SALAD

- Roasted Tomato Soup** 8.  
Parmesan crisp, basil oil drizzle
- Roots Farms Mixed Greens** 9.  
Shaved fruit, toasted pistachios, market herbs,  
charred scallion vinaigrette
- Butter Lettuce & Grilled Chicken Paillard** 16.  
Avocado, roasted sweet peppers, green onions,  
garbanzos, parmesan crisps, mustard vinaigrette
- Niçoise** 18.  
Herb-cruste seared Ahi tuna, arugula, cherry  
tomatoes, fingerling potatoes, olives, shaved fennel,  
haricots verts, hard-boiled egg, balsamic vinaigrette
- Kale** 12.  
Market beets, toasted hazelnuts, yogurt dressing
- Santa Barbara Curried Chicken Salad** 15.  
Toasted pistachios, grapes, celery, endive, romaine

### *From The Main Dining Room*

#### **Seared Sea Scallops**

asparagus, morels, fingerlings,  
squid ink, local uni jus 30.

#### **Grilled New York Steak**

Heirloom potatoes, spinach, béarnaise butter 36.

#### **Herb-Cruste Pacific Salmon**

Braised lentils, mirepoix, Dijon, natural jus 28.

## BURGERS

*fresh ground Wagyu & Angus beef burgers served with  
house-made pickles, lettuce & heirloom tomatoes  
choice of fries or mixed greens [+ bacon 2. + avocado 2.]*

- Cask Burger** 14.  
Cheddar, caramelized onions, house aioli
- Riviera Burger** 16.  
Swiss, avocado, bacon, shaved red onion, aioli
- Presidio** 16.  
Blue cheese, arugula, shallot jam

## FRIES & RINGS

- Skinny Buttermilk Onion Rings** 8.  
Blue cheese ranch
- Sweet Potato** 9.  
Sweet chili BBQ sauce
- Truffled-Parmesan** 9.  
Smoked tomato ketchup
- Intermezzo** 7.  
Sea salt, parsley

## FLATBREADS

<b>Margherita</b>	<b>12.</b>
Tomato, fresh mozzarella, basil <i>Add pepperoni 2.</i>	
<b>Artichoke</b>	<b>14.</b>
Artichoke hearts, pesto, toasted pine nuts, mozzarella	
<b>Prosciutto &amp; Arugula</b>	<b>18.</b>
Humboldt Fog cheese, oven-dried tomato	
<b>Taco Truck</b>	<b>14.</b>
Carnitas, Cotija cheese, Pasilla chilies, onion, cilantro	
<b>Thai Grilled Chicken</b>	<b>14.</b>
Peanut sauce, ginger, scallions, sweet-chili, cilantro	

## CHEESE & CHARCUTERIE

*with honeycomb, roasted almonds, dried fruit & toast*

<b>Trio of Cheese</b>	<b>16.</b>
<b>Charcuterie</b>	<b>14.</b>
<b>Cheese &amp; Charcuterie</b>	<b>28.</b>

### Cheeses

Point Reyes, *American blue, cow's milk*  
Humboldt Fog, *American, semi-firm, goat's milk*  
Mt Tam, *American, soft, triple cream*

### Meats

Prosciutto & Dry Salami

## BEER

<b>Duvel</b> , Belgian Ale, <i>Belgium</i>	<b>9.</b>
<b>Celebrator</b> , Doppelbock, <i>Germany</i>	<b>6.</b>
<b>Ayinger</b> , Brau-Weisse, <i>Germany</i>	<b>6.</b>
<b>Mission</b> , IPA, <i>San Diego</i>	<b>6.</b>
<b>805</b> , Blonde Ale, <i>Santa Barbara</i>	<b>6.</b>
<b>Czechvar</b> , Dark Lager, <i>Czech Rep.</i>	<b>6.</b>
<b>Westmalle</b> , Trappist Tripel, <i>Belgium</i>	<b>12.</b>
<b>Anchor Steam</b> , <i>San Francisco</i>	<b>6.</b>
<b>Einstock</b> , Toasted Porter, <i>Iceland</i>	<b>6.</b>
<b>Samuel Smith</b> , Oatmeal Stout, <i>U.K.</i>	<b>6.</b>
<b>Samuel Smith</b> , Organic Lager, <i>U.K.</i>	<b>6.</b>
<b>Victory</b> , 'Prima Pils', <i>PA</i>	<b>6.</b>
<b>Brooks Dry Cider</b> , <i>Ukiah</i>	<b>6.</b>

## TAP BEER

<b>Pure Order</b> 'S.B.P.A', <i>Santa Barbara</i>	<b>6.</b>
<b>Telegraph</b> 'Seasonal Selection', <i>Santa Barbara</i>	<b>6.</b>

## SCOTCH

### LOWLANDS

Glenkinchie <i>Single Malt</i> 12yr.	15.
Auchentoshan 'Three Wood' Sherry Oak 12yr	17.

### HIGHLANDS

Old Pulteney <i>Single Malt</i> 10yr.	9.
Glenmorangie 'The Original' <i>Single Malt</i> 10yr.	11.
The Macallan <i>Single Malt</i> 12yr	16.
Oban 'Oban Distillery' <i>Single Malt</i> 14yr	20.
Talisker <i>Single Malt</i> Bottled 2011, Distilled '10	21.
The Macallan <i>Single Malt</i> 18yr	23.

### SPEYSIDE

Glengrant <i>Single Malt</i> 10yr	12.
Glenrothes 'Select Reserve'	14.
Glenlivet <i>Single Malt</i> 12yr.	12.

### ISLAY

Laphroaig <i>Single Malt</i> 10yr.	13.
Ardbeg <i>Single Malt</i> 10yr	15.
Lagavulin <i>Single Malt</i> 16yr	22.
Bowmore <i>Single Malt</i> 18yr.	29.

### JOHNNY WALKER

Red	9.	"Swing"	15.	Blue	49.
Black	12.	Platinum	23.		

### OTHER AREAS

Westland <i>Peated American Single Malt</i>	18.
Westland <i>Sherry Wood American Single Malt</i>	18.
Iwai 'Tradition' <i>Japanese Single Malt</i>	14.
Kavalan 'King Car Conductor' <i>Taiwanese Single Malt</i>	28.

## TEQUILA

### BLANCO

Arrette Blanco	8.
Fortaleza Blanco	11.
Arte Nom <i>Seleccion 1580 Blanco</i>	12.
'14 Ocho Plata, 'La Magueyera,' <i>Single Estate</i>	13.

### REPOSADO

Casamigos Reposado	12.
Arte Nom <i>Seleccion 1414 Reposado</i>	13.
Tequila 1 2 3 Reposado	14.
'14 Ocho Reposado, 'La Magueyera,' <i>Single Estate</i>	15.
Casa Noble Reposado, <i>Special Reserve, Estate</i>	16.

### AÑEJO

Una Mas Extra Añejo	14.
Pasote Añejo,	16.
Casa Noble Añejo, <i>Special Reserve, Estate</i>	21.
Don Julio Limited Edition 70 <sup>th</sup> Anniversary' Añejo	24.
Don Julio '1942' Añejo, <i>Estate</i>	25.
Tequila Ocho <i>Single Barrel Extra Añejo</i>	30.
Don Julio 'Real' Añejo, <i>Estate</i>	60.

## DESSERTS

<b>Bread Pudding</b>	9.
Bourbon-salted caramel sauce	
<b>Butterscotch Pudding</b>	7.
Whipped cream, fleur de sel, caramel	
<b>Apple Tarte Tatin</b>	9.
Apple cobbler ice cream	
<b>Chocolate Molten Lava Cake</b>	9.
Nutella ice cream, chocolate sauce	
<b>Warm Chocolate Chip Cookie Pie</b>	12.
Chocolate sauce, vanilla ice cream	
<b>Lavender Crème Brûlée</b>	10.
<b>Ice Cream &amp; Sorbet</b>	7.
Two scoops, shortbread cookie	

## PORT & DESSERT WINE

<b>Grahams' 10 year Tawny Port</b>	12.
<b>Grahams' 20 year Tawny Port</b>	17.
<b>Grahams' 30 year Tawny Port</b>	24.
<b>Grahams' 40 year Tawny Port</b>	35.
<b>Grahams' Sampler</b> (1oz pour of 10, 20 & 30)	20.
<b>Espresso Martini</b> Vodka, Espresso, Orgeat	12.
<b>Limoncello</b>	10.
<b>'13 Ojai Vineyard Late Harvest Riesling</b>	15.
<b>'13 Storm Late Harvest Sauvignon Blanc</b>	13.



### INTERMEZZO Bar + Café

*Open Nightly from 4pm - close*

*Saturday from Noon - close*

*(Normal closing 9pm Sun, 10pm Mon- Thur, 11pm Fri & Sat)*

### WINE CASK Restaurant

*Lunch Tuesday-Friday 11:30-2pm*

*Dinner Tuesday - Saturday from 5:30 pm*

*(closed Sundays & Mondays)*

### WINE CASK Riviera Room

*Private Dining Reservations for Groups of 10 - 26*

### MARGERUM WINE COMPANY Tasting Room

*Daily 12 - 6pm*

*Event Space for Groups of 30-60*

### WINE CASK Courtyard

*Reservations for Groups of 20 - 50*

### WINE CASK Dining Room

*Reservations for Groups of 40 - 120*

*a non-mandatory gratuity of 20% may be added to parties of 6 or more*