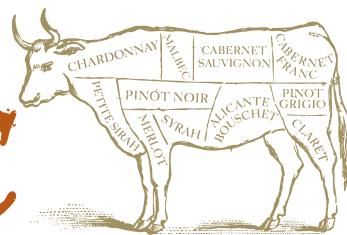


FRANCIS FORD COPPOLA WINERY, GEYSERSVILLE, CA

RUSTIC



FRANCIS'S FAVORITES

EVERYDAY CLASSICS

HAMBURGER*	18
<i>served with french fried zucchini, and condiments (Add cheese 1)</i>	
THE IMPOSSIBLE BURGER	19
NEW YORK STRIP STEAK*	28
GRILLED SALMON*	26
GRILLED VEGETABLES <i>with rice</i>	12
SHORT RIBS ARGENTINE STYLE*	30
<i>tira de asado, chimichurri sauce</i>	

*Steak and Salmon are served with grilled seasonal vegetables and the chef's Romesco sauce.

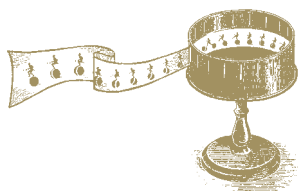


SALADS

CAESAR SALAD*	14
<i>house specialty Caesar— made fresh daily, created originally in our Sentinel Bldg. SF at Caesar's Grill in 1924</i>	
COBB SALAD	19
<i>a meal in itself</i>	
CHO CHO SALAD	14
<i>baby spinach with bacon in Asian dressing</i>	

VEGETABLES & SIDES

SPINACH	8
<i>sauteed in olive oil with garlic</i>	
TABLE FRIES	8



FRANCIS'S FAVORITES

Ask about availability and timing

RACK OF LAMB MADAME BALI*

This is an Armenian recipe, which I learned from my friend Armen Balianz. The lamb racks are marinated in pomegranate juice and white onions for three days, and then grilled on our parrilla. Very tender and delicious, with rice pilaf.

39

CHICKEN MATTONE

This dish, alternately called chicken under the stone or brick, has become popular lately, but often too tame compared to my favorite version. You have to drive out to a restaurant on the outskirts of Rome about 45 minutes, and call ahead because this is how long it takes to prepare authentically. I went in the kitchen and watched an old man make it. Half of a chicken, its bones in but crushed, is sauteed in olive oil with a little paprika and slices of garlic and is put under an iron weight. All the fat is pressed out of it, and it's flat and crispy on the crushed bones and a little red from the paprika. It is a favorite of my kids as well.

26

CLASSIC FIORENTINA STEAK* (FOR TWO)

*As served of course in Florence and Rome, where I learned it. This is a great thick Porterhouse steak, grilled perfectly and sliced away from the bone (which you get).
Certainly my favorite.*

95

KIDS MENU

KIDS PASTA WITH CHOICE OF SAUCE	7
<i>butter and cheese, pomodoro or alfredo</i>	
KIDS PIZZA	10
<i>cheese</i>	

PIZZA & PASTA

Authentic Neapolitan pizza

PIZZA LUIGINO	19
<i>tomato, mozzarella, oregano and basil</i>	
PIZZA SOFIA	21
<i>arugula, prosciutto and shaved parmigiano</i>	
PIZZA FUNGHI E SALSICCIA	20
<i>Italian sausage, mushrooms, mozzarella & grated parmigiano</i>	
SPAGHETTI AL POMODORO	17
<i>tomato sauce with basil & onions (no garlic)</i>	
SPAGHETTI AL CARBONARA*	22
<i>classico</i>	
LINGUINE ALLE VONGOLE	22
<i>fresh clams</i>	
RIGATONI & MEATBALLS	25

APPETIZERS

FRENCH FRIED ZUCCHINI	13
FRESH MOZZARELLA	
<i>with pettole 9</i>	
OLIVES	9
SALSICCIA SECCA & SOPRESSATA	15
<i>Salumi Basilicata style with pettole</i>	



DESSERTS

PANNA COTTA	9
CHOCOLATE MOUSSE AL 'FRANCIS FRANCIS'	10
<i>(with or without cream)</i>	
HOUSE-MADE GELATO	8
<i>chocolate, hazelnut or vanilla bean</i>	




The olive oil tin collection on display in RUSTIC comes from Italy, given to Francis Coppola by Tiziana Guatelli, who began collecting these works of art as a young girl. This type of decorative printed can was created for export to Italian immigrants in the U.S. and thus portrayed images of their homeland. Tiziana spent many years looking for old cans, often visiting small companies that were going out of business. The extensive collection is comprised of more than 4,000 pieces including rare lithographic stones used in the process.

