



# MOZART'S

## FIRSTS

- PARMESAN AND GARLIC BUTTER STUFFED BAGUETTE** (serves 1-3) 6  
Or keep it simple as a warm baguette with butter for \$3
- SEASONAL SOUP OFFERING** A rotating selection of seasonal soups in a large cup 7 and up
- GF HOUSE SALAD** Mixed Greens tossed in our signature truffle vinaigrette with cherry tomatoes, widely grated parmesan, and diced red onion 6 sm/10 wh
- GF MASHED POTATO CAKES** Two feta potato cakes seasoned with a house blend of herbs, pressed to order, and grilled until golden. A spicy remoulade, homemade honey mustard, and fresh garnish dress the plate 12
- FROMAGE FRIT** (serves 2) Lightly breaded and fried whole milk mozzarella, French brie, and smoked Dutch gouda with expertly paired accompaniments 17
- FOUNDER'S CRABCAKES** Dave's favorite; two authentic Dungeness cakes served with a garlic aioli and spicy sriracha aioli 19

## STARTERS TO SHARE

- ESCARGOTS WITH WILD MUSHROOMS** Imported from France. Sautéed in herb butter with wild mushrooms, served alongside toasted garlic-baguette slices 19
- HOUSE FONDUE** (serves 2-4) Fondue made from our house blend of gruyere, asiago, and Swiss cheeses immersed in white wine; with roasted seasoned potatoes, grilled sausage, broccolini, bread assortment, grilled artichoke, fresh apple 29

## SMALL BITES

- PETITE BURGER SLIDERS** 2 ounces of Snake River American Wagyu beef placed atop 1 for \$5 | 2 for \$9 | 3 for \$13  
garlic aioli with drenched grilled onions and sharp cheddar; served on a petite slider brioche bun, lettuce and tomato on the side
- GF SEAFOOD SKEWER** Grilled shrimp and scallop skewer placed atop a bed of arugula with a zesty beurre blanc to finish 1 for \$10 | 2 for \$18
- GF SKEWERED HANGER STEAK** Catalina dressing-marinated hanger steak grilled to order with alternating red onion, squash and crisp bell pepper capped with one button mushroom 1 for \$10 | 2 for \$18
- PARMESAN GARLIC TRUFFLE FRIES** With a side of fresh garlic aioli 9
- GF TWICE BAKED POTATO** Whipped Idaho potato, sour cream, and parmesan paired with delicate notes of thyme and butter, baked again in its own shell 7

## HANDHELDS

- BOURBON BURGER** 8 ounces of American Wagyu beef, lightly seasoned and grilled to order, then topped with melted gruyere. Served atop an artisanal egg-washed brioche bun spread with bourbon bacon onion jam and garlic aioli, lettuce and tomato on the side. Served with lightly breaded fries. Please specify some or no pink\* 18
- STACKED REUBEN** Chopped ale-braised corned beef, roasted in-house, grilled with bacon slaw and melted gruyere, drizzled with roasted chili thousand island on thick marbled rye. Served with lightly breaded fries Upgrade to Parmesan Garlic Truffle Fries for \$4 17
- PORTOBELLO BURGER** A marinated portobello cap grilled and topped with melted gruyere, then placed on a brioche bun with spicy aioli, fresh arugula, a fire roasted red bell pepper, red onion, and garlic aioli. Served alongside a small house salad 16

## ON THE SIDE

Side orders are offered based on availability

- RED CABBAGE STEAK** 5 **SIDE OF BACON-CABBAGE SLAW** 4
- SIDE OF BLACK EYED PEA RELISH** 4 **SIDE OF SCHWABIAN SPÄTZLE** 6  
Add Cheese 1

 **INDICATES VEGETARIAN**

 **INDICATES A SIGNATURE ITEM**

**GF INDICATES GLUTEN FREE**

☞ Substitutions \$2 | 18% Gratuity added to parties of 6 or more ☞

\*Consuming raw or under cooked items may increase chances of food borne illness



# MOZART'S

## MAIN ENTRÉES

- GF BLACKENED WILD ALASKAN SOCKEYE** *An 8 ounce Salmon filet rubbed in a house made blackening seasoning and grilled. Served over a creamy southern black eyed pea salad and topped with our signature red chipotle compound butter* 27
- GF BALSAMIC PORTOBELLO STEAK** *Our flavorful creamy black eyed pea and corn salad, topped with fingerlings and a grilled marinated portobello steak stuffed with feta and pernod-braised spinach. Drizzled with balsamic and topped with parmesan and a blossoming roasted tomato* 18
- SEASONAL HOUSE GNOCCHI** *Ask your server for this evening's selection* 17 and up
- GF STUFFED CHICKEN & PENNE** *A succulent spinach and feta stuffed chicken breast tops gluten free penne sautéed with basil pesto, wild mushrooms, roasted red peppers, and red onions in a light cream and garlic sauce. Grated parmesan and fresh parsley top the dish* 20
- HUNTER'S SCHNITZEL** *Breaded and pan fried pork tenderloin cutlets in a creamy Portobello, Shiitake, and Button mushroom sauce, served with hand-pressed Schwabian Spätzle and a red cabbage steak wedge* 25  
Substitute Veal 5

### MOZART'S DELMONICO

*The only steak of its kind this side of the mountains. A 16oz 30 day dry aged Double R Ranch bone-in Delmonico, custom cut for Mozart's, ideally cooked to medium rare with nothing but salt and pepper. It's buttery marbling and uniquely robust flavor create an experience, not just a meal. Served with a rosemary balsamic demi glaze, twice-baked potato, and sautéed broccolini*

59

#### Signature Steaks

##### RIB EYE

*14oz Double R Signature Rib Eye from the Okanogan Valley and delicately balanced between flavorful and rich*

37

##### FILET MIGNON

*8oz center cut Double R Ranch Select Filet Mignon - for the true connoisseur*

39

##### TOP SIRLOIN

*8oz Top Sirloin, cut from the finest Black Grade American Kobe beef*

30

Signature steaks are accompanied with garlic mashed potatoes made fresh every day, a robust thyme demi, and grilled asparagus spears; topped with freshly rolled compound herb butter

#### STEAK ACCOMPANIMENTS

*Add Signature Mozart's Rub \$1 | Add Sautéed Wild Mushrooms \$4 | Add Grilled Shrimp \$6 | Add Grilled Onions \$2 | Swap to French Fries \$1 | Add Shrimp and Scallop Skewer \$9*

## ENTRÉE SALADS

- GF SEARED STEAK SALAD** *4 ounces of catalina-marinated and flavorful hanger steak grilled medium rare, and sliced over mixed greens, radish, avocado, cherry tomato, radicchio, and blue cheese crumbles with a garlic cracked pepper dressing* 20
- CLASSIC CAESAR** *Traditional homemade Caesar dressing tossed with romaine, widely grated Parmesan, and crispy croutons. Grilled lemon wedge on the side* 9 sm / 16 lg  
Add Shrimp Skewer 6 | Add Grilled Chicken 5

## CHILDREN'S SELECTIONS

- GRILLED CHEESE SLIDER AND FRIES** *Soft roll spread with butter and oven-roasted with cheddar. Served alongside shoestring fries* 6
- CREAMY HERB CHICKEN AND MASH** *Chicken breast topped with a house made white sauce and poured over mashed potatoes* 8  
Add Veggies 4

Substitutions \$2 | 18% Gratuity added to parties of 6 or more

*\*Consuming raw or under cooked items may increase risk of food borne illness*

## PAIRINGS

### XOX TRUFFLES

*Straight from San Francisco, these handmade truffles pair perfectly with any of our red wines. Ask your server which flavors we currently are serving (two of each)*

9

### FLIGHTS

<b>RED FLIGHT</b> <i>Novelty Hill Merlot, Balancing Act Cabernet &amp; Yalumba Shiraz</i>	15
<b>WHITE FLIGHT</b> <i>Sean Minor Sauvignon Blanc, Adelsheim Pinot Gris &amp; Dr. Loosen Riesling</i>	13
<b>DESSERT WINE FLIGHT</b> <i>Try all three of our chilled dessert selections (3 x 1 ounce servings ~ 3 oz total)</i>	15

## BY THE GLASS

### Red

#### 6 OUNCE POURS

<b>HOUSE RED WINE</b> <i>Ask about our current house red wine.</i>	8 and up
<b>YALUMBA PATCHWORK SHIRAZ</b> <i>Classic Barossa Shiraz showing warm aromatics of dark cherry, dried herbs, licorice and dark chocolate (Australia)</i>	11 gls / 42 btl
<b>CATENA MALBEC</b> <i>Sourced from the historic vineyards of Vista Flores, this Malbec grow is known for its dark color and structured tannins</i>	8 Glass/30 Bottle
<b>NOVELTY HILL MERLOT</b> <i>An aromatic wine with notes of market-fresh cherries, cocoa, currant and vanilla (Washington)</i>	9 gls / 34 btl
<b>BALANCING ACT CABERNET</b> <i>Aromas of high-toned cocoa, vanilla, coconut, and baking spices lead to plentiful black fruit flavors, with grainy tannins backing them up (Washington)</i>	12 gls / 46 btl
<b>SPARKMAN WILDERNESS RHONE STYLE BLEND</b> <i>Aromas of dried herb, earth and blue and black fruit that are speckled with barrel spices, showing vibrant acidity</i>	11 gls / 42 btl

### White

#### 6 OUNCE POURS

<b>HOUSE WHITE WINE</b> <i>Ask about our current house white wine.</i>	8 and up
<b>ADELSHEIM PINOT GRIS</b> <i>Aromas of white peach, minerality, and pear blossom. Impressively crisp and clean, with a rich texture and long finish (Oregon)</i>	10 gls / 38 btl
<b>GARD ROSÉ - GRAND KLASSE (WA)</b> <i>Rose petals, citrus blossoms, white peaches and watermelon. Swirling brings up more stone fruits and baby rose buds</i>	9 gls / 34 btl
<b>SPARKMAN KINDRED CHARDONNAY (WA)</b> <i>Rich and full-bodied, with ripe layers of fig, apricot and melon shaded by roasted hazelnut flavors</i>	11 gls / 42 btl
<b>SEAN MINOR "4 BEARS" SAUVIGNON BLANC (CA)</b> <i>Aromas of lime, orange blossom, melon, and a touch of tropical fruit notes. Medium body that evolves into a hint of minerality adding complexity to the finish</i>	9 gls / 34 btl
<b>DR. LOOSEN RIESLING</b> <i>Refreshing and fruity, with a fine mineral edge that is typical of the region (Mosel, Germany)</i>	9 gls / 32 btl

### Dessert Wine

#### 2 OUNCE POURS

<b>CHATEAU HAUT MAYNE SAUTERNES</b> <i>Aromas include blossom and stone fruit, with a hint of honeysuckle (350ml)</i>	15 gls / 48 btl
<b>MUSCAT MUSEUM</b> <i>Richly flavored, reminiscent of raisined fruits, nuts and spices. Sweet and soft yet light finish (350 ml)</i>	11 gls / 40 btl
<b>WARRE'S OTIMA 10 YEAR</b> <i>A ripe and rich tawny. Loads of caramel, honey and dried fruit. Full-bodied, sweet and very toffee like on the palate. Long finish.</i>	10

## Red

DESCENDS IN ORDER OF LIGHT TO FULL BODIED

- ADELSHEIM PINOT NOIR** *This wine displays red aromas of candied cherry, pomegranate and raspberry on the nose and the palate (Oregon)* 68
- ROSE ROCK PINOT NOIR** *Lovely, deep red color. The nose is floral and spicy with an intense, savory, character (Oregon)* 79
- PECCHENINO BAROLO** *The nose shows rich dark cherry, a hint of herbs and spice with balsamic tones. On the palate, it's velvety smooth with hints of tannic heft providing backbone (Italy)* 90
- NOVELTY HILL MERLOT** *An aromatic wine with notes of market-fresh cherries, cocoa, currant and vanilla (Washington)* 9 gls / 34 btl
- JANUIK KLIPSUN MERLOT** *A magnificent, deep purple color matches the nose of raspberries and plums. The finish opens up the wine and shows more fruit character (Washington)* 70
- MATTHEWS MERLOT** *Aromas of toast, barrel spice, licorice and jammy red fruit that are followed by full-bodied red-fruit flavors (Washington)* 80
- 2013 CATENA MALBEC** *Flavors of jammy black fruits blend with spicy saucy notes prior to a finish with flavors of tomato and herbs (Argentina)* 8 glass/ 30 bottle
- EL ENEMIGO MALBEC** *The "Enemy," pushes blackberry, licorice, chocolate and floral flavors (Argentina)* 54
- BALANCING ACT CABERNET** *Aromas of high-toned cocoa, vanilla, coconut, and baking spices lead to plentiful black fruit flavors, with grainy tannins backing them up (Washington)* 12 gls / 46 btl
- SPARKMAN HOLLER CABERNET** *Brawny and dense, this Cabernet is layered with chewy tannins, graphite, bitter chocolate and crushed roses (Washington)* 72
- JANUIK RED TABLE WINE** *Blackberries, currants, and rich dark chocolate on the nose. Medium full on the palate with fresh berry and cherry flavors finish (Washington)* 50
- SPARKMAN WILDERNESS RHONE STYLE BLEND** *Aromas of dried herb, earth and blue and black fruit that are speckled with barrel spices, showing vibrant acidity* 11 gls / 42 btl
- RIDGE PASO ROBLES ZINFANDEL** *Aromas of raspberry and dill lead to zesty flavors of cherry, licorice and smoky white pepper (California)* 89
- MATTHEWS CLARET** *Clean ripe red fruit aromas; with dark currant and blackberry flavors with just the right amount of spice (Washington)* 79
- INAMA CARMENERE PIU** *Pronounced nose with black cherry, soy, cocoa and violet. Elegant front-palate with fresh acidity, firm and integrated tannins (Italy)* 49
- CHATEAU LAROSE-TRINTAUDON BORDEAUX BLEND** *Medium bodied and ripe with dark red fruits and espresso notes in the nose that ends with a soft finish (France)* 55
- TENOR 2:2 BORDEAUX BLEND** *A nose of smoke and ripe plums with superfine tannins that are laced with black fruits and dark spice (Washington)* 102
- YALUMBA PATCHWORK SHIRAZ** *Classic Barossa Shiraz showing warm aromatics of dark cherry, dried herbs, licorice and dark chocolate (Australia)* 11 gls / 42 btl
- SYNCLINE SYRAH** *Savory, meaty, olive and violet aromas with opaque ruby color. Rich and layered, the finish lingers on with full, rounded flavors and acidity (Willamette Valley, Oregon)* 74
- SPARKMAN DARKNESS SYRAH** *Earthy blueberry and brambly, plummy vanilla with generous streaks of graphite and smoke (Washington)* 92

