



BREAKFAST

SERVED UNTIL 3PM DAILY

EGGS YOUR WAY - GLUTEN FREE TOAST AVAILABLE



CLASSICS

CLASSIC BREAKFAST \$14

Two eggs your way, served with your choice of breakfast potatoes or crispy hashbrowns, accompanied by crispy bacon, sausage or savory ham. Completed with a side of toast
Upgrade to house-made chicken sausage for \$2

CREME BRULEE BATTERED FRENCH TOAST \$16

Served with two eggs your way and a choice of crispy bacon, maple sausage or ham. Topped with a seasonal fruit compote
Upgrade to house-made chicken sausage for \$2

PANCAKE BREAKFAST \$17

Fluffy pancakes served with two eggs cooked your way and your choice of crispy bacon, ham, or sausage. Topped with butter rum apples

BUILD YOUR OWN

CHEESE OMELET OR SKILLET \$15

Blend of Cheddar and Monterey Jack cheese. Served with choice of potatoes and toast

\$1 EXTRA CHEESE

\$1.50 ADD VEGETABLES

(bell peppers and onions, or spinach or mushrooms or tomatoes)

\$1.50 AVOCADO

\$2 ADD MEAT

(Bacon, Ham, **or** Sausage)

BUILD YOUR OWN BURRITO* \$13

Tator tots, scrambled eggs, blend of Cheddar and Monterey Jack cheese, and bacon.

\$1 EXTRA CHEESE

\$3 LOAD ALL THREE MEATS

(Bacon, Ham and Sausage)

\$1.50 AVOCADO

BEVERAGES

BLACK OAK COFFEE \$2.00

MILK SM/LG \$2.50/4.50

JUICE SM/LG \$2.50/4.50

Orange Juice, Apple Juice, Tomato Juice or Cranberry Juice

HOT CHOCOLATE \$2.50

HOT TEA \$2.50

SODA, LEMONADE, ICED TEA \$2.00

Coke, Diet Coke, Coke Zero, Fanta, Root Beer, Mr. Pibb

MIMOSA \$7.00

BLOODY MARY \$9.00

FAVORITES

RANCHERIA BREAKFAST \$16

Flaky biscuits smothered in rich sausage gravy, served with two eggs your way and choice of breakfast potatoes or hashbrowns, and a side of savory ham or sausage

COUNTRY FRIED STEAK AND SAUSAGE GRAVY \$18

8 oz. breaded cube steak, fried & topped with sausage gravy. Served with two eggs your way, breakfast potatoes or hashbrowns, and toast

SMOKED SALMON LETTUCE WRAP \$18

Iceberg lettuce, herb Greek yogurt and capers
Healthy choice. Add Bagel for \$3

NY STRIP STEAK AND EGGS \$24

8 oz. CAB New York Strip steak char-grilled and topped with Cowboy Butter. Served with 2 eggs your way, toast, and choice of breakfast potatoes or hashbrowns.

SIDES

FRESH SEASONAL FRUIT \$6

BISCUITS OR TOAST \$3

OATMEAL \$6

ONE EGG \$1.50

SHORT STACK OF PANCAKES \$7

BISCUITS & SAUSAGE GRAVY \$8

BACON OR SAUSAGE OR HAM \$5

BEEF PATTY* \$7

BREAKFAST POTATOES OR CRISPY HASH BROWNS \$4

HOUSE-MADE CHICKEN SAUSAGE \$5

PROUDLY SERVING

AWARD WINNING COFFEE



Black Oak is a national award winning coffee company based out of Ukiah California.

Black Oak transparently sources the best coffees in the world from the best small farms and cooperatives. Our company's values are based around making a lasting impact in our local communities and in the regions where we source our coffee



LUNCH MENU

SERVED 10AM - 4PM DAILY



APPETIZERS

- WILD MUSHROOM FRITTO** **\$14**
Crispy "calamari" style wild mushrooms, peppers and shaved lemon, served with remoulade
- BANG BANG SHRIMP** **\$15**
Crispy shrimp tossed in Bang Bang sauce with walnuts and green onion
- LOADED TOTS OR FRIES** **\$12**
Cheddar/Jack cheese, bacon, sour cream and green onions
- CHICKEN WINGS** **\$12/\$20**
Tossed in choice of sauce:
Buffalo, BBQ, Mango Habanero, Salt and Vinegar or Sweet Thai Chili sauce
Half Dozen or Dozen
- SPINACH AND ARTICHOKE DIP** **\$13**
Classic cheesy spinach and artichoke dip, served with house-made tortilla chips

SALADS

- HOUSE SALAD** **\$7/\$10**
Spring mix lettuce, topped with shredded carrots, cucumbers, tomatoes, red onions & hard-boiled egg.
Half or Full orders
- CAESAR SALAD** **\$8/\$11**
Chopped romaine, shredded Parmesan & croutons tossed in Caesar dressing.
Half or Full orders
- ASIAN CHICKEN SALAD** **\$22**
A refreshing mix of shredded cabbage, carrots, cucumber, and peanuts, topped with toasted sesame seeds, marinated shredded chicken, and crispy wontons. Drizzled with a zesty peanut-lime dressing

Leave off wontons for Gluten Friendly.
Diabetic friendly with lite dressing.

