

## Member's Library Wine List

### Red Wine:

	<u>Library Price</u>
<b>2008 Merlot</b>	<b>\$61</b>
<b>2014 Merlot</b> Double Gold: 2017 New World Wine Comp, 99 pts. Total: 3 Gold & 3 Double Gold	<b>\$48</b>
<b>2008 Cab/Syrah</b>	<b>\$81</b>
<b>2010 Cab/Syrah</b>	<b>\$71</b>
<b>2008 Petite Sirah</b>	<b>\$81</b>
<b>2012 Petite Sirah</b> Gold: San Francisco Chronicle	<b>\$63</b>
<b>2010 Bellissimo</b>	<b>\$71</b>
<b>2012 Bellissimo</b> Gold: 2015 Finger Lakes Wine Comp. & 2014 Houston Rodeo Intl.	<b>\$73</b>
<b>2013 Mosaic</b> Gold: 2016 Best of Class New World Comp, 94pts Total: 4 Gold & 1 Double Gold	<b>\$72</b>
<b>2011 Serendipity</b>	<b>\$83</b>
<b>2012 Serendipity</b>	<b>\$78</b>
<b>2013 Serendipity</b> Gold: 2016 San Diego Wine & Spirits Comp. Gold: 2013 San Francisco Chronicle	<b>\$75</b>
<b>2014 Serendipity</b> Gold: 2017 Finger Lakes Intl. Gold: 2017 New World Wine Intl.	<b>\$70</b>
<b>2013 Epiphany</b> Texas Hill Country	<b>\$93</b>
<b>2016 Epiphany</b> Texas Hill Country	<b>\$71</b>
<b>2017 Originalist</b> Gold: San Fran Intl. 91 pts. Texas Hill Country	<b>\$71</b>

BOTTLE SERVICE ONLY  
ON-SITE CONSUMPTION ONLY

## Member's Library Wine List

### Red Wine Continued:

	<u>Library Price:</u>
<b>2017 Pinot Noir</b> Heath Vineyards Paso Robles	<b>\$76</b>
<b>2017 Absolution</b> Heath Vineyards Paso Robles: Cabernet Sauvignon & Merlot Blend	<b>\$88</b>
<b>2017 Liberation</b> Heath Vineyards Paso Robles: Block 4B Cabernet Sauvignon	<b>\$88</b>
<b>2017 Syrah</b> Heath Vineyards Paso Robles	<b>\$88</b>
<b>2016 Jenblossom's Scary Good</b> Pritchard Hill: Cabernet Sauvignon	<b>\$176</b>
<u>White Wine:</u>	
<b>2012 Viognier</b> Gold: 2013 Houston Rodeo Intl. TX Reserve Champ. Gold: 2014 San Francisco Chronicle	<b>\$55</b>
<b>2015 Viognier</b> Gold 90pts: 2016 San Diego Wine & Spirits Comp. Double Gold: 2017 San Francisco Chronicle	<b>\$38</b>
<b>2014 Captivating</b> Heath Vineyards Paso Robles: Sauvignon Blanc	<b>\$55</b>
<b>2017 Captivating</b> Heath Vineyards Paso Robles: Sauvignon Blanc	<b>\$47</b>
<u>Sweet Wine:</u>	
<b>2011 Riesling</b> Double Gold: 2013 Finger Lakes Intl.	<b>\$45</b>
<u>Heath Sparkling:</u>	
<b>2014 Euphoria</b>	<b>\$51</b>
<b>2016 Euphoria</b>	<b>\$45</b>
<b>2016 Adoration</b>	<b>\$49</b>

AVAILABLE EXCLUSIVELY TO WINE CLUB MEMBERS

Membership Is Free!

# Our Wines

# Belong! & TASTE THE BENEFITS TODAY

## White Wines

### PINOT GRIGIO

Light and crisp with aromas and flavors of tropical fruits and citrus.

MEMBER   REGULAR

**\$24**   **\$28.25**

### CUVEE BLANC

Silky-smooth texture, summer fruits and tantalizing finish.

**\$24**   **\$28.25**

### VIOGNIER

A delicate balance of wildflowers and honey with peach and apricot.

**\$25**   **\$29.40**

## Rose

### ROSE OF MALBEC

Elegant dry Rose, florally aromatic with tones of red plumb, raspberry and watermelon.

