



## Starters

### Porter Braised Pork Belly

seared scallop, white chocolate and potato puree, kumquat picada \$12

### Winter Vegetable Fritto Misto

fennel, baby carrots, broccoli rabe, red beets, parsnips, meyer lemons, caper aioli \$9

### Sauteed Veal Sweetbreads

rutabaga puree, cippolini onions, capers, hedgehogs, lemoncello pan sauce \$12

### White Beans and Rice

Bob's pork chorizo, savoy cabbage, avocado, lime \$8

### Pasta Dave's Garganelli

pork sugo, oven roasted tomatoes, arugula, parmigiano reggiano \$15

### Steamed Mussels

Thai rice, fresno chilies, roasted peanuts, kaffir lime leaf broth \$11

### Taylor's Artisan Cheeseboard

marcona almonds, honeycomb, membrillo \$15

## Greens

### Roasted Beets

baby carrots, baby turnips, mache,  
blood oranges, coriander vinaigrette \$7

### Faurot Ranch Baby Greens

poached seckle pear, colston basset stilton, red wine shallots,  
star thistle honey vinaigrette \$8

### Baby Spinach Salad

papaya, pickled red onions, piquillos, cojita,  
charred jalapeno dressing \$8

### Azolla Farms' Pan di Zuccero

boquerones, ruby red grapefruit, radicchio,  
fried caper dressing \$9

# Entrees

## **Grilled Swordfish**

toasted fregola, piperade, lacinato kale, romesco broth,  
saffron and lemon rouille \$27

## **Maple Brined Berkshire Pork Chop**

black eyed peas, cauliflower, blue lake beans,  
rainbow chard, chicken jus \$24

## **Bavette Steak**

creamy polenta, yellowfoot mushrooms, bloomsdale spinach,  
chipotle butter \$20

## **Pan Roasted Free Range Chicken**

potatoes vesuvio, baby carrots, brussels sprouts,  
fennel soffrito, pan jus \$22

## **Pasta Dave's Fettucini**

forest mushroom ragout, amontillado sherry cream,  
fines herbs, Oregon truffles \$18

## **Half Pound Lucky Dog Ranch Burger**

handcut french fries, housemade brioche bun,  
traditional garnish \$14

Chef- Richard Telford

Sous Chef- Bob Safford

2924 Freeport Blvd Sacramento, Ca 95818

Wednesday-Saturday 5:00 to 9:30 pm

Reservations: 916 443-5154

Taylor's is proud to offer the seasonal harvest  
of our local farmers and ranchers



"Life is uncertain. Eat dessert first."  
~Ernestine Ulmer

**Apple Walnut Coffee Cake**  
date and creme fraiche ice cream

**Cheesecake**  
Meyer lemon curd  
citrus syrup

**Temple Coffee Pot du Creme**  
chocolate cigarette  
whipped cream

**Toast and Jelly**  
French toast, white chocolate butter  
panna cotta, grape gellee

**Chocolate "Pop Tart"**  
huckleberry clove compote  
espresso cocoa nib ice cream

7.00

Daily selection of sorbets  
and ice creams served with a shortbread

Pastry Chef ~ Jodie Chavious



## Wine List

### By The Glass

	Glass	Bottle
<b>Sparkling</b>		
Lucien Albrecht Crémant d'Alsace Brut, NV	8.00	36.00
Sorelle Branca Prosecco, Italy, NV	7.00	32.00

### White

Von Hövel, "Oberemmel Hütte", Riesling Spätlese, Saar, 2007	8.00	30.00
Baletto Pinot Gris, Russian River, 2009	7.00	28.00
Bellier Cheverny Sauvignon Blanc, Loire, 2010	8.00	31.00
Sonoma Oaks Chardonnay, Russian River, 2009	8.00	31.00
Talbott Chardonnay, Sleepy Hollow Vineyard, Santa Lucia, 2010	11.00	44.00

### Red

Napoma Pinot Noir "Sunny View Vineyard" Russian River Valley, 2009	12.00	44.00
Domaine Terlato & Chapoutier Shiraz-Viognier, Victoria 2010	9.00	36.00
Sattler St. Laurent, Burgenland 2009	10.00	40.00
Matchbook Tempranillo, Dunnigan Hills, 2008	8.00	30.00
Duckhorn "Decoy" Napa Valley, 2010	13.00	48.00
Raymond Cabernet Sauvignon, North Coast 2009	11.00	44.00
Edmeades Zinfandel, Mendocino, 2009	10.00	40.00

### Half Bottles

Rombauer Chardonnay, Carneros, 2010	375ml	32.00
Frogs Leap Sauvignon Blanc, Rutherford, 2010	375ml	21.00
Husch Pinot Noir, Anderson Valley, 2009	375ml	24.00

### Sparkling Wine

Terres Secretes Crémant de Bourgogne Blanc de Noirs Brut, NV	36.00
Delamotte, Les Mesnil sur Oger, NV	75.00
Marc Hebrart Brut Rosé 1er Cru, Mareuil-Sur-Ay, Champagne, NV	95.00
J. Lasalle, Chigny les Roses, Champagne, NV	80.00

## White Wine

Southern Right Sauvignon Blanc, Walker Bay, 2010	35.00
Chasing Venus Sauvignon Blanc, Marlborough, 2011	33.00
Duckhorn Sauvignon Blanc, Napa, 2010	45.00
Marcel Deiss Pinot Blanc, "Bergheim", Alsace, 2009	34.00
Chateau Ducasse Bordeaux Blanc, 2010	27.00
Gobelsburger Grüner Veltliner, Kamptal, 2010	29.00
Kiralyudvar, Tokaji Furmint Sec, Hungary, 2009	38.00
Quinta de Saes Reserva, Dão, Portugal, 2009	33.00
Husch Gewurztraminer, Anderson Valley, 2009	28.00
Domaine Michel Gros Haute Cote de Nuits Blanc, 2008	48.00
Joyce "Stele" Chardonnay, Monterey, 2010	30.00
Morgan Chardonnay, Santa Lucia Highlands, 2009	32.00
Frank Family Chardonnay, Napa Valley, 2009	49.00

