# **<u>Hi...</u>** welcome back... and welcome to the next evolution of glenn's diner...



...traditions still live on...16 pieces of fresh fish daily...the cereal wall...breakfast anytime you like...king crab legs Tuesdays...a family friendly seafood diner...say hello to our new fish market...a new way of getting fresh fish fast...quick healthy prepared "sea plates" are only 5 minutes away...your everyday answer to absolutely fresh seafood...welcome back to

# \_\_\_\_\_ fahlstrom³s fresh fish market \_\_\_

## Salads

## **Belmont Ave Seafood Salad** ...In-house smoked trout, king crab, shrimp, smoked mussels, fresh spring mix, tomatoes, red onion, avocado with apple cider vinegar and oil and **B.L.T. and Grilled Shrimp Salad** ...flat top fresh bacon, grilled smoked shrimpies, juicy red tomatoes, tossed together with bibb lettuce, basil yogurt mayo dressing......\$10.99 Grilled Chicken Caesar —or— Smoked Shrimp Caesar Salad ...this baby is tossed with our Caesar dressing, fresh shredded parmesan, crowned with grilled chicken or shrimp.... **Chopped Tossed Cobb Salad** ...no more neat little rows of sliced egg, warm bacon, tomatoes, cucumbers, bleu cheese crumbles and spring mix...it is now chopped, tossed and dressed...may we suggest cool ranch dressing..... **Brown Sugared Georgia Pecan Salad** ...fresh spring mix with tomatoes, red onion, sliced egg, bleu cheese crumbles, cukes, and lovely brown sugared Georgia pecans, tossed and dressed...Glenn recommends balsamic vinaigrette..... ...no tossing here, baby fresh spinach, chopped bacon, red onion, tomatoes, sliced egg and "OMG" warm bacon dressing.....

## Really nice add-ons

Grilled Chicken	\$4.49
Boys in the back Smoked Trout	\$6.99
Boys in the back Smoked Shrimp	
5 oz Salmon	\$7.99

...fresh spring mix, tomatoes, red onion, cucumber and some croutons.

**DRESSINGS:** apple cider vinaigrette, bleu cheese, thousand island, balsamic vinaigrette, ranch, sweet warm bacon

# <u>Soups</u>

Market Salad....

<b>New England Clam Cho</b>			
Cup	\$4.25	Bowl	\$5.49
Soup of The Day	\$4.25	Bowl	\$5.49
Kids			
Grilled Cheese			\$3.49
Cheeseburger			
Market Mac & Cheese			\$6.99
Pancake Stix (Chocolate C	hip)		\$4.29
French Toast			\$3.49
Sea Plates (Children's Por	tion)		\$10.95

## Sandwiches

All of the following come with your choice of potato pancake, cole slaw, or fresh veggies.

## **GLENN'S PO' BOYS**

Pan-Fried Drake's Shrimp	\$13.99
Pan-Fried Cornmeal Catfish (Juicy)	
leaf lettuce, "house" tartar sauce, red onion, toasted "sof	
add tomato and bacon for	\$1.99

#### Fahlstrom's Burger

The Reuben \$9.9

...HOT Vienna corned beef, thick swiss cheese, 1000 island dressing, sauerkraut...chicken liver pâté spread...fresh rye bread...flat top hot...

## So You Think You're Different Burger......\$8.9

...during the great cow shortage of 1934 the veggie burger gained popularity...we mix chick, black and white beans, rolled oats, roasted red bell, artichoke, garlic and red onion and more...served on toasted multigrain bread with avocado spread, leaf lettuce and tomato....good luck cows...

#### **Woolworths Meatloaf Sandwich Dream**

## **Chicken Breast Sandwich**

...I hate skinless, boneless chicken...the staff likes it...so do most of the customers...soft bacon, swiss cheese, leaf lettuce, red onions and mayo on grilled Texas toast...add avocado for \$1.50.....\$8.99

## **Bacon, Lettuce and Tomato**

## **Smoked Albacore Tuna Salad Sandwich**

## Sides

Roasted Red Potatoes	\$1.99
Creamy Cole Slaw	\$1.99
"House" Potato Pancake	\$1.99
Fishmarket Mac & Cheese	\$6.99
Fresh Vegetable	\$2.29
Seasonal Fresh Fruit Bowl	\$5.99
Cornbread and Shrimp Stuffing	\$8.99

# Breakfast anytime

All egg dishes come with "house" potato pancake and choice of toast: white, multigrain, raisin, english muffin, or rye.