**\$28**   **\$32.95**

## Lightly Sweet

### RIESLING

Aromas of ripe peaches, green apples and honeydew melons.

**\$23**   **\$27.05**

### MUSCAT CANELLI

Sensual and graceful, exhibiting opulent floral aromas and orange zest.

**\$23**   **\$27.05**

### CABERNET BLANC

Cabernet Sauvignon crafted as a Rose-style wine with nuances of strawberry jam, loganberry and a hint of honeysuckle.

**\$23**   **\$27.05**

### GRAND ROUGE

A unique Tempranillo and Sangiovese blend finished in a semi-sweet style with characteristics of blueberries and violets.

**\$24**   **\$28.25**

## Port

### PORT

Our rich and elegant Port imparts complex dried fruits, walnut, almond and cinnamon spice characteristics.

**\$35**   **\$41.20**

## Red Wines

### RENDEZVOUS

Quintessential blend of Rhone valley red varietals Grenache, Cinsault, and Mourvedre. Yields pomegranate and rose petals

MEMBER   REGULAR

**\$28**   **\$32.95**

### MERLOT

Fine oak, vanilla and floral aromas complement the distinctive flavors of raspberries, and black cherry

**\$28**   **\$32.95**

### CABERNET TROIS

This blend of Cabernet Sauvignon, Cabernet Franc and Ruby Cabernet creates aromas of black currants, spice and cedar wood.

**\$28**   **\$32.95**

### STOUTS SANGIOVESE

Rustic aromas of black cherry, red plum, and rich cocoa give way to an elegant well integrated finish. This wine is made for pizza!

**\$28**   **\$32.95**

### PROSPERITY

Rich and complex character with well-balanced tannins and flavors dark fruit.

**\$35**   **\$41.20**

### PETITE SIRAH

Rich and rustic character with aromatic nuances of sweet blueberries, jammy blackberries and exotic spices.

**\$35**   **\$41.20**

### BELLISSIMO

This beautiful Super Tuscan style wine exudes a captivating blend cherries, spice, toasted oak and hints of vanilla.

**\$38**   **\$44.70**

### MOSAIC

An elegant Bordeaux-style blend featuring the five traditional red varietals, expressing black berries, violets and chocolate.

**\$38**   **\$44.70**

### INVENTION

A bold, full bodied rendition of Texas Petit Verdot. Inky violet hue with flavors of black fruits and mocha

**\$40**   **\$47.05**

## Wine Club Wines

Available in club allocations and at select times:

### SERENDIPITY

Noun: the gift of making fortunate discoveries by accident. We didn't plan for this wine, it just happened! Rich, dark & exceptional

**\$44**

# STOUT'S

**OPEN DAILY 11:00AM - 5:00PM**  
LIMITED MENU AVAILABLE ON  
MAIN PATIO AND WINE CLUB PATIO

TO SHARE	GCV	
	MEMBER	REGULAR
CHEESE PLATES . . . . .	\$31.75	\$37.35
<i>daily selection of cheeses &amp; cured meats, served with lahvosh cracker bread, seasonal fresh &amp; dried fruit, sweetly drop peppers, cucumbers pickled in-house</i>		
SIGNATURE MEATBALLS . . . . .	\$13.75	\$14.71
<i>25/25/50 veal, pork &amp; ground beef, house marinara, parmesan, parsley, served with garlic breadsticks</i>		
ROASTED GARLIC HUMMUS . . . . .	\$12.75	\$13.53
<i>fire roasted red bell pepper, pumpkin pepitas, feta cheese served with pita chips, carrots &amp; celery</i>		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# STOUT'S

SUNDAY - THURSDAY 11:00AM - 4:00PM

FRIDAY - SATURDAY 11:00AM - 7:30PM

DINNER: FRI-SAT 5:30PM - 7:30PM

RESERVATIONS ONLINE ONLY [WWW.STOUTSTRATTORIA.COM](http://WWW.STOUTSTRATTORIA.COM)

## TO START

GCV  
MEMBER

REGULAR

CHEESE PLATE . . . . . \$31.75 \$37.35  
*daily selection of cheeses & cured meats, served with lahvosh cracker bread, seasonal fresh & dried fruit, sweetly drop peppers, cucumbers pickled in-house*