## White

- ABACELA ALBARIÑO** *Assertive, dry wine characterized by beautiful floral and citrus aromas with flavors of pear, apple and citrus (Oregon)* 40
- JM CELLARS BRAMBLE BUMP WHITE BLEND** *A Chardonnay – Viognier blend. The general structure and versatility of Chardonnay is complemented here by Viognier’s floral aromas, and the union of the two grapes produce a weighty wine with lavender and apricot accents (Washington)* 49
- YALUMBA ORGANIC VIOGNIER** *Exotic musk, rose petal, apricot, white peach, ginger, citrus blossoms and a rich, silky texture (Australia)* 38
- DR. LOOSEN RIESLING** *Refreshing and fruity, with a fine mineral edge that is typical of the region (Mosel, Germany)* 9 gls / 32 btl
- GARD ROSÉ - GRAND KLASSE (WA)** *Rose petals, citrus blossoms, white peaches and watermelon. Swirling brings up more stone fruits and baby rose buds* 9 gls / 34 btl

## ON THE DRIER SIDE

- TENOR CHARDONNAY** *Description* 75
- SPARKMAN KINDRED CHARDONNAY (WA)** *Rich and full-bodied, with ripe layers of fig, apricot and melon shaded by roasted hazelnut flavors* 11 gls / 42 btl
- STARMONT CHARDONNAY** *Crisp yet hearty aromas of apple, pear and flowery jasmine. It offers electric acidity and enough rounded texture to pair magnificently with food. On the finish is a hint of cinnamon and nutmeg (California)* 50
- SEAN MINOR "4 BEARS" SAUVIGNON BLANC (CA)** *Aromas of lime, orange blossom, melon, and a touch of tropical fruit notes. Medium body that evolves into a hint of minerality adding complexity to the finish* 9 gls / 34 btl
- MATTHEWS SAUVIGNON BLANC** *Description* 39
- ADELSHEIM PINOT GRIS** *Aromas of white peach, minerality, and pear blossom. Impressively crisp and clean, with a rich texture and long finish (Oregon)* 10 gls / 38 btl

## SPARKLING

- VIETTI MOSCATO D'ASTI** *Pale sunshine yellow color and slight frizzante, this Moscato d’Asti has intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet and sparkling with modest acidity, good balance, good complexity and a finish of fresh apricots (Italy)* 36
- ANTECH EMOTION SPARKLING ROSE** 35
- ACINUM PROSECCO BRUT** *description* 30
- DEUTZ CLASSIC SPARKLING BRUT** *A blooming nose of cookies and roasted almonds. The palate is balanced, elegant and big with mineral notes (France)* 55

- CHÂTEAU HAUT MAYNE SAUTERNES** *A 375ml bottle of the famous French Sauternes, imported from Bordeaux. A fleshy and ripe wine with aromas of dried fruits (pineapple, apricot, quince) and notes of crème brûlée and honey. Rich on the palette and well-suited as both an apéritif or dessert wine* 52