—— Egg white anything, add \$1.50——

3 Eggsprepared your way
Chives and Parmesan Scrambled Eggsa big plate of soft scrambled eggs blended with fresh parmesan and chives
Steak and Eggs6 oz steak, 3 really nice eggs prepared your way\$16.99
<b>3fm Egg Sandwich</b> a small house of a sandwicheggs your way, soft bacon and "you choose" cheese and bread
Fahlstrom's Omelettes4 eggs blended, light and fluffy

**"YOU CHOOSE":** american, cheddar, swiss, bleu cheese, parmesan, maple ham on the bone, bacon, sausage links, tomato, green peppers, red onion, mushrooms, spinach

## **BUTTERMILK PANCAKES**

...3 cakes to a plate, powdered sugar, whipped butter

Hershey's Chocolate Chip	. \$7.59
Brown Sugar Maple Pecan	\$7.59
Fresh Blueberry	\$7.99
Regular ol' Buttermilk Pancakes	\$5.99
Pancake Sandwich	
Bone-in ham between 2 pancakes, topped with eggs your way	. \$8.49

## **Albert's French Toast**

...maple syrup, cinnamon, thick vanilla buttermilk egg wash...3 slices you choose bread, whipped butter, powdered sugar, crème anglaise.............\$6.29

## Cereal, Cereal

over 35 choices of America's pastime with really cold milk, chilled	
and fresh fruit	\$4.99
free 2 <sup>nd</sup> bowl of cerealextra milk	\$1.99

Breakfast upgrades

Brown Sugar Georgia Pecans	\$2.49
Hershey Chocolate Chips	
Spinach and/or Tomatoes	\$2.29
Seasonal Fresh Fruit(blueberries, bananas, strawberries)	\$2.29

Juices	small	large
Trest orange saree man parpuning	\$2.79	\$3.79
Tomato Juice	\$1.99	\$2.49
Cranberry Juice	\$2.59	\$3.59
Apple Juice	\$1.99	\$2.49

# Weekend only breakfast

Ham On The Bone
Alaskan King Crab Cake
Fresh Spinach & Tomato
SCRAMBLES Polish Kielbasa Polish kielbasa, sauerkraut, american cheese
Polish Kielbasa Polish kielbasa, sauerkraut, american cheese
Polish kielbasa, sauerkraut, american cheese
Grilled Salmon In-house smoked salmon, fresh dill, boursin cheese, red onion\$15.99  New Orleans Tiger shrimp, andouille sausage, peppers, onions\$11.99  WAFFLES  Strawberry Wafflefresh strawberries inside and out\$8.99  Chocolate Chip Wafflechocolate chips inside and out\$7.99  Blueberry Waffleblueberries, and yes, inside and out\$8.99  Regular ol' Waffle\$5.99  Corned Beef Yukon Gold Potato Hash and Eggs
In-house smoked salmon, fresh dill, boursin cheese, red onion\$15.99  New Orleans Tiger shrimp, andouille sausage, peppers, onions\$11.99  WAFFLES Strawberry Wafflefresh strawberries inside and out\$8.99 Chocolate Chip Wafflechocolate chips inside and out\$7.99 Blueberry Waffleblueberries, and yes, inside and out\$8.99 Regular ol' Waffle\$5.99  Corned Beef Yukon Gold Potato Hash and Eggs
New Orleans Tiger shrimp, andouille sausage, peppers, onions
Tiger shrimp, andouille sausage, peppers, onions
WAFFLES Strawberry Wafflefresh strawberries inside and out
Strawberry Wafflefresh strawberries inside and out
Strawberry Wafflefresh strawberries inside and out
Chocolate Chip Wafflechocolate chips inside and out
Blueberry Waffleblueberries, and yes, inside and out
Regular ol' Waffle \$5.99  Corned Beef Yukon Gold Potato Hash and Eggs
Corned Beef Yukon Gold Potato Hash and Eggs
<b>Corned Beef Yukon Gold Potato Hash and Eggs</b> Corned beef, potatoes, red and green onions, fresh basil, 3 eggs
Corned beef, potatoes, red and green onions, fresh basil, 3 eggs \$11.99
Dave's House Smoked Rainbow Trout Hash and Eggs Dave's in-house smoked trout, potatoes, red and green onions, cream, 3 eggs
Chicken and Waffles
Pan fried skin on chicken breast, apple whiskey crème anglaise, 2 eggs
2 eggs
Ham, Shrimp, Bacon and Grits
Ham, bacon, shrimp, and mushrooms on top of creamy cheese grits,
with 2 eggs
Just cheese grits
Seasonal Vegetