



Bottled Wine  
and Beer are available  
for curbside pick-up  
and delivery to those 21  
and up. Please have your  
ID available .

# THE LARRUPIN' CAFE

1658 Patricks Point Dr., Trinidad, CA 95570 • 707-677-0230

## WHITES & MISC

### SPARKLING

La Grande Dame' Veuve Clicquot	250
Veuve Clicquot Yellow Label	110
Roederer Estate Brut	45
UPTick Sparkling Pinot	35 7
Chloe Prosecco Superiore DOCG	32
Stella Rosa Sparkling Brachetto	28

### CHARDONNAY

Merry Edwards '16	80
Beringer Private Reserve '15	60
Duckhorn Migration '17	50
Miner '14	50
*Septentrio Reserve '17	45
*Old Growth Cellars '18	44
Ferrari Carrano '17	36 12
Rodney Strong Chalk Hill '16	36
Meiomi '17	35
Morgan '17	35
Seebass '12	30
Playtime Blonde '17	24

### SAUVIGNON BLANC

Merry Edwards '18	50
Duckhorn Decoy '19	36
*Envy '19	36
*Penny Royal '16	35
Ferrari Carrano Fume' Blanc '19	33 11
Kim Crawford '19	30
Charles Krug '17	27 9
Benziger '15	24

### INTERESTING WHITES

Chateau Sancerre '17	50
Tablas Creek Cotes de Tablas Blanc '15	45
*Moonstone Crossing Malvesia '17	44
Miner Viognier '16	39
*Moonstone Crossing Ambrosia '16	36
Chateau St. Michelle Eroica '17	33
King Estate Pinot Gris '17	32
Bilboa Albariño '16	29
Dry Creek Chenin Blanc '16	27
Rancho Siquoc Reisling '17	26
*Envy Chenin Blanc '16	24 8
Campagnola Pinot Grigio '16	24
Pacific Rim Sweet Reisling '17	24 8
Beringer Pinot Grigio '17	22

### BOTTLED BEER

Lambic: Raspberry, Peach, or Apple	9
Stella Artois, Eel River IPA	6

### ON TAP

*Humboldt Cider Inc. Passion Fruit Cider	8
*Redwood Curtain IGA, *Redwood Curtain Uncle Norms Golden Ale, Rolling Rock	6

### PORT

20 Year Old Tawny Port	12
10 Year Old Tawny Port	10
Taylor Fladgate Late Bottled Vintage	10
*Moonstone Crossing Vranac Port	9
Penfold Club NV Tawny	8
Grahams Six Grape Ruby	8

\*Local wine makers and brew masters. Vintages are subject to change. Corkage fee 20: For each bottle purchased, one corkage fee will be waived.

*Curbside Pick-Up (5pm - 8:30pm) and Delivery (5pm - 8pm) 7 days per week!*  
*- Call 707-677-0230 to place your order -*

## APPETIZERS

### **Appetizer Board ~ included with entree**

*our signature appetizer board: figs, local cypress grove goat cheese, nikita apples, local rumiano dry aged jack cheese, fresh in house baked pumpernickel/rye bread, fig compote and larrupin dill sauce*

### **Brie En Croute ~ 15.**

*pastry wrapped baked brie accompanied by apple & fig compote*

### **Claudia's Rosemary Roasted Garlic ~ 15.**

*served with tapenade, cambazola cheese, herbed olive oil and toast points*

### **Mesquite Grilled Portobello ~ 15.**

*prepared with sherry & garlic butter. Served with manchego (spanish sheep's milk cheese), fig compote & tuscan bread*



# LARRUPIN' CAFE



*Gift Certificates are available and can be used for Dine-In, Delivery and Pick Up orders.*

*\*Consuming raw or uncooked meat, eggs, or shellfish may increase your likelihood of food-borne illness.*

# ENTREES

Dinners Include Our Appetizer Board, House Salad And A Choice of Twice-Baked Potato, Honey-Maple Sweet Potato Or Seasonal Vegetable.  
The Larrupin' Uses Local Organic Produce Whenever Possible.

