

Happy  
Holidays

GEORGE

BISTRO + BAR

Chef George D. Lazi  
Executive Chef + Owner

Chef Carolyn Ore  
Chef de Cuisine

## SEASONAL COCKTAILS

### LUBA'S FAVORITE • 10

Champagne + strawberries on ice

### ✱ TINSEL + TARRAGON MULE • 12

Tarragon infused vodka, pomegranate, lime, Q ginger beer

### BONFIRE BOULEVARDIER • 14

Redwood Empire Emerald Giant rye, Campari, Carpano Antica, Montelobos Mezcal, Ancho Reyes, Hellfire bitters, cedar smoke rinse

### ✱ PRESENTS + PALOMAS • 13

El Jimador reposado tequila, Coqueral Calvados, apple cider, grapefruit, lime, cinnamon, nutmeg, topped with Lyre's Sparkling Classico

### ✱ PEAR NOEL MARTINI • 13

Vodka, St. George spiced pear liqueur, Chambord, lemon, cinnamon, caramel, mint

### FIG + ROSEMARY BEE'S KNEES • 13

Damrak gin, fig, honey, lemon, rosemary

### ✱ HOME FOR THE HOLIDAYS HORCHATA • 13

Bubba's burnt sugar whiskey, house made sweet potato horchata, almond, cinnamon

### ✱ POLAR EXPRESS-O MARTINI • 15

Espresso, El Jimador reposado tequila, Cantera Negra Café, Ancho Verde chili liqueur, chocolate, vanilla agave, Aztec chocolate bitters

### ✱ BLOOD ORANGE MARGARITA • 13

El Jimador tequila, St. Elder blood orange liqueur, blood orange, vanilla agave, lime, Tajin rim

### THE EARL OF APRICOT • 13

Earl Grey vodka, apricot liqueur, apricot preserves, lemon

### 🍷 BURNT FASHIONED • 13

Old Forester bourbon, burnt sugar, Angostura bitters, orange bitters, rosemary smoke rinse

## SOUP + SALADS

### SWEET POTATO BISQUE • 9/13

### PETIT KALE CAESAR • 9

kale, romaine, shaved parmesan cheese, croutons, signature Caesar dressing

### BEET + BLOOD ORANGE SALAD • 17

Mixed greens and arugula, roasted beets, blood orange segments, scallions, watermelon radishes, pickled onions, green apples, walnuts, goat cheese crumble, 18-year aged balsamic dressing

## STARTERS

### ✱ TUNA CRUDO • 18

Thinly sliced yellowfin tuna, fresno onion relish, bruléed blood orange segments, scallion, watermelon radish, chilled citrus broth

### GRILLED SPANISH OCTOPUS • 19

charbroiled octopus dusted with paprika, crispy tri-colored fingerling potatoes, charred lemon, herb + radish salad tossed in lemon vinaigrette

### 🍷 CHEESE BOARD • 19

featuring three gourmet cheeses, toasted artisan bread, drunken mustard, pepper jelly, lavender honey, fresh berries, a selection of nuts, and olives + charcuterie • 10

### ✱ FIG + PEAR RICOTTA • 12

whipped lemon ricotta, poached pears, white Turkish figs, spiced pumpkin seeds, thyme, and honey, toasted artisan bread

### 🍷 GEORGE FRIES • 17

hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with curry ketchup, basil aioli, chipotle aioli

### BONE MARROW • 25

roasted bone marrow, pickled onions, radish and parsley, bacon onion jam, toasted artisan bread

### CRISPY ARTICHOKEs • 11

crispy artichoke hearts, shaved parmesan, dill jalapeño sauce

### MINI CRAB CAKES • 17

lump crab cakes, chipotle aioli, lemon

### 🍷 SWEET BACON BRUSSELS • 15

crispy brussel sprouts with bacon, tossed in a golden raisin gastrique

### DILL + JALAPEÑO SHRIMP • 17

grilled shrimp in a dill parsley jalapeño broth with a salad of watermelon radish, cucumber, red bell pepper, and avocado, toasted artisan bread

### HEIRLOOM TOMATO + BURRATA • 15

burrata, yellow + red tomatoes, 18-year aged balsamic, basil oil, toasted artisan bread