SALAD ADD ONS

- \$8 GRILLED CHICKEN BREAST**
- \$12 PABLO SHRIMP**
- \$16 WILD CAUGHT SALMON**
- \$18 GRILLED COLD WATER LOBSTER TAIL**
- \$18 CHAR-GRILLED NY STRIP**
8oz. Certified Angus Beef

SOUPS

- NEW ENGLAND CLAM CHOWDER**
\$6 CUP \$11 BOWL
- HOMEMADE SOUP DU JOUR**
\$5 CUP \$9 BOWL

SANDWICH & BURGER SELECTION

All selections served with French Fries.
Substitute onion rings, tator tots, soup or salad \$2
Gluten free buns available

- GRAPEVINE BURGER** **\$16**
1/3 lb. charbroiled patty with lettuce, tomatoes, red onion, and pickle on a brioche bun
- PRIME RIB DIP** **\$23**
Slow roasted Certified Angus Beef prime rib sliced thin on a toasted French roll. Served with house-made Au Jus
- BLAT** **\$15**
Smoked bacon, lettuce, tomato, avocado & mayonnaise on toasted white bread
- HOT PASTRAMI SANDWICH** **\$18**
Sliced hot pastrami piled high with pickles, mustard, and melted mozzarella cheese, all served on a toasted roll
- GROWN UP GRILLED CHEESE** **\$13**
Grilled sourdough with Swiss, Cheddar and Provolone cheeses
ADD HAM OR TURKEY* ADD \$5
- CHICKEN PARMESAN SANDWICH** **\$18**
Crispy fried chicken breast with marinara sauce, Provolone and parmesan cheeses, on a toasted French roll
- SIGNATURE CHICKEN** **\$21**
Grilled chicken breast on a brioche bun, house-made BBQ sauce, white Cheddar, little gem lettuce, tomato, and dill pickles. Topped with smoked bacon & crispy fried onions
- TWISTED VINE "MEAT SWEATS" BURGER** **\$23**
Brisket, chuck and short rib blended beef burger, griddled ham, bacon jam and brandy hot peppers on a brioche bun



- TWIN PINE SIGNATURE BURGER** **\$21**
Char-grilled CAB blend of brisket, short rib and chuck patty, served on a soft brioche bun, with white cheddar, lettuce, onion, tomato, pickle, crispy bacon, creamy garlic aioli, and crispy fried onions

SPECIALITIES

- CHICKEN TENDERS** **\$12**
Crispy, golden-brown chicken tenders served with a side of crispy fries.
Vegan chicken tenders available. Add \$2
- PANKO PRAWN BASKET** **\$19**
Five Panko crusted prawns with crispy fries
- BEER BATTERED FISH & CHIPS** **\$21**
Icelandic cold water cod, deep fried in a house-made beer batter. Served with fries and house made remoulade



Sunday **BRUNCH**

10:00 AM-3:00 PM

Classic Eggs Benedict

Two poached eggs on toasted English muffins with Canadian bacon and hollandaise. Served with breakfast potatoes or crispy hash browns

\$17

Twin Pine Benedict

Crispy potato-cheddar cakes topped with shaved prime rib, poached eggs, and house-made hollandaise. Served with breakfast potatoes or crispy hash browns

\$20

Loco Moco

Grilled Certified Angus Beef patty over white rice, brown gravy and two sunny side up eggs

\$18

Country Fried Steak Burrito

Country-fried beef steak, tater tots, cheddar-jack, and scrambled eggs wrapped in a flour tortilla, smothered in sausage gravy

\$16



Sunday BRUNCH

Spinach and Fromage Blanc Frittata

Served with breakfast potatoes or
crispy hashbrowns

\$18

Duroc Pork Cutlet and Eggs

Pan-seared pork cutlet, finished in
sauce velouté, over hash browns,
topped with two sunny-side-up eggs

\$20

DRINK SPECIALS

Mimosa **\$7**

Bloody Mary **\$7**

Mionetto Prosecco **\$9 / \$31**

Michelada

Choice of Corona or Negra Modelo,
house-made michelada mix, Tajín-
rimmed glass, fresh lime

\$20

Primo Michelada

Choice of Corona or Negra Modelo,
½-shot 21 Seeds Jalapeño tequila,
house-made michelada mix, Tajín-
rimmed glass, fresh lime

\$20
