

Roadhouse29 is a non-tipping restaurant

Our prices include a percentage to provide the kitchen staff as well as the servers a **guaranteed true living wage**

Farm Fresh Salads

Kale Salad	\$12
<i>Sliced kale and cabbage, scallions, crispy rice, black garlic dressing</i>	
Greek Salad	\$12
<i>Tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta</i>	
Chopped Iceberg	\$10.5
<i>JMC bacon, pickled red onions, blue cheese dressing</i>	
Soy-Sesame Chicken Salad	\$12.5
<i>Nappa cabbage, bean sprouts, pickled ginger, scallions, sesame seeds</i>	
Add a Protein:	
<i>Sliced Chicken Breast</i>	\$3
<i>Fresh Lightly Smoked Salmon</i>	\$6

Artisan Meats

Smoked over California oak & Freemark Abbey Cabernet barrel staves

Berkwood Farms Pulled Pork Shoulder	\$13 (8 oz)
Berkwood Farms St Louis Pork Ribs	\$20 ½ rack \$36 full rack
“42 Hour” American Wagyu Short Rib Steak	\$29 (8 oz)

Served with:

Our signature Roadhouse29 slaw, Sonoma Brinery pickles & warm King Hawaiian rolls

From the Grill

Chili & Garlic Marinated Tri Tip , (Whole, 2 to 2 ½ lb.)	\$45
<i>Roasted Mushrooms, Whole Roasted Cauliflower, Toasted Almonds and Golden Raisins</i>	
14oz Boneless Akaushi New York Strip , Crispy French Fries	\$40

Roadhouse29 Bacon Ranch Cheeseburger	\$14
<i>JMC bacon bits, American cheese, house made ranch on a brioche roll with lettuce, tomato, sliced red onion and Sonoma Brinery pickles on the side Cooked medium (a little red in the center) unless specified</i>	
JMC Smoked Andouille Sausage	\$9
<i>grilled peppers & onions on grilled pita with coleslaw & pickles</i>	

Cornmeal Crusted Catfish , <i>tartare sauce, Roadhouse29 slaw</i>	\$16
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Warning- Consuming raw or undercooked meat, seafood or eggs may increase the risk of foodborne related illness

★ WHOLE FRIED CHICKEN ★ \$39 (Half Chicken \$24)

48 Hour Kim Chee Brined Fried Chicken, (*contains shellfish)
“Korean Buffalo Sauce”, Assorted House-made Pickles and Kim Chee

Extras & Sides

Spicy Chips, Pimento Cheese/Horseradish Dip	\$5
Deviled Eggs, <i>four pieces</i>	\$6
Brussels Sprouts, Caramelized Onions, Fresh Thyme	\$7
Mac N’ Cheese, Aged Gouda and Cheddar, Crispy Shallots	\$10
Whole Roasted Cauliflower, Toasted Almonds, Golden Raisins	\$8
Pan Roasted Mushrooms, Toasted Garlic	\$6
Napa Valley Heirloom Baked Beans	\$6
Crispy French Fries	\$6
Katie’s Warm Buttered Corn Bread	\$7

Kid’s Menu

\$6 (5 years and under eat free)

(with baby carrots and ranch dressing)

Chicken Fingers and French Fries

Pasta with Butter and Parmesan

JMC Hot-Dog, Pita Bread and French Fries (Warm Pita Upon Request)

Desserts

Strauss Family Creamery, Chocolate or Vanilla Soft Serve	\$5
Mindy’s Fudge Brownie <i>with soft serve</i>	\$7
Mom’s Skillet Baked Chocolate Chip Cookie <i>with soft serve</i>	\$7
Key Lime Pie, whipped cream	\$8

CORKAGE IS COMPLIMENTARY

Non-Alcoholic

Tejava Unsweetened Iced Tea, Purity Organic Honey Green Iced Tea	\$5
Nitro Cold Brew Coffee (on tap)	\$5
Flying Goat Drip Coffee, Roadhouse29 Blend	\$4
Coke, Diet Coke, Sprite, Ginger Ale	\$3
Mexican Coca Cola	\$6
800ml of Sparkling Water	\$3

