



XIX TO-GO MENU

Thursday, March 26th

-XIX FAMILY DINNER-

For 2 \$75 / For 4 \$130 / Extra person \$35

Adobo Fried Chicken *or* Caesar Salad

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Seafood Alfredo Pasta *or* Hoisin-Glazed Beef Short Ribs

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Seasonal Vegetables

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Shake Shake Parmesan Fries

** Add a bottle of red or white house wine for \$15**

Lamb Chop Lollipop 11

Basil aioli

Mini Tenderloin Sliders 16

Cheddar cheese, red pepper aioli

Truffle Mushroom Burger 25

Aged cheddar, crispy onion. Served with kettle chips and salad.

Ginger Beef 16

Scallions

KFC-hicken Wings 16

Sesame seeds, spicy Gochujang, green onion

Grilled Atlantic Salmon 24

Curry vegetables, Dijon mustard spätzle

Tuna Twist Bowl 16

Spicy Thai noodles, Asian slaw, cilantro aioli, Albacore tuna

*** plant-based options and kid's menu available upon request ***

No substitutions. Menu subject to change without notice.



XIX TO-GO WINE BY THE BOTTLE

Thursday, March 26th

REDS

Stone Valley Cabernet Sauvignon 15

California, USA

Sartori Valpolicella Classico 31

Veneto, Italy

Cune Reserva Tempranillo 34

Rioja, Spain

Coldstream Pinot Noir 39

Yarra Valley, Australia

Luca Malbec 40

Colchagua Valley, Chile

Zenato Amarone Classico DOCG 60

Veneto, Italy

Cliff Lede Cabernet Sauvignon 95

Stag's Leap District, California, USA

ROSES / BUBBLES

Santa Cristina Cipresseto Rose 18

Toscana, Italy

Cune Brut 20

Catalonia, Spain

WHITES

Whitecliff Sauvignon Blanc 16

Marlborough, New Zealand

Wente Morning Fog Chardonnay 19

California, USA

Louis Guntrum Riesling 20

Rheinhessen, Germany

Burrowing Owl Pinot Gris 37

Okanagan, Canada

Bottled Beer 4

Coors Lite / Budweiser / Canadian / Heineken / Endeavour Lost Flip Flop Saison / Endeavour Skyline Pilsner / Innis & Gunn / Sapporo / Strongbow / Guinness / Michelob Ultra / Daura Damm

Old Fashioned Kits 9 -makes 4 XIX Old Fashioned cocktails-

XIX brandy cherries, sugar sticks

Pink Whitney New Amsterdam Vodka 750mL 36