Automatic 20% Gratuity for Parties of 6 guests or more | Please inform your server of any food allergies
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE LIST

WHITES CHAMPAGNE & SPARKLING

NICOLAS FEUILLATTE BRUT RÉSERVE, Champagne <i>France</i>	68	
RACK AND RIDDLE Rosé <i>North Coast</i>	39	
VEUVE CLICQUOT Rosé <i>Champagne France</i>	120	
FRANCIS COPPOLA "SOFIA", Blanc De Blancs <i>Monterey County</i>	6.5/19	
FRANCIS COPPOLA "SOFIA", Méthode Champenoise <i>Monterey County</i>	9/27	
FRANCIS COPPOLA "SOFIA", Brut Rosé <i>Monterey County</i>	6.5/19	
J VINEYARDS Cuvée 20 Brut <i>Russian River Valley</i>	59	
DOMAINE DE BROGLIE Brut Rosé <i>Dundee Hills, Oregon</i>	65	

SAUVIGNON BLANC

RODNEY STRONG <i>Sonoma County, 'Charlotté's Home' '19</i>	35	
FRANCIS COPPOLA "DIAMOND" <i>California '19</i>	6/16	
FRANCIS COPPOLA "DIRECTOR'S CUT" <i>Alexander Valley '20</i>	8/24	
MUNSELLE <i>Alexander Valley, 'River Ranch' '16</i>	59	
DECOY <i>Sonoma County '19</i>	35	

CHARDONNAY

FRANCIS COPPOLA "DIRECTOR'S CUT" <i>Russian River Valley '18</i>	10/30	
CLOS DU BOIS "RESERVE" <i>Russian River Valley '18</i>	33	
VIRGINIA DARE "1587" <i>Russian River Valley, 'Sanchiotti Vineyard' '16</i>	42	
FAILLA <i>Sonoma Coast '16</i>	68	
RODNEY STRONG <i>Chalk Hill, Sonoma County '17</i>	35	
JORDAN <i>Russian River Valley '16</i>	66	
RAMEY <i>Russian River '17</i>	84	
ROCHIOLI <i>Russian River Valley '17</i>	70	
FRANCIS COPPOLA "PAVILION" <i>Sonoma & Santa Barbara Counties '18</i>	20	
FRANCIS COPPOLA "RESERVE" <i>Russian River Valley, 'Steven's Vineyard' '17</i>	13.5/41	
J. CAGE <i>Sonoma Coast, 'La Cruz Vineyard' '17</i>	54	

REDS MERLOT

FRANCIS COPPOLA "DIRECTOR'S" <i>Sonoma County '17</i>	7.5/23	
DUCKHORN <i>Napa Valley '16</i>	75	
TRENTADUE Estate <i>Alexander Valley, 'Scott Henry Vineyard' '17</i>	36	

SYRAH

FRANCIS COPPOLA "DIAMOND" <i>California '16</i>	15	
FRANCIS COPPOLA "RESERVE" <i>Dry Creek Valley, 'Nimble Vineyards' '17</i>	14/42	
TRIONE <i>Russian River Valley, 'River Road Ranch' '13</i>	63	
PALMERI <i>Alexander Valley, 'Van Ness Vineyards' '14</i>	70	



Vintages are subject to change

INTERESTING WHITES

DOMAINE DE BROGLIE Pinot Gris <i>Dundee Hills, Oregon '18</i>	23	
DRY CREEK VINEYARDS Chenin Blanc <i>Clarksburg '18</i>	27	
FRANCIS COPPOLA "RESERVE" Viognier <i>Russian River Valley, 'Catie's Corner' '18</i>	12.5/38	
NAVARRO Gewurztraminer <i>Anderson Valley '17</i>	45	
GIA COPPOLA White Blend <i>California '18</i> <i>'Riesling, Pinot Blanc, Muscat Canelli'</i>	25	
GIA COPPOLA Orange Riesling <i>Lake County '19</i>	25	
FRANCIS COPPOLA "DIAMOND" Pinot Grigio <i>California '19</i>	16	

INTERESTING ROSÉS

GIA COPPOLA <i>Paso Robles '19</i> <i>'Grenache, Graciano'</i>	25	
FRANCIS COPPOLA "DIAMOND" Rosé of Pinot Noir <i>California '19</i>	6/18	
DOMAINE DE BROGLIE <i>Dundee Hills, Oregon '19</i>	32	
MEDLOCK AMES <i>Alexander Valley, 'Bell Mountain Estate' '18</i>	41	
FERRARI CARANO ROSE Rosé of Sangiovese <i>Sonoma County '19</i>	30	
FRANCIS COPPOLA "SOFIA" Rosé <i>Monterey County '19</i>	6.5/19	
DELOMERIE ROSE OF PRIMITIVO <i>Alexander Valley '18</i>	35	
KELLEY AND YOUNG <i>Alexander Valley, 'Robert Young Vineyard, Kathleen's Rose' '19</i>	39	