## Red Wine

Domaine Pierre Guillemot Savigny "aux Serpentieres" Premier Cru, 2009	60.00
Domaine Dujac Chambolle-Musigny, 2009	120.00
Dehlinger Pinot Noir, Russian River Valley, Goldridge Vineyard, 2008	69.00
Littorai Pinot Noir, Les Larmes, Anderson Valley, 2008	75.00
Lioco "Hirsch Vineyard" Pinot Noir, Sonoma Coast, 2009	90.00
Elio Altare Dolcetto d' Alba, Piedmonte, 2009	36.00
Easton Zinfandel, Amador County, 2009	30.00
Ridge Zinfandel, East Bench, 2009	41.00
Peter Franus Zinfandel, Napa, 2009	51.00
Allegrini "Palazzo della Torre" Veronese, 2007	45.00
Duckhorn Merlot, Napa Valley, 2008	80.00
Dominico Clerico "Arte" Nebbiolo Blend, Piedmonte, 2007	66.00
Descendientes de J. Palacios "Petalos" Bierzo, 2009	40.00
Domaine des Escaravailles, Côtes du Rhone Villages Rasteau, 2009	40.00
Alvaro Palacios, "Camins del Priorat" Grenache Blend, 2009	38.00
Robert Traverso Syrah, Shenandoah Valley, 2005	44.00
Alain Graillot Crozes Hermitage, 2009	52.00
Torbeck "Cuvee Juveniles" Syrah, Barossa Valley, 2009	39.00
Viña Cobos "Felino" Malbec, Mendoza, 2010	33.00
Foppiano Vineyards Petite Sirah, Russian River Valley, 2009	38.00
Yardstick, Cabernet Sauvignon "Ruth's Reach" Napa Valley, 2007	40.00
Ridge Cabernet Sauvignon, Santa Cruz Mountains, 2007	68.00
Spoto "Cuvee Alexi", Oakville, 2009	80.00
Corison Cabernet Sauvignon, Napa Valley, 2007	110.00

corkage is \$15.00 per bottle

For Every 750ml Bottle Purchased We Will Waive One Corkage Fee (maximum of 2)



## Draft Beers

### Scrimshaw Pilsner

This pilsner from North Coast Brewing Co. has a subtle hop character, a crisp, clean palate, and a dry finish. 4.4%ABV ~ \$4

### Drake's I.P.A.

Drake's flagship beer: A "West Coast" interpretation of an India Pale Ale. Copper-colored from additions of light Crystal malt and Honey malt which carry the malt weight of this hopped ale. Aromas of pine and grapefruit are delivered from the abundant Chinook, Cascade and Falconer's Flight hops. 7.0%ABV ~ \$5

### Devil's Canyon Full Boar Scotch Ale

A complex, malty beer that is light on the palette and easy drinking. Deeply malted and caramel apparent with overtones of chocolate and a slight hint of a mild, smoky flavor. 7.4%ABV ~ \$7

## 12 oz. bottles

Stella Artois \$4

Sierra Nevada Pale Ale \$4

Stone I.P.A. \$4

Blue Moon \$4

Budweiser \$3

Bud Light \$3

St. Pauli Girl NA \$4

## Large format

### Inception Belgian Style Ale

650 ml - Inception, from Triple Voodoo Brewing in Belmont, is bright and clear with a sharp alcohol note in the beginning and an added twist of black currant in the center of the flavor profile. The beer finishes clean and has a solid malty backbone. This unique flavor profile was achieved using a special hop varietal. The high hop load also makes it reminiscent of an IPA and gives it that unique California characteristic. 8.0%ABV ~ \$15

### Duvel

750 ml - Considered by many to be the definitive version of the Belgian strong golden ale style, duvel is brewed with pilsner malt and white sugar, and hopped with saaz hops and styrian goldings. the yeast still stems from the original culture of scottish yeast bought by albert moortgat during a tour of the U.K. just after wwI. 8.5%ABV ~ \$20

### Chimay Premiere (red)

750 ml - This Dubbel is dark brown in colour and has a sweet, fruity aroma. The Malt in this beer has a nutty character that goes well with the hints of pepper from the house yeast. 7.0%ABV ~ \$17

### Green Flash Imperial IPA

22 oz - A Classic west coast double ipa, you will find plenty of citrusy tangerine and grapefruit on the nose with subtle floral and pine notes. Citrus and Piney hops dominate the palate with a malty, caramel backbone and candied lemon and more hops on the finish. 9.2%ABV ~ \$11

### Double Bastard Ale

22 oz - An American Strong Ale by San Diego's Stone Brewing this is the big brother of Arrogant Bastard Ale. Sweet brown-sugar and caramel. Bitterness is high, but so is the malt sweetness. The two nearly balance, with bitterness having only the slightest upper-hand. Citrusy grapefruit and orange peel hops with a faint background of pine tree. Very subtle raisiny, dark-fruit and chocolate flavors. 10.5%ABV ~ \$15

### Tripel Karmeliet

750 ml - Brewed with oats, barley and wheat, Tripel Karmeliet has soft, full, rich grain character with hints of banana, vanilla, and a slight, pleasing bubble-gum aroma. A restrained hop bitterness offers perfect balance and a gentle counterpart to its substantial maltiness. The carbonation is reminiscent of a fine Champagne, the result of a secondary fermentation which takes place in each bottle. 8.0%ABV ~ \$18