



bistro on magnolia

# Dinner

## FEATURED WINE

from Sanglier Cellars, Sonoma County

### River Tusque Chardonnay 48.

100% Chardonnay aged in 100% neutral French oak barrels. Flavors of orange blossom, wildflower, sweet caramel and vanilla. Notes of citrus and lemon zest finish. (Organic)

### Left Tusque Cabernet 69.

Fresh raspberry and strawberry and a dose of cherry. Silky tannins, rich full body with a clean finish. Notes of cedar, tobacco, and dark espresso.

+ Vance's Recommendation +

### River Tusque Pinot Noir 65.

Deep garnet in color with wild dark aromas of blackberry and oak. Succulent flavors of boysenberry, pomegranate, cherry, cherry cola, blackberry and loads of spice.

### Rouge Du Tusque, Red Blend 62.

Plenty of fruit - Raspberry, strawberry, cherry, plum, and blackberries. Silky with a rich full body and hints of tobacco, herbs, juniper berries and notes of chocolate.

## WINE FLIGHT

### 3 3-oz Pours from our Wine List 16.

No substitutions please.

### Ivory and Brut Chardonnay

Anna De Cordoniu

Sparkling Pinot Noir

Antigal Uno Malbec

## SALADS

### House Wedge <sup>GF</sup> 8.5

Tomatoes, bacon crumbles, and gorgonzola dressing.

### Greek Wedge <sup>GF</sup> 8.5

Tomatoes, cucumbers, kalamata olives, and feta cheese topped with our green onion feta dressing.

### Lili's Spinach Salad <sup>GF</sup> 8.

Baby spinach tossed with house-made tomato-basil relish and shredded parmesan. Red wine parmesan vinaigrette.

### Asian Salad with Salmon or Chicken 20.

Chilled green tea soba noodles (buckwheat), slaw, edamame, roasted tomatoes, and Asian citrus vinaigrette. Topped with grilled salmon or chicken and crispy wontons.

### Sesame Seed Ahi Tuna 18.

Seared rare with sweet soy and black and white sesame seeds. Served with wasabi drizzle, pickled ginger, and Lili's smoky slaw.

## SMALL PLATES

### Gorgonzola Fries <sup>GF</sup> 14.

Award-winning! Seasoned waffle fries topped with gorgonzola cheese crumbles, green onions and cracked black pepper.

### Asian Crab Cakes (3) 15.

Lemongrass and lime leaf give these cakes their unique and great flavor. Served with Lili's smoky slaw.

### Calamari 14.

Lightly breaded calamari served with blood orange aioli and Lili's slaw.

### Bacon-Wrapped Quail (4) <sup>GF</sup> 16.

Boneless, bacon-wrapped, and jalapeño-stuffed breast grilled in Lili's BBQ sauce & seasoning. Served with Lili's smoky slaw.

### Apricot Jalapeño Brie <sup>GF</sup> 15.

Warm creamy brie topped with apricot coconut glaze, pecans, and smoky jalapeño relish. Served with grilled focaccia bread.

### Lili's House Nachos 12.

Pita chips topped with Gorgonzola, bacon, tomato, & green onions. Served with avocado & jalapeños.

