

SALADS | SOUP | SMALL PLATES

HOUSE SALAD OR CAESAR.....5

BLACK EYED PEA SALAD

pickled onion, avocado,
corn bread croutons, cider vinaigrette.....8 

PICKLED BEETS

candied pecans, pickled egg, watercress,
chèvre, sesame orange vinaigrette.....8  

ROMAINE WEDGE

house bacon, smoked blue cheese,
buttermilk ranch, scallions.....9 

ROASTED SQUASH BISQUE

cranberry nut streusel, sage,
maple whipped cream.....4 / 7 

SOUP OF THE MOMENT

changes on our whim

GRILLED PORK BELLY

blueberry bourbon compote,
cheddar/scallion cornbread waffle.....14

HALF POUND STEAMED MUSSELS

chorizo cream, shoestring potatoes.....10 

CURRY ROASTED VEGETABLES

peanuts, asian herbs, chili garlic sauce.....7

LOCATED IN THE HEART OF
THE HISTORIC
HILLCREST

NEIGHBORHOOD,
CIAO BACI RESTAURANT
AND WINE BAR OPENED
ITS DOORS TO THE PUBLIC
IN 2001, SERVING A MIX
OF CREATIVE COCKTAILS,
CAREFULLY CHOSEN
WINES BY THE GLASS,
HALF AND FULL
BOTTLES, AND
SEASONALLY INSPIRED,
GLOBALLY INFLUENCED
FOOD EVER SINCE.

WE TAKE PRIDE IN
SOURCING THE FINEST
FOOD & LIBATIONS, AND
LOVE TO BRAG ABOUT OUR
VENDORS, LABELS,
AND CRAFT.

WE WILL MEET DIETARY
RESTRICTIONS TO
THE BEST OF OUR
CAPABILITIES, JUST ASK.

20% GRATUITY ADDED
TO PARTIES OF 6 OR MORE.

FALL INSPIRED ENTREES

GRILLED PORK LOIN CHOP

turnip apple hash, apple gastrique,
brown mustard soubise.....17 

BLACKENED MARKET FISH

corn/soybean succotash, candied peppers,
green goddess aioli.....MKT 

PEPPER CRUSTED FLAT IRON STEAK

loaded smashed potatoes, steakhouse butter,
watercress, burgundy mushrooms.....25 
add smoked blue cheese.....3

BRAISED DUCK CACCIATORE

red wine tomato jus, watercress, olives,
shiitakes, parmesan, egg noodles.....24

CAULIFLOWER CARBONARA

spinach fettuccine, parmesan,
black pepper bread crumbs.....14 

CHIPOTLE HONEY BAKED SWEET POTATO

pickled cabbage, green goddess aioli,
BBQ white beans.....14  

CHEF'S TASTING

a five course progression of small plates of what
you should be eating, changes nightly.....45

SPLIT PLATE CHARGE.....3

ROUND FOR THE KITCHEN...9

available daily until midnight...
snacks for the table

duck chicharrones | garlic cheese straws | cocktail nuts
beet pickled eggs | burgundy mushrooms | marinated olives
4 each / pick 3 for 10

TOMATO BASIL BRUSCHETTA | **BLACK EYED PEA FALAFEL**

balsamic, parmesan toast.....8  | tzatziki, pickled red cabbage.....7 

HERB BREADED CALAMARI | **CREAMY CUCUMBER DIP**
horseradish/beet cocktail.....13 | grilled pita, sweet chile sauce.....7 

BACON CHEDDAR TOTS | **PIZZA OF THE MOMENT**
buttermilk ranch, pickled jalapeno....9 | ask for selections.....12

BRATWURST/BEER CHEESE FRIES

curry ketchup, pepperocini, scallions.....9

PETITE CHEESE/MEAT BOARD

3 selections with garnishes, great for nibbling.....12

GRANDE CHEESE/CHARCUTERIE TASTING

7 selections with garnishes for meat and cheese enthusiasts.....25

more than a snack...

CREEKSTONE BEEF BURGER | **FLAT IRON STEAK - FRITES**

l.t.o.p., fancy sauce, american cheese.....9 | herb aioli,
add Baci bacon.....3 | add fries.....3 | house worcestershire.....19 

MARINATED CHICKEN CAESAR | **BEER BATTERED FISH - FRITES**

parmesan, garlic croutons.....9 | curry ketchup, herb aioli,
charred lemon.....16

ask about our featured desserts...

FALL MENU

2016



Chef J. Owen
Dom Heien and Ryan Smith