### 🍷 BEEF CARPACCIO\* • 17

thinly sliced raw filet mignon, shaved parmesan, arugula, pickled onions, watermelon radishes, tomatoes, scallions, white truffle horseradish aioli, 18-year aged balsamic

## ENTRÉES

### ALFREDO PAPPARDELLE • 25

house made pappardelle, creamy alfredo sauce, wild mushrooms, white truffle oil, parmesan, scallions

————— add grilled or blackened —————

+ chicken • 7    + shrimp • 6    + salmon • 8

### 🍷 SHORT RIBS + MUSHROOM RAVIOLI • 39

72-hour braised short ribs, wild mushroom ravioli, wild mushrooms, demi-glace, cream sauce, chives

### ✱ LOCAL CATCH • 40

seared local snapper sautéed Swiss chard, carrot emulsion, roasted delicata squash topped with cilantro scallion salad, pumpkin seeds, finished with chermoula sauce

### ✱ SEARED SCALLOPS • 39

seared scallops, creamy butternut squash rice grit risotto, roasted squash, sage and walnut brown butter, sunchoke chips

### ✱ GRILLED DUROC PORK CHOP • 45

14oz grilled Duroc pork chop with a spiced espresso rub, served over mascarpone parmesan yellow stone-ground grits, and sautéed Swiss chard with bacon

### 🍷 SEARED WHITE PEKIN DUCK • 45

white pekin duck breast, brown butter and squash emulsion, sautéed hen-of-the-woods, shiitake, and oyster mushrooms, crispy broccolini, blackberry port wine reduction

### 🍷 FILET MIGNON • 49

8 oz. sous vide filet mignon, black garlic dolce gorgonzola Amish butter, crispy parmesan garlic fingerling potatoes, grilled asparagus, bouquet of fresh herbs in lemon dressing

### RIBEYE STEAK FRITES • 45

16oz. split bone-in CAB ribeye, topped with herb butter, served with hand cut rosemary sea salt fries or mixed greens salad

### ✱ BRAISED LAMB SHANK • 49

14oz braised lamb shank, demi-glace, creamy yukon gold mashed potatoes, lemon mint gremolata, garlic chips

add

+ butter poached lobster • 22    + seared scallops • 12

A 20% gratuity will be added to parties of 8 or more.


\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. { Extra dressings and sauces are 50¢ each. }


## LOW + NO

Lyre's Classico Non-Alcoholic Sparkling • 8/30

Stella Liberté Non-Alcoholic Lager, 0.0% ABV • 7

— Mocktails —

 **MISTLETOE TEA • 8**  
Iced tea, rosemary + ginger, lemon, pomegranate

 **PEPPERMINT CREAM SODA • 10**  
white chocolate, peppermint, heavy cream, soda

Zero Proof **ESPRESSO MARTINI • 10**  
Lyre's Coffee Originale, vanilla simple, handcrafted espresso

Zero Proof **HUGO SPRITZ • 10**  
Lyre's Classico Non-Alcoholic Sparkling, Giffard Non-Alcoholic elderflower liqueur, sparkling water, mint

