



APPETIZERS, SALAD & SOUP

FRIED CALAMARI 18

*Served with our house-made Sweet Chili Aioli
Sacramento's Best!*

SPANISH MUSHROOMS 15

*Cremini Mushrooms sautéed in a White Wine, Lemon and Garlic Sauce
Served with a Grilled Crostini*

CLASSIC SHRIMP COCKTAIL 19

Chilled with our Traditional Cocktail Sauce



THE DELTA KING FARMHOUSE SALAD 10

*Tender Valley Greens, Grape Tomatoes and Cucumber
Tossed in our house-made Tarragon Ranch Dressing*



TRADITIONAL CAESAR SALAD 12 / 16

*Hearts of Romaine, Pecorino Romano Cheese & Croutons
Tossed in our house-made Caesar Dressing
ADD Chicken \$7 Add Salmon \$ 12*

ROASTED BEET SALAD 14

*Arugula, Pickled Red Onion, & Goat Feta Cheese
Tossed in a Balsamic Vinaigrette Dressing*

CHEF'S CHOICE – SOUP DU JOUR 10

Our Soups are made in-house daily

DINNER ENTREES

AND SUGGESTED WINE PAIRINGS

FISH AND CHIPS 24

*Fresh Atlantic Cod Dipped in a Sierra Nevada Pale Ale Batter
Served with Hand-Cut Fries and House-Made Tartar Sauce*

THE DELTA KING AMERICAN KOBE BURGER 20

*Flame Broiled and topped with Cheddar Cheese, Green Leaf Lettuce, Tomato, Red Onion
& Pickles Served on a Brioche Bun and accompanied by Hand-Cut French Fries*

CAJUN LINGUINI 32

*Prawns, Chicken, Andouille Sausage and Baby Spinach
Tossed in a Spicy Tomato Cream Sauce & Served over Linguini
PAIRS WELL WITH SOBON'S OLD VINE ZINFANDEL \$ 45 btl*

PAN ROASTED ROSEMARY LEMON CHICKEN 32

*A Delta King Favorite!!
Pan Roasted and served with Garlic Mashed Potatoes & Seasonal Vegetables
MARTIN RAY'S "CONCRETE" CHARDONNAY COMPLIMENTS THIS DISH \$56 btl*

PAN ROASTED ATLANTIC SALMON 36

*With a Castelvetro Olive, Pistachio Tapenade, Asparagus, Grape Tomato & Cous Cous
WE RECOMMEND STAG LEAP'S "AVETA" SAUVIGNON BLANC FROM NAPA \$65 btl*

GRILLED SWORDFISH 36

*Served with a Mediterranean Relish, Green Onion Mashed Potatoes & Seasonal Vegetables
TWOMEY'S RUSSIAN RIVER PINOT NOIR BRINGS OUT THE FLAVORS \$80 btl*

CIDER BRINED PORK CHOP 34

*Topped with Bacon Jam and served with Green Onion Mashed Potatoes & Seasonal Vegetables
TENUTA SASSERROGALE'S 2018 SANGIOVESE IS WONDERFUL WITH PORK \$42 btl*

GRILLED NEW YORK STEAK 40

*Flame Broiled Angus Beef served with Roasted Garlic Mashed & Seasonal Vegetables
TRY THE CLASSIC SILVER OAKS ALEXANDER VALLEY CABERNET \$125 btl*



= GLUTEN FREE

Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish or Eggs may contribute to food borne illness

FROM THE "CELLAR"

We consider our wine selections to be distinctive and unique, as we strive to provide some classics, some traditional choices, some new up-&-coming varietals & some exceptional vintages. Our selections will change often based on volume and availability.

WHITE & SPARKLING WINES

SPARKLING & CHAMPAGNE

MIONETTO PROSECCO, ITALY	\$12 (187 ML)
CHANDON, BRUT NAPA VALLEY	\$14 (187 ML)
SANTA MARGHERITA, BRUT PROSECCO, VALDOBBLADENE, ITALY	\$24 (375 ML)
TORASSELLA, N.V. PROSECCO ROSE, CONEGILANO VALDOBBLADENE, ITALY	\$ 42
CHANDON, N.V. BRUT, NAPA VALLEY	\$ 54
J. VINEYARDS, N.V. CUVEE 20, RUSSIAN RIVER VALLEY	\$ 72
VEUVE CLICQUOT, N.V. BRUT, REIMS, FRANCE	\$125
DOM PERIGNON, BRUT, CHAMPAGNE REGION, FRANCE	\$280

CHARDONNAY

MICHAEL DAVID, N.V. "FREAKSHOW" CHARDONNAY, LODI	\$ 12	\$ 42
LAVA CAP, 2019 RESERVE CHARDONNAY, SIERRA FOOTHILLS	\$ 14	\$ 46
MARTIN RAY, 2020 "CONCRETE" CHARDONNAY, DUTTON RANCH, CA		\$ 56
SONOMA CUTRER, 2019 CHARDONNAY, SONOMA COAST	\$ 16	\$ 65
ROMBAUER, 2016 CHARDONNAY, CARNEROS		\$ 85