INTERESTING REDS

FRANCIS COPPOLA "DIRECTOR'S CUT" CINEMA <i>Sonoma County '17</i> <i>'Zinfandel, Cabernet Sauvignon, Petite Sirah'</i>	14.5/44	
FRANCIS COPPOLA "DIRECTOR'S CUT" TECHNICOLOR <i>Dry Creek, '17</i> <i>'Malbec, Syrah, Petite Sirah, Merlot, Cabernet Sauvignon, Zinfandel'</i>	10.5/32	
FRANCIS COPPOLA "RESERVE" Petite Sirah <i>Dry Creek Valley, Beville-Wolkott Vineyard '18</i>	10/40	
FRANCIS COPPOLA "DIAMOND" Malbec <i>California '17</i>	19	
FRANCIS COPPOLA "I MILLE" Petite Sirah <i>Rockpile-Sonoma County '16</i>	60	
FRANCIS COPPOLA "PITAGORA" <i>Sonoma County, '16</i> <i>'Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc, Petite Sirah'</i>	32	
GIA COPPOLA Red Blend <i>California '18</i> <i>'Cabernet Franc, Syrah, Petite Sirah, Cabernet Sauvignon'</i>	25	
GIA COPPOLA Sangia Red <i>California '20</i>	25	
THE LOST COLONY Red Blend <i>Sonoma County, '15</i> <i>'Syrah, Malbec, Cabernet Franc'</i>	32	
NOZZOLE "CHIANTI CLASSICO RISERVA" <i>Tuscany, '16</i> <i>'Sangiovese'</i>	59	
FERRARI-CARANO "SIENA" <i>Sonoma County '17</i> <i>'Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon'</i>	39	
MANTEO <i>Sonoma County '16</i> <i>'Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc, Malbec'</i>	30	
RAMAZZOTTI Ricordo <i>Dry Creek Valley, '15</i> <i>'Zinfandel, Petite Sirah, Alicante Bouchet, Carignane, Chasselas Dore'</i>	45	
RAMAZZOTTI Sangiovese <i>Dry Creek Valley, '18</i>	45	
RAMAZZOTTI Cabernet Franc <i>Alexander Valley, '16</i>	54	
RAMAZZOTTI Barbera <i>Dry Creek, '17</i>	52	
KELLEY & YOUNG Malbec <i>Alexander Valley, 'Robert Young Vineyards' '16</i>	60	
MARIETTA "CHRISTO" <i>Sonoma/Mendocino, Lot #3</i> <i>'Syrah, Grenache, Petite Sirah, Viognier'</i>	48	
FRANCIS COPPOLA "ELEANOR" <i>Napa/Sonoma County '16</i> <i>'Cabernet Sauvignon, Syrah, Petite Sirah, Merlot'</i>	80	
J.CAGE CRAFTSMAN <i>Dry Creek Valley '16</i> <i>'Sangiovese, Zinfandel, Petite Sirah'</i>	54	

REDS PINOT NOIR

FRANCIS COPPOLA "DIRECTOR'S CUT" <i>Russian River Valley '18</i>	10.5/32	
FRANCIS COPPOLA "DIRECTOR'S" <i>Sonoma Coast '18</i>	23	
DOMAINE DE BROGLIE <i>Dundee Hills, Oregon, '17</i>	36	
DOMAINE DE BROGLIE "POMMARD CLONE" <i>Dundee Hills, Oregon, '17</i>	56	
BALLETTO <i>Russian River Valley, '17</i>	29	
MACMURRAY RANCH "RESERVE" <i>Russian River Valley '15</i>	45	
VIRGINIA DARE "ANANIAS" <i>Russian River Valley, 'King Vineyard' '16</i>	48	
TWOMEY <i>Russian River Valley '18</i>	99	
MATRIX <i>Russian River Valley '17</i>	57	
DUTTON-GOLDFIELD <i>Russian River Valley '17</i>	82	
MAC PHAIL <i>Sonoma Coast '17</i>	95	
J. CAGE <i>Sonoma Mountain, 'van der Kamp Vineyard' '17</i>	68	
KETCHAM ESTATE <i>Russian River Valley '14</i>	60	
FRANCIS COPPOLA "RESERVE" <i>Russian River Valley, 'Dutton Ranch' '18</i>	16/48	