SIGNATURE MEATBALLS . . . . . \$13.75 \$16.17  
*25/25/50 veal, pork & ground beef, house marinara, parmesan, parsley, served with garlic breadsticks*

ROASTED GARLIC HUMMUS . . . . . \$12.75 \$15.00  
*fine roasted red bell pepper, pepitas, feta cheese, served with pita chips, carrots & celery*

AVOCADO TOAST . . . . . \$14.50 \$17.05  
*avocado spread, arugula salad with grape tomatoes, pepitas, pickled shallots, radishes, topped with sunny side up eggs*

FONDUTA DI FORMAGGIO . . . . . \$14.50 \$17.05  
*seasonal four cheese blend, chorizo, pesto, served with pita chips*

FOUR CHEESE FLATBREAD . . . . . \$20.00 \$23.53  
*seasonal four cheese blend, garlic, pesto, on lahvosh cracker bread*

CHICKEN SALAD SLIDERS . . . . . \$15.00 \$17.65  
*grilled chicken, mayonnaise, dijon mustard, red onion, celery, dill, raisins, romaine, roma tomatoes, in yeast rolls*

# SALAD

GCV  
MEMBER REGULAR

*add-ons: avocado \$3.45 - shrimp \$6.90  
5oz salmon filet \$10.35 - blackened chicken \$5.75 - blackened tuna \$10.35*

CAESAR . . . . .	\$11.50	\$13.53
<i>romaine, croutons, shaved parmesan, lemon, caesar dressing</i>		
HOUSE . . . . .	\$11.50	\$13.53
<i>spring mix, grape tomatoes, parmesan, walnuts &amp; lemon basil vinaigrette</i>		
MEDITERRANEAN . . . . .	\$13.50	\$15.88
<i>mixed greens, red onions, banana peppers, grape tomatoes, kalamata olives, capers, crumbled feta cheese, mint &amp; basil vinaigrette</i>		
SUMMER . . . . .	\$16.50	\$19.41
<i>mixed greens, red onions, pickled grapes, grape tomatoes, radish, candied nuts, crumbled feta cheese, strawberry vinaigrette</i>		

# BETWEEN THE BREAD

GCV  
MEMBER REGULAR

**\*AVAILABLE 11AM-4PM DAILY\***

*served with your choice of parmesan garlic kettle chips or side caesar salad  
gluten free bread available for \$3.45 - add avocado \$3.45*

BRIE & PESTO PANINI . . . . .	\$15.00	\$17.65
<i>ham, turkey, pepperoni, brie, pesto-mayo, kalamata olive spread, mixed greens, tomato, on toasted sourdough</i>		
CHICKEN & AVOCADO BLT . . . . .	\$15.00	\$17.65
<i>grilled chicken, cheddar, bacon, garlic mayo, avocado spread, spring mix, tomatoes, on toasted sourdough</i>		
TUNA SALAD SANDWICH . . . . .	\$15.00	\$17.65
<i>tuna, mayonnaise, dijon mustard, red onion, celery, romaine, roma tomatoes, marble rye bread</i>		

# PIZZA

GCV  
MEMBER REGULAR

*our hand tossed pizzas are 12" are made to share and stonebaked to order  
Half/Half \$3 - gluten free crust \$5.75 - add avocado \$3.45*

TEXAS PEPPERONI . . . . .	\$21.00	\$24.71
<i>house marinara, mozzarella, deli sliced pepperoni, &amp; oregano</i>		
MARGHERITA . . . . .	\$23.00	\$27.06
<i>garlic infused oil, mozzarella, tomatoes, roasted garlic &amp; fresh basil</i>		
CHICKEN BACON RANCH . . . . .	\$24.00	\$28.24
<i>garlic infused oil, mozzarella, bacon, grilled chicken breast, with ranch dressing drizzle</i>		
MEAT LOVERS. . . . .	\$26.00	\$30.59
<i>house marinara, mozzarella, Texas Pepperoni, bacon, italian sausage &amp; prosciutto chip</i>		
WINE COUNTRY . . . . .	\$25.50	\$30.00
<i>house marinara, tomatoes, garlic, mozzarella, Texas Pepperoni, italian sausage, bacon, jalapenos, with ranch dressing drizzle</i>		
RENDEZVOUS . . . . .	\$27.00	\$31.77
<i>white truffle oil, mozzarella, shaved parmesan, arugula, fig, balsamic drizzle &amp; prosciutto chip</i>		
STOUT SPECIAL . . . . .	\$25.50	\$30.00
<i>house marinara, mozzarella, roma tomatoes, Texas Pepperoni, oregano, italian sausage, fresh basil</i>		
GREEK . . . . .	\$27.00	\$31.77
<i>house marinara, mozzarella, red &amp; green bell peppers, red onions, kalamata olives, artichoke hearts, mushrooms, feta cheese</i>		