PINOT GRIGIO / PINOT GRIS

SANTA MARGHERITA, 2020 PINOT GRIGIO, VALDADIGE DOC, ITALY	\$ 12	\$ 42
BALLETTO, 2020 PINOT GRIS, RUSSIAN RIVER VALLEY	\$ 13	\$ 45

SAUVIGNON BLANC & RIESLING

PONGA, 2020 SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$ 12	\$ 42
NAPA CELLARS, 2020 SAUVIGNON BLANC, NAPA VALLEY	\$ 14	\$ 52
CAKEBREAD, 2018 SAUVIGNON BLANC, NAPA VALLEY		\$ 58
STAG'S LEAP, 2017 "AVETA" SAUVIGNON BLANC, NAPA VALLEY		\$ 65
FIRESTONE, 2019 RIESLING, SANTA BARBARA	\$ 13	\$ 46
POET'S LEAP, 2017 RIESLING, COLUMBIA VALLEY, WASHINGTON		\$ 48

SPECIALTY WHITE / ROSE

BANFI, 2020 RAINSTORM PINOT NOIR ROSE, WILLAMETTE VALLEY	\$ 12	\$ 42
CLAIBORNE & CHURCHILL, 2019 GEWURZTRAMINER, CENTRAL COAST		\$ 45

REDS & OTHER SPECIALTY SELECTIONS

CABERNET SAUVIGNON

SEATON, 2018 CABERNET SAUVIGNON, DRY CREEK VALLEY, SONOMA	\$ 12	\$ 42
SMITH AND HOOK, 2018 CABERNET SAUVIGNON,		\$ 46
RODNEY STRONG, 2016 CABERNET SAUVIGNON, SONOMA	\$ 13	\$ 48
MICHAEL DAVID, 2019 "EARTHQUAKE" N.V. CABERNET SAUVIGNON, LODI		\$ 65
LAVA CAP, 2018 RESERVE CABERNET SAUVIGNON, SIERRA FOOTHILLS	\$ 16	\$ 70
WILD HORSE, 2013 GSM CABERNET SAUVIGNON, CENTRAL COAST		\$ 75
RAPTURE", 2019, PREMIUM RESERVE CABERNET SAUVIGNON, LODI		\$ 85.
FRANK FAMILY, 2018 CABERNET SAUVIGNON, NAPA VALLEY		\$ 90
SILVER OAKS, 2017 "ALEXANDER VALLEY" CABERNET SAUVIGNON, SONOMA		\$ 125
ZD VINYARDS, 2015 CABERNET SAUVIGNON, NAPA VALLEY		\$ 140
JORDAN, 2015 CABERNET SAUVIGNON, NAPA VALLEY		\$ 150

ITALIAN SELECTIONS

TENUTA, 2019 SASSEROGALE SANGIOVESE, MAREMMA DOC, TUSCANY, ITALY	\$ 12	\$ 42
MASI, 2015 "COSTASERA" AMARONE DELLA VALPOLICELLA, VERONE, ITALY		\$ 85

ZINFANDEL

SOBON VINEYARDS, 2019 OLD VINE ZINFANDEL, AMADOR COUNTY	\$ 12	\$ 45
MICHAEL DAVID, 2019 "EARTHQUAKE" ZINFANDEL, LODI		\$ 55

PINOT NOIR'S & MERLOT

TALBOT VINEYARDS, 2018 "KALI HART" PINOT NOIR, MONTEREY	\$ 12	\$ 45
HESS COLLECTION'S, 2018 "SHIRTAIL RANCHES" PINOT NOIR, CENTRAL COAST	\$ 13	\$ 48
TREFETHEN, 2018 MERLOT, NAPA VALLEY	\$ 15	\$ 58
TWOMEY, 2019 "RUSSIAN RIVER" PINOT NOIR, RUSSIAN RIVER VALLEY		\$ 65
TILTH VINEYARDS, 2020 PINOT NOIR, SONOMA COAST		\$ 75

SYRAH, PETIT'S & RED BLENDS

SEATON, 2018 RED BUZZ, DRY CREEK VALLEY, SONOMA	\$ 12	\$ 42
ELIZABETH ROSE, 2018 CHOCABLOCKS RED BLEND,		\$ 48
FESS PARKER, 2018 RODNEY VINEYARDS SYRAH, SANTA BARBARA	\$ 13	\$ 52
MICHAEL DAVID, N.V. "FREAKSHOW" PETITE PETIT SYRAH, LODI	\$ 14	\$ 54
TABLAS CREEK, 2015 "ESPIRIT DE TABLAS" MOURVEDRE BLEND, PASO ROBLES		\$ 60
ORIN SWIFT MACHETE, 2018 RED BLEND, SAINT HELENA		\$ 70

SELECTION & VINTAGES MAY CHANGE WITHOUT NOTICE – PLEASE DRINK RESPONSIBLY