



INTERMEZZO BAR CAFÉ

Intermezzo was designed as a place to meet for appetizers with friends, a glass of wine before a show or a cocktail before dinner. The Bar Café offers fresh imaginative chopped salads, flatbreads, small plates and entrées of simple, flavorful food. You can choose to dine alfresco on the patio, or enjoy the front portico and watch Santa Barbara go by, or simply enjoy warmth of the café complete with fireplace, couches, and bar.

Flatbreads \$9.00 – \$16.00

Appetizers \$8.00 - \$18.00

Soups and Salads \$8.00 - \$16.00

Entrées \$19.00 - \$24.00



SAMPLE PRIVATE DINING MENU

- FIRSTS -

Market Purée

Artichoke Heart Confit

Buffalo Carpaccio

Farmer's Market Mixed Greens

- ENTRÉES -

Pan-Seared Salmon

Pan-Seared Local White Bass

Oven-Roasted Chicken

Mushroom Risotto

Wagyu Steak

- DESSERTS -

Rosie's Warm Chocolate Brownie

Bread Pudding

Strawberry Tart

Sorbet or McConnell's Ice Cream

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RESTAURANT DINNER MENU

FIRSTS

MARKET SOUP

chef's daily

ROOTS FARMS MIXED GREENS

shaved orchard fruit, toasted pistachios,
market herbs, charred scallion vinaigrette

GNOCCHI PARISIENNE

butternut squash, harissa ricotta

AUTUMN KALE SALAD

market beets, toasted hazelnuts, spiced yogurt,
beet purée, hazelnut vinaigrette

STEAK TARTARE

egg puree, capers, shallots, crostini

LEEK VINAIGRETTE

blue cheese, carrots, buttermilk, black truffle

OCTOPUS A LA PLANCHA

piquillo pepper, cilantro, radish,
togarashi citrus vinaigrette

MAINS

SEASONAL RISOTTO

shaved grana padano

PAN ROASTED LOCAL SEA BASS

saffron potatoes, market squash, tomato confit,
sauce bouillabaisse

FRESH PACIFIC SALMON

sweet potato & cauliflower hash,
baby bok choy, ginger-citrus vinaigrette

CRISPY CHICKEN

brown butter mashed potatoes,
sautéed swiss chard, pan jus

GRILLED NEW YORK STEAK

roasted windrose farms heirloom potatoes,
spinach, au poivre

SEARED SEA SCALLOPS

pumpkin seed gremolata, preserved lemon,
squash, black garlic

HAWAIIAN WAHOO 'MI-CUIT'

brussels sprouts, sunchokes, chestnuts, verjus

PORK BELLY

parsnips, dates, radish, maple

BRAISED LAMB SHANK

baby fennel, piquillo peppers, polenta,
orange dust

ROASTED RIB EYE

lardo, yukon gold potatoes,
trompette royale mushrooms

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MARGERUM WINE LIBRARY AND TASTING ROOM

Open daily from 12pm-5:30pm for tastings, but will occasionally close at 4pm for private events.

The Wine Library & Tasting Room can be reserved for private dinners for groups of 20-60 guests. Please visit our website for more information, or to place an enquiry, please email us at manager@winecask.com.



WINE CASK RESTAURANT, BAR CAFÉ, PRIVATE DINING & TASTING ROOM

We are pleased to offer a wide range of experiences and hope you will join us again soon

RESTAURANT

Open Tuesday - Saturday from 5:30pm
Lunch: Tuesday - Friday 11:30am - 2pm
Saturdays 12pm - 4pm

INTERMEZZO BAR CAFÉ

Daily from 4pm

PRIVATE DINING EVENTS

Reservation for groups of 10 - 150

MARGERUM TASTING ROOM

Open Daily from 12pm - 5:30pm

www.winecask.com

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