# STOUT'S

RESERVATIONS ONLINE ONLY [WWW.STOUTSTRATTORIA.COM](http://WWW.STOUTSTRATTORIA.COM)

DINNER: FRI-SAT 5:30PM - 7:30PM

MAIN ENTREE	GCV	
	MEMBER	REGULAR
STOUT BACON CHEDDAR BURGER . . . . . <i>braveheart black angus beef, bacon, cheddar, lettuce, tomato, onion, house-made pickles, garlic aioli, sweet sourdough bun, parmesan fries</i>	\$22.00	\$25.88
LINGUINI & MEATBALLS . . . . . <i>Stout's signature meatballs, house marinara, linguini, parmesan, served with garlic breadsticks</i>	\$27.00	\$31.76
SHRIMP FLORENTINE . . . . . <i>shrimp, mushrooms, spinach, white wine cream sauce, parmesan, linguini pasta</i>	\$32.00	\$37.65
JENNIFER'S FILET . . . . . <i>6oz filet mignon, roasted fingerlings, asparagus, carrots, mushroom soubise, chipotle bordelaise</i>	\$54.00	\$63.53
BLACKENED TUNA . . . . . <i>pan seared blackened tuna, parmesan risotto, carrot puree, roasted zucchini, grape tomatoes</i>	\$38.00	\$44.71
SEAFOOD RISOTTO . . . . . <i>jumbo scallops, beetroot risotto, honey, truffle oil, feta cheese</i>	\$38.00	\$44.71
PORK TENDERLOIN . . . . . <i>marinated pork loin, creamy au gratin potatoes, roasted cauliflower</i>	\$34.00	\$40.00
THE STRIP . . . . . <i>8oz new york strip, steak fries, chimichurri, roasted zucchini, grape tomatoes</i>	\$58.00	\$68.24
DESSERT	GCV	
CHEESECAKE . . . . . <i>served with house-made seasonal sauces &amp; caramel pearls</i>	MEMBER	REGULAR
	\$10.50	\$12.35

# SUNDAY SPECIALS

GCV  
MEMBER REGULAR

FRIED CHICKEN DELIGHT . . . . .	\$26.00	\$30.59
<i>english muffin, blueberry marmalade, steak fries, sunny side up eggs</i>		
STEAK & EGGS . . . . .	\$48.00	\$56.47
<i>6oz filet, steak fries, with sunny side up eggs small arugula salad with lemon vinaigrette</i>		
STOUT BACON CHEDDAR BURGER . . . . .	\$22.00	\$25.88
<i>braveheart black angus beef, bacon, cheddar, lettuce, tomato, onion, house-made pickles, garlic aioli, sweet soundough bun, parmesan fries</i>		
LINGUINI & MEATBALLS . . . . .	\$27.00	\$31.76
<i>Stout's signature meatballs, house marinara, linguini, parmesan, served with garlic breadsticks</i>		
SHRIMP FLORENTINE . . . . .	\$32.00	\$37.65
<i>shrimp, mushrooms, spinach, white wine cream sauce, parmesan, linguini pasta</i>		
THE STRIP . . . . .	\$58.00	\$68.24
<i>8oz new york strip, steak fries, chimichurri, roasted zucchini, grape tomatoes</i>		
CHICKEN & WAFFLES . . . . .	\$28.00	\$32.94
<i>waffles made in-house, double battered fried chicken, maple syrup, steak fries</i>		
BREAKFAST PIZZA . . . . .	\$25.00	\$29.41
<i>mozzarella, egg, potatoes, chorizo, bacon, jalapenos</i>		

**\* ALL ITEMS SUBJECT TO AVAILABILITY \***