Bottled Wine

ROSE/WHITE

Rosé of Grenache, Hogwash, California 2017	38
Sauvignon Blanc, Galerie “Naissance”, Napa Valley 2016	50
Sauvignon Blanc, Duckhorn, Napa Valley 2017	58
Sauvignon Blanc, Spottswoode, Napa Valley 2017	62
Sauvignon Blanc, Frog’s Leap “Rachel Rossi Reserve”, Rutherford 2017	105
Riesling/Pinot Gris/Pinot Blanc, Robert Sinskey “Abraxas”, Los Cameros 2015	65
Grüner Veltliner, Joel Gott, Columbia Valley 2017	32
Vermentino, Ryme “Las Brisas Vineyard, Hers”, Carneros 2017	55
Viognier, Miner, Napa Valley 2017	40
Chardonnay, Cakebread, Napa Valley 2016	68
Chardonnay, Stony Hill, Napa Valley 2013	75
Chardonnay, Freemark Abbey, Spring Mountain 2017	95
Chardonnay, Frank Family, Carneros 2016	66
Chardonnay, La Pitchoune, Sonoma Coast 2014	60
Chardonnay, Moone-Tsai “Charles Heintz”, Sonoma Coast 2015	145

RED

Pinot Noir, Scherrer, Sonoma County 2012	60
Pinot Noir, Failla “Keefer Ranch”, Russian River Valley 2016	92
Pinot Noir, Radio Coteau “Laguna”, Sonoma Coast 2016	80
Pinot Noir, Whitehall Lane “Las Brisas”, Carneros 2017	78
Pinot Noir, Hartford Court “Hailey’s Block”, Russian River Valley 2014	115
Pinot Noir, El Molino, Rutherford 2014	110
Grenache, Petrichor “Estate”, Fountaingrove 2014	60
Zinfandel, Buehler, Napa Valley 2014	42
Zinfandel, Turley “Old Vines”, California 2016	58
Zinfandel, Brown “Estate”, Napa Valley 2016	75
Zinfandel/Cabernet/Petite Sirah, Pestoni Family “1892”, Napa Valley 2015	54
Merlot, Hall, Napa Valley 2015	60
Merlot/Cabernet/Malbec, Shafer “TD-9”, Napa Valley 2016	115
Cabernet Franc, Ashes and Diamonds, Napa Valley 2014	105
Cabernet Sauvignon, Amici, Napa Valley 2014	85
Cabernet Sauvignon, Au Sommet, Atlas Peak 2014	450
Cabernet Sauvignon, Charles Krug, Napa Valley 2016	58
Cabernet Sauvignon, Ehlers Estate, Napa Valley 2015	86
Cabernet Sauvignon, Markham, Napa Valley 2014	75
Cabernet Sauvignon, Joseph Phelps, Napa Valley 2015	130
Cabernet Sauvignon, Salvestrin “Dr. Crane Vineyard”, Napa Valley 2014	120
Cabernet Sauvignon, Freemark Abbey, Rutherford 2014	135
Cabernet Sauvignon, Freemark Abbey “Bosché”, Rutherford 2014	275
Cabernet Sauvignon, Freemark Abbey “Sycamore”, Rutherford 1993	395
Cabernet Sauvignon, Moone-Tsai, Napa Valley 2014	185
Cabernet Sauvignon, Lokoya, Mt. Veeder 2005	650
Cabernet Sauvignon, Signorello “Padrone”, Napa Valley 2009	325
Cabernet Sauvignon, Stag’s Leap Wine Cellars “Artemis”, Napa Valley 2016	110

SPARKLING

Brut Rosé, Schramsberg, North Coast 2015	72
Brut, Roederer Estate, Anderson Valley NV	55
Brut Rosé, Paul Bara, NV	98
Brut Blanc de Blancs, André Robert “le Mesnil”, Grand Cru 2006	150

CORKAGE

Roadhouse29 offers complimentary corkage

Roadhouse29 proudly features quality meats from



HOUSE COCKTAILS

\$12

Margarita *Tapatio Blanco, Combier, Lime*

Manhattan *Citrus Zest & Vanilla Bean Infused Bourbon, Martelletti Classico, Angostura*