## CLASSIC COCKTAILS

**APEROL SPRITZ • 12**  
Aperol, prosecco, soda, orange slices

**NEGRONI • 13**  
Campari, Benham's Gin, Carpano Antica, orange

**HEMINGWAY DAIQUIRI • 13**  
Rum, Luxardo Maraschino Liqueur, grapefruit, lime, simple

**PAPER PLANE • 14**  
Amaro Nonino, Aperol, Redwood Empire Emerald Giant Rye, lemon juice

**SAZERAC • 13**  
Redwood Empire Emerald Giant Rye, simple, Peychaud's bitters, Angostura bitters, absinthe rinse

**MANHATTAN • 13**  
1776 Rye, Cocchi Torino, Angostura bitters

## BEER

30A Beach Blonde Ale • 6

Dr. Juice IPA • 7

Elysian Space Dust IPA • 7

Fairhope Amber • 6

Funky Buddha  
Floridian Hefeweizen • 6

Sierra Nevada  
Hazy Little Thing IPA • 7

Victory Golden Monkey • 6

Stella Artois • 6

Michelob Ultra • 5

Miller Lite • 5

## WINE + BUBBLES

— By the Glass —

**Prosecco** • Santa Marina, Italy 10/38

 **Crémant Brut** • Pierre Sparr, France 13/48

**Sparkling Rosé** • Charles De Fère, France 10/38

**Rosé** • Chateau de Campuget 2023, France 10/38

**Moscato** • Vietti Moscato D'Asti 2023, Italy 12/45

**Riesling Kabinett** • August Kessler 2023, Germany 12/45

**Chenin Blanc** • MAN 2023, South Africa 12/45

**Pinot Grigio** • Zenato 2023, Italy 12/45

**Sauvignon Blanc** • Sandy Cove 2024, New Zealand 12/45

**Sauvignon Blanc** • Petit Bourgeois 2023, France 12/45

 **Grüner Veltliner** • Weingut Stadt Krems 2023, Austria 12/45

**Chardonnay** • Raeburn Russian River 2022, California 12/45

**Pinot Noir** • St. Huberts The Stag Central Coast 2020, California 14/50

**Cabernet Sauvignon** • Slingshot 2021, California 13/48

**Super Tuscan** • San Polo Rubio 2022, Italy 13/48

**Red Blend** • Orin Swift Department 66 "Others" 2018, France 14/50

— By the Bottle —

### • SPARKLING •


Jansz Premium Cuvée, Tasmania 55

Loimer Extra Brut Reserve Méthode Traditionelle, Austria 55

Piper-Heidsieck Champagne Cuvée Brut, France 58

 Charles Le Bel "Inspiration 1818" Brut, France 58

### • SPARKLING ROSÉ •

 Lucien Albrecht Crémant d'Alsace Brut Rosé, France 55

Juvé & Camps Cava Brut Rosé, Spain 55

Drappier Rosé de Saignée Brut, France 82

### • WHITE •

Louis Moreau Petit Chablis, 2022 France 55

Dijon Clone Chardonnay Willamette Valley Vineyards, 2021 Willamette Valley, Oregon 55

Dr. Loosen "Red Slate" Riesling, 2022 Germany 37

 Zind-Humbrecht Gewürztraminer, 2019 France 55

Paco & Lola Albarino, 2022 Spain 55

Merlin-Cherrier Sancerre, 2022 France 59

Domaine Papagiannakos Assyrtiko, 2023 Greece 55

### • ROSÉ •

La Chapelle Gordonne Rosé, 2022 Côtes de Provence, France 55

### • RED •

Juggernaut Russian River Pinot Noir, 2021 California 55

Elk Cove Willamette Pinot Noir, 2023 Willamette Valley, Oregon 57

DuMOL Ryan Pinot Noir, 2022 Russian River Valley 145

E. Guigal Gigondas, 2020 France 59

Amalaya Malbec Blend, 2022 Argentina 57

Orin Swift Abstract Red Blend, 2022 California 57

BV Tapestry Reserve Red Blend, 2020 Napa Valley 75

Castellare Chianti Classico, 2022 Italy 57

La Giarretta Amarone della Valpolicella Classico, 2020 Italy 67

 Capanna Brunello di Montalcino, 2019 Italy 97

Penfolds Bin 28 Kalimna Shiraz, 2020 South Australia 55

 Elderton Barossa Shiraz, 2020 Australia 55

Stark-Condé Stellenbosch Syrah, 2019 South Africa 49

La Rioja Alta Viña Alberdi Reserva, 2019 Spain 57

 Château Jamard Belcour Lussac Saint-Émilion Bordeaux, 2019 France 57

Château du Moulin-à-Vent, 2021 Burgundy 59

Ancient Peaks Paso Robles Cabernet Sauvignon, 2021 California 55

Chateau Montelena Cabernet Sauvignon, 2019 Napa Valley 125

 Shafer One Point Five Cabernet Sauvignon, 2021 Napa Valley 185

## HAND-CRAFTED CAFFEINE


 Sweater Weather Latte • 7.95  
Butterscotch + Cardamom

Macaron Latte • 7.95

Toasted Coconut Mocha • 7.95

Bananas Foster Latte • 7.95

Spicy Maple Chai • 7.95

 Pear + Sage Matcha Latte • 7.95

 Salted Caramel Rosemary Latte • 7.95

 Peppermint Mocha • 7.95

## BEVERAGES

Iced Tea • 3.5

Lemonade • 4

Arnold Palmer • 4

Perrier • 5

Soda • 4

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper

Drip Coffee • 4

Hot Tea Selection • 4