

MORGAN'S

in The Desert

Bar Bites

Cooling

House Made Charcuterie Platter 20
Pickled Vegetables, Whole Grain Mustard Seed

Artisan Cheeses 18
Fennel Mostarda, Spiced Black Walnut, Wheat Toast

Beef Carpaccio* 23
Baby Beets, Vegetable Shavings, Mustard Caviar, Fennel Mayonnaise

Pacific Oysters* 18
Plain with Lemon and 3 Sauces:
Sherry Vinegar and Shallots, Cocktail Sauce, Ponzu Sauce

Warming

French Fries 10
Choice Of Sea Salt, White Truffle or Parmigiano

Wild Mushroom Flatbread 14
Pickled Red Pearl Onions, Nueske Bacon, Comte Cheese

Roasted Cauliflower 16
Chai Curry Spice, Red Pearl Onions, Chive Oil, Shallot Aioli

Finale

Ice Cream and Sorbet Selections 10
Housemade and Presented Daily

Berries and Passion 10
Puff Pastry, Whipped Crème, Seasonal Berries, Passion Fruit

Lemon Curd 11
Graham Cracker Powder, Raspberry, Lime Sorbet, Mascarpone Cream

Pineapple and Tahitian Vanilla 12
Crème Trifle, Star Anise, Vanilla Ice Cream

All About Chocolate 'Cake' 16
Black Tea Chocolate Ganache, Caraibe Brownie,
Chocolate Mousse, Brown Butter Peanuts, Raspberry Gel

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

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Wine by the Glass

Sparkling Wine

Argyle Brut Sparkling, Willamette Valley, OR 15
Canella NV Prosecco Superiore D.O.C.G, Italy 12
Saint Hilaire Blanc de Blanc, Limoux, France 11
NV Canard - Duchene Brut Champagne, Reims, France 23

Sauvignon Blanc

2015 Brassfield, High Valley, CA 14
2017 Satellite, Spy Valley, New Zealand 15

Chardonnay

2014 Grgich Hills, Napa Valley, CA 22
2015 Tolosa, Central Coast, CA 12
2015 Mi Sueno Los Carneros, CA 17
2016 Tate, Spring Street Chardonnay, Napa Valley, CA 19

Unique Whites

2015 Eroica Riesling, Dr. Loosen, Columbia Valley, WA 13
2015 Vino Pinot Grigio, Columbia Valley, WA 14
2016 Stoller Rosé of Pinot Noir, Dundee Hills, OR 14
2016 Don Rodolfo Moscato, Mendoza, Argentina 11

Merlot

2013 Monticello Vineyards 'Estate Merlot',
Napa Valley, CA 16

Pinot Noir

2016 Mossback Pinot Noir, Central Coast, CA 14
2015 Penner Ash, Willamette Valley, OR 24
2016 Davis Bynum 'Jane's Vineyard',
Russian River Valley, CA 17

Zinfandel

2015 Seghesio, Sonoma, CA 15

Unique Reds

2015 Renegade 'Ancient Peaks' Syrah Blend,
Paso Robles, CA 17
2014 Robert Foley, 'Griffin', Napa Valley, CA 24
2014 Rodney Strong Symmetry, Alexander Valley, CA 27
2016 Paul Hobbs Felino Malbec, Mendoza, Argentina 15

Cabernet Sauvignon

2016 Monticello Vineyards 'Jefferson Cuvee',
Napa Valley, CA 16
2016 Justin, Paso Robles, CA 19
2014 Stonestreet, Alexander Valley, CA 20
2015 Turnbull Cabernet Sauvignon, Napa Valley, CA 22

Beer List

Abita Light Abita Springs, Louisiana 6.75
Hofbrau Original Lager Germany 7.50
Scrimshaw Pilsner Fort Bragg, California 7
Victoria Pilsner Mexico 7.50
North Coast Blue Star Wheat Fort Bragg,
California 7
Acme IPA Fort Bragg, California 7.25
Stella Artois Belgium 7.50

Pre Dinner Cocktails

Aperol Cooler Tito's Vodka, Aperol, Fresh Lime &
Pineapple, Ginger 16
African Flower Buffalo Trace Bourbon, Amaro
Liqueur, Honey, Orange Bitters, Orange Twist 17.50
Basil Me Down Premium Gin, Elderflower Liqueur,
Fresh Lime, Fresh Basil 15.50
Paper Plane 4 Roses Bourbon, Aperol, Amaro Liqueur,
Fresh Lemon, Orange Twist 19
Heat of Mexico Patron Reposado Tequila, Agave,
Fresh Lime & Pineapple, Fresh Habaneros, House-Made
Tajin Salted Rim 18.50

Cinnamon Smoked Old Fashionista

Lock Stock & Barrel 13 Yr Aged Rye, Vanilla-Cinnamon
Infused Syrup, Orange & Angostura Bitters, Smoked
Cinnamon, Orange Twist 29

Southern Sour Jack Daniel's Tennessee Whiskey,
Fresh Lemon, Agave, Egg White Foam 15

White Linen Tanqueray Gin, Elderflower Liqueur,
Fresh Lemon, Agave, Egg White Foam 16

Sazerac Whistle Pig 10yr Rye Whiskey, Absinthe,
Psychaud & Angostura Bitters, Lemon Twist 22

Post Dinner Cocktails

Key Lime Pie Absolut Vanilla Vodka, Key Lime Juice,
Cream Served Up with a Graham Cracker Rim 13.50

Thin Mint Godiva Chocolate, Crème de Menthe,
Fresh Chocolate and Cream Served on the Rocks 14.50