Negroni *Plymouth Gin, Campari, Gran Classico Bitter, Carpana Antica, Cynar*

Winter Derby *Michter's Small Batch Bourbon, Spiced Honey, Grapefruit, Lemon*

Hot & Sour Gimlet *Monopolowa Vodka, Shiso, Thai Chile, Lime*

DRAFT BEER

White Ale, Allagash, Maine	\$6.5
Pilsner, Seismic Brewing, Santa Rosa	\$6.5
Hen House, Saison, Santa Rosa	\$7
Golden Pale Ale, Anderson Valley Brewing, "Poleeko", Boonville	\$6
Golden Belgian Ale, North Coast Brewing "Pranqster"	\$7.5
IPA, Fort Point Brewing "Villager", San Francisco	\$7.5

BOTTLED/CANNED BEERS

Pabst Blue Ribbon, Tall Boy (16 oz can))	\$4.5
Bud Light (12 oz bottle)	\$4
Corona (12 oz bottle)	\$5
Rice Lager, Echigo "Koshihikari" Japan (11 oz bottle)	\$8
Black Lager, Coedo "shikkoku" Japan (11 oz bottle)	\$8

CIDERS

Tilted Shed "Topwork, Dry", Windsor	\$12
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WINES BY THE GLASS

SPARKLING

5oz/25oz

Schramsberg Brut Rosé, North Coast	\$15	\$72
Roederer Estate Brut, Anderson Valley	\$12	\$56

WHITE

Riesling, by Andrew & Adam Mariani, Sonoma 2016 (on tap)	\$10	\$49
Sauvignon Blanc, Freemark Abbey, Napa Valley 2017	\$10	\$49
Rosé of Mourvedre/Grenache, by Mick Unti 2016 (on tap)	\$11	\$53
Chenin Blanc, North Coast by Jesse Katz 2016 (on tap)	\$10	\$48
Grenache/Picpoul/Viognier, by Steve Matthiasson 2015 (on tap)	\$10	\$48
Greco di Tufo, Rutherford by Steve Matthiasson 2016 (on tap)	\$11	\$53
Chardonnay, Orrin Sage, Sonoma Mountain 2015	\$13	\$63

RED

Pinot Noir, Copain "Les Voisins", Anderson Valley 2015	\$12	\$58
Pinot Noir, Sonoma, by Andrew & Adam Mariani 2016 (on tap)	\$10	\$48
Syrah/Graciano, Fountaingrove, by Dylan Sheldon 2016 (on tap)	\$11	\$49
Sangiovese/Barbera, Dry Creek Valley, by Mic Unti 2016 (on tap)	\$12	\$55
Malbec, Coombsville, by Jason Moulton 2015 (on tap)	\$14	\$68
Petite Sirah/Zin, by Gina Schober & Jake Stober 2016 (on tap)	\$11	\$53
Cabernet Sauvignon, Calistoga, by Kent Jarman 2015 (on tap)	\$20	\$98



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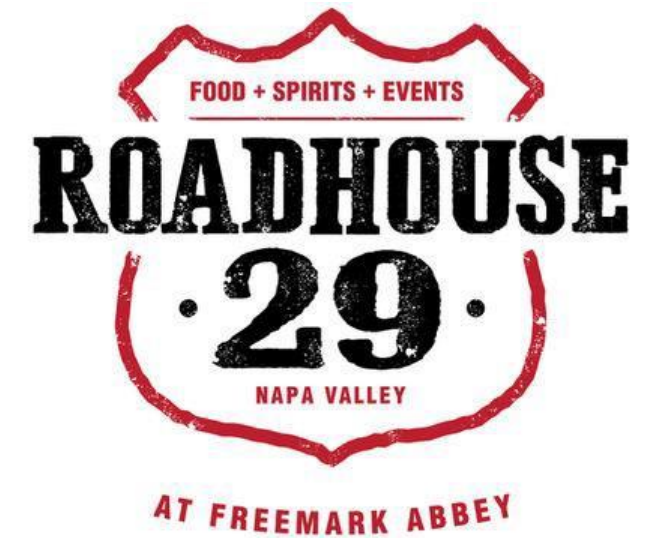
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