ZINFANDEL

FRANCIS COPPOLA "DIAMOND" <i>California '17</i>	15	
FRANCIS COPPOLA "DIRECTOR'S CUT" <i>Dry Creek Valley '17</i>	10/30	
PUCCIONI Old Vine Zinfandel <i>Dry Creek Valley '15</i>	65	
WILSON WINERY "TORI" <i>Dry Creek Valley '17</i>	57	
ALEXANDER VALLEY VINEYARDS "REDEMPTION" <i>Dry Creek Valley '14</i>	45	
DELORIMIER Primitivo <i>Alexander Valley, 'River Lane Vineyard' '14</i>	77	
COMSTOCK <i>Rockpile '14</i>	63	
MAURITSON Rock Pile <i>Sonoma County '19</i>	64	
SEGHESSIO <i>Sonoma County '17</i>	42	
A. RAFANELLI <i>Dry Creek Valley '17</i>	75	
ROCKPILE <i>Rockpile, 'Florence Vineyard' '17</i>	75	
GORDIAN KNOT <i>Alexander Valley, 'Porky's Patch Vineyard' '13</i>	52	
WILSON TREBORCE RESERVE <i>Dry Creek Valley '16</i>	63	

CABERNET SAUVIGNON

FRANCIS COPPOLA "DIAMOND" Claret <i>California '17</i>	7/21	
FRANCIS COPPOLA "DIRECTOR'S CUT" <i>Alexander Valley '17</i>	11/34	
FRANCIS COPPOLA "RESERVE" <i>Alexander Valley, 'Stuhlmuller', '17</i>	21/62	
FRANCIS COPPOLA "ARCHIMEDES" <i>Alexander Valley '17</i>	120	
ST. ANNE'S <i>Sonoma, 'Slattery Rd' '15</i>	46	
JORDAN <i>Alexander Valley '15</i>	95	
SIMI <i>Alexander Valley '16</i>	41	
MUNSELLE VINEYARDS <i>Alexander Valley 'Wasson Ranch' '12</i>	110	
DELORIMIER <i>Alexander Valley, '12</i>	85	
SILVER OAK <i>Alexander Valley '16</i>	115	



Great Women Spirits LTD.

FRANCIS FORD COPPOLA

The Family Coppola hopes to bring even more joy to cocktail enthusiasts everywhere by crafting a collection of spirits as unique and remarkable as the women they honor. All of our spirits are crafted in a style that reflects the individual characters of these trailblazers, and are proofed with pristine water from our Napa Valley estate.



HIBISCUS ROYALE

A delightful champagne cocktail in a flute glass, we layer Agnesi brandy, hibiscus syrup, and Sofia Blanc de Blancs crisp sparkling wine. A hibiscus flower tops it off..... **14.50**

WITCH OF AGNESI

An enticing potion balancing the richness of Agnesi brandy with the appetizing bitterness of Hypatia rubi amaro. Served over ice in a glass rinsed with Grand Marnier, and with a touch of club soda effervescence **15**

FRENCH 1799

This cocktail reigns as one of the most elegant champagne cocktails to sip and savor. In a tall flute, we layer Agnesi 5 year aged brandy, fresh lemon juice and a Sofia Blanc de Blancs float on top..... **13**



ENIGMA

Countess Walewska vodka is the host of this delightful combination of grapefruit, tart lemon, and the dark berry deliciousness of creme de cassis liqueur. Served up as a welcome intrigue..... **13**

CICCIO

A citrusy, herbaceous vodka spritzer – this isn't your ordinary vodka soda. Countess Walewska vodka meets refreshing lime with a whisper of basil and rosemary **13**

TWO LADIES MARTINI

Our twist on a classic Vesper Martini. Lovelace gin and Countess vodka come together with Lillet Blanc to prove that the sum is greater than the parts **13**



ADA'S CUCUMBER COLLINS

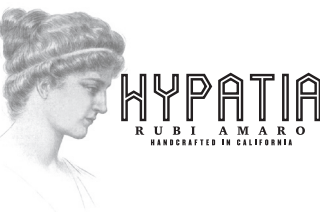
Stroll through an English garden with Ada Lovelace and this refreshing cocktail favorite in hand. Ada Lovelace gin, cucumber purée, crisp lemon, and topped with club soda..... **13**

LAVENDER GIN SODA

Designed to enhance the unique floral and citrus aromas in our Ada Lovelace gin, this cocktail is as lovely to behold as it is to sip. Ada Lovelace gin, fresh lemon, lavender syrup, and topped with rose petals. Served over ice **12**

