



KNOWLES STATION

Wine & Co.



Conserva

In the Spanish tradition of 'tinned fish,' freshly caught seafood is hand processed and packed to preserve the freshest flavor and quality. Served with accoutrements. Choose from our Daily Selection. | 14

Cheese & Charcuterie

Choose from our Daily Selection of Meats and Cheeses. Served with accoutrements

3 | 15 • 5 | 23 • 7 | 28

SNACKS

Burrata | 13

Fresh Peas, Prosciutto, Mint (GF)

Grilled Octopus | 14

Chick Pea Salad, Romesco (GF)

Arancini | 11

Rice, Parmesan, Mozzarella, Red Pepper Aioli (V)

Bao Buns | 13

Pork Belly, Kimchi

Wings | 13

Naked • Soy Garlic • Buffalo Celery, Blue Cheese

Guacamole | 13

Pico de Gallo, Chips (V/GF)

Marinated Olives | 6

Citrus, Garlic, Herbs (V/GF)

Bar Nuts | 6

Chili, Brown Sugar (GF)

BURGERS

Angus | 15

Brioche Roll. House-Cut Fries

*Add: Bacon +1 / Cheese +1 / Fried Egg +1

Salmon Cake | 15

Brioche Roll. Old Bay Aioli. House-Cut Fries

House-Made Black Bean | 14

Brioche Roll. Caramelized Onions, Guacamole.

House-Cut Fries (V) Add Provolone +1

Burgers served with lettuce, tomato, onion & pickle (LTOP) and open-faced for easy customization

SALADS

*Add Protein: Grilled Chicken, Falafel +4
Shrimp / Salmon / Steak +6

Greek | 13

Romaine, Cucumber, Tomato, Red Pepper, Kalamata Olives, Red Onion, Feta, Lemon-Tahini Dressing (V/GF)

Cobb | 15

Mixed Greens, Grilled Chicken, Tomato, Bacon, Egg, Avocado, Cheese, Creamy Cilantro Dressing (GF)

Caesar | 12

Romaine, Caesar Dressing, Parmesan, Croutons (V)

Beet | 12

Mixed Greens, Roasted Beets, Whipped Goat Cheese, Spiced Walnuts, Apple Cider Vinaigrette (V/GF)

House | 7

Mixed Greens, Tomato, Cucumber, Red Onion (V/GF)

PLATES

House-Smoked Pulled Pork Sandwich | 14

Cole Slaw. House BBQ Sauce, House-Cut Fries

Grilled Chicken Sandwich | 14

Marinated Chicken Breast, Provolone Cheese, Avocado, Bacon, LTOP. House-Cut Fries

Fried Chicken Sandwich | 14

House-Made Pickles, Sriracha Aioli, LTOP. House-Cut Fries.

Baja Fish Tacos | 14

Beer-Battered Rockfish, Corn Tortillas, Spicy Slaw, Pico de Gallo, Salsa Roja

House-Made Falafel | 14

Pita Bread, Mixed Greens, Cucumber, Tomato, Red Onion, Tzatziki Sauce (V)

DINNER

After 5pm

Bavette Steak | Yukon Gold Potatoes, Salsa Verde, Sautéed Spinach (GF) | 23

Pasta | Rigatoni, Ramp/Walnut Pesto, Pancetta | 20 *Add Protein: Grilled Chicken, Falafel +4
Shrimp / Salmon / Steak +6

SIDES

House-Cut Fries (V) | 7

House-Made Onion Rings (V) | 8

Cole Slaw (V) | 5

Side Salad (V) | 4

KIDS

Chicken Fingers | Fries or Fruit | 6

Quesadilla | Pico de Gallo, Sour Cream | 6

*Adult-sized Chicken Fingers or Quesadilla +5

Junior Burger | Fries or Fruit | 6