## FROM THE MESQUITE BARBECUE

### ANGUS FILET MIGNON ~ nude 42. ~ dressed 45.

*dressed option includes gorgonzola cream sauce and/or brandied mushrooms*

### FILET & PRAWN KABOB ~ 42.

*prime filet mignon skewered with white mexican prawns and fresh vegetables then glazed over the mesquite barbecue with citrus-molasses sauce*

### NEW YORK STRIP LOIN ~ nude 39. ~ dressed 42.

*prime center cut Red Angus cooked on the mesquite grill and served with black truffle compound butter. options include gorgonzola cream sauce and/or brandied mushrooms.*

### SMOKED BEEF BRISKET ~ 35.

*smoked 24-36 hours, then finished on the barbecue ~ hot & spicy!*

### ST. LOUIS BARBECUE RIBS ~ 33.

*served with our larrupin' red Sauce for dipping*

### HALF & HALF ~ 35.

*enjoy the best of both worlds: hot and spicy beef brisket and st. louis barbecue ribs*

### MESQUITE BARBECUED FISH SELECTION

*ask your server for today's fresh fish special*

### LAMB CHOPS ~ 42.

*kosher, australian lamb drizzled with port wine, balsamic & fig reduction*

### TOFU KABOBS ~ 30.

*organic tofu & vegetables marinated in oriental seasonings*

## FROM THE OVEN

### CHICKEN WRAPPED IN PHYLLO DOUGH ~ 34.

*stuffed with organic chicken, cream cheese, artichoke hearts & spices*

### SPANOKOPITA ~ 30.

*fresh spinach, mushrooms, chard & cheese dish with a touch of spice, wrapped in phyllo pastry*

# REDS



### MERITAGE AND BLENDS

Duckhorn Paraduxx '16	75	
Charles Krug Generations '13	70	
Prisoner '18	65	
Clos Du Bois Marlstone '14	60	
Beringer Quantum '14	55	
Duckhorn Decoy '18	45	
Purple Heart '15	36	12

### CABERNET SAUVIGNON

*Carter Granddaddy '18	200	
Cade '16	175	
Nickel and Nickel Tench '14	175	
Chateau Montelena '16	105	
St. Clement '13	75	
Whitehall Lane '16	70	
Chateau St. Michelle Cold Creek '15	45	
Franciscan '18	39	
Inkberry '16	27	
Shannon Ridge '18	27	9

### MERLOT

*Carter Truchard '07	150	
Plumpjack '16	95	
Northstar '13	60	
Duckhorn Decoy '17	48	
Charles Krug '16	39	
St. Francis '16	36	

### SYRAH / SHIRAZ

Penfolds RWT '15	185	
Stanton '14	75	
Rusack '14	55	
*Old Growth '16	45	
Hearts Leap Petite Syrah '15	44	
Earthquake Petite Syrah '16	40	
UPTick '14	33	11
Layer Cake '17	27	

### ZINFANDELS

Brown Old Vine '15	65
Chateau Montelena '15	50
Prisoner Saldo '17	45
Duckhorn Decoy '17	42
Earthquake '16	40
Bogle '17	24

### PINOT NOIR

Belle Glos Clark & Telephone '17	75	
Merry Edwards '17	70	
*Ancillary '14	65	
*Duckhorn Migration '17	62	
Manzoni '14	60	
*Moonstone Crossing '16	55	
*Septentrio '15	55	
J '16	48	
Rusack '14	45	
Duckhorn Decoy '18	45	
King Estate '16	45	
*Navarro '18	42	
Rodney Strong '16	36	
Meoimi '17	36	
UPTick '14	36	12
Paraiso '14	30	
De Loach '17	28	
Beringer Founders '17	24	

### INTERESTING REDS

Antinori Tignanello Sangiovese '14	150
Don Melchor Concha Y Toro '12	140
Sartori Amarone '14	90
Clos de L'oratoire Chateauneuf-du-Pape '16	80
Herman's Story	75
Late Bloomer Grenache '15	75
Bolla Amarone '14	70
Tablas Creek Mouvedre '16	70
Belleruche Cote Du Rhone '17	35
Castello Trebbiano '15	28
Portillo Malbec '18	27

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