ADA'S NEGRONI

This negroni is a classic Italian cocktail. This bartender's favorite is made uniquely ours with our Ada Lovelace gin, Hypatia rubi amaro and sweet vermouth. Served up or on the rocks **15**



ALEXANDRIAN SUNSET

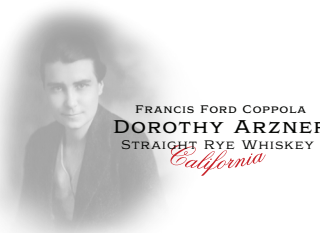
Countess Walewska vodka, Hypatia rubi amaro, grapefruit, honey and juicy lime are all shaken vigorously and strained. A salute to Alexandria, Egypt where Hypatia lived, taught and watched the same beautiful sunset as we see now..... **14**

PAPER PLANE

This modern cocktail strikes a beautiful balance between herbal, sour and bitter. Hypatia rubi amaro, Aperol, Dorothy Arzner Rye and fresh lemon juice all shaken heartily and strained into a coupe glass... **14**

MEDITERRANEAN SPRITZ

Imagine being sea side, breathing that warm Mediterranean air. This refreshing spritz made with Hypatia rubi amaro is mixed with tonic water, a dash of angostura bitters and topped with a rosemary sprig..... **13**



DOROTHY'S MANHATTAN COCKTAIL

An ode to the director herself, this blend of 3-year-old Dorothy Arzner Rye Whiskey, sweet vermouth, and a dash of bitters will return you to the Golden Age of Hollywood film. Served up or on the rocks **13**

STRAWBERRY LEMONADE SMASH

A beautiful day requires just the right cocktail to be enjoyed. Dorothy Arzner Rye, fresh strawberries, hand-squeezed lemon juice, and a touch of sugar all shaken vigorously and strained over ice..... **12**

VIEUX CARRÉ

As Hollywood saw the rise of great women in motion pictures, this classic New Orleans cocktail found its fame. This cocktail revival brings together Dorothy Arzner Rye, Agnesi Brandy, and sweet vermouth. Enjoyed over ice and finished with a Luxardo cherry..... **15**

COCKTAILS & BEER

NAVY GROG

Francis's favorite tropical drink before the habit-forming ribs. Created by Dr. Bamboo, served at the famous Beverly Hills restaurant, Luau. Fresh lime juice, grapefruit, soda, honey, Puerto Rican rum, dark Jamaican rum, Demerara rum, Angostura bitters, crushed ice cone 14

PIMM'S CUP 12

Pimm's, gin, strawberries, cucumber, Sprite, and mint. Created in 1823 by James Pimm, it is now one of the signature drinks of Wimbledon



BITTERS

Fernet-Branca	9	Cynar	9
Lillet	9	VEP Chartreuse	25
Pernod	8	Strega	9
Aperol	9	Campari	8
Hypatia	11		

SCOTCH

Chivas 12yr	9	Lagavulin 16yr	19
Balvenie 14yr	19	Glenmorangie 18yr	23
Macallan 12yr	14	Johnnie Walker Black	11
Macallan 18yr	25	Johnnie Walker Blue	40
Dewar's	10		

COGNAC / BRANDY

Pierre Ferrand 'Fine' Grand Champ Cru	32
Coeur de Lion Calvados	19
Hennessy V.S	14
Hennessy Paradis	100
Agnesi 1799	13

DARK AND STORMY 10

Gosling's rum and ginger beer. Bermuda's national drink

AGAVE MARGARITA 13

Cazadores, agave honey, Cointreau and lime. Enjoyed in many Mexican cities in the 1930's.

CAIPIRINHA 11

Cachaca, lime, and sugar. Brazil's national drink

ELEANOR OF AQUITAINE..... 15

A sidecar cocktail with a French twist. Agnesi 1799 brandy, orange liqueur, Calvados and lemon



GIN MARTINI

Gin, dry vermouth. H.L. Mencken called the martini "the only American invention as perfect as the sonnet." Cold, cold, cold.....13

DESSERT WINE / PORT

Fonseca Siroco White Port	12
Graham's 20yr Tawny Port	12
Taylor Fladgate 40yr Tawny Port	32
Graham's Six Grapes	10
FCR Petite Sirah Dessert Wine	12/42
FCR Late Harvest Semillon, Osborn Ranch '14	10/30

BEER

Birra Moretti	7
Blue Moon	7
Pilsner Urquell	7
Peroni.....	7
Anchor Steam	7
Sierra Nevada	7
Lagunitas IPA.....	7
Stella.....	7
Rogue Dead Guy Ale	7
Coors Light.....	6
Corona	7
Modelo	7
Lagunitas 'Little Sumpin'	7
Virginia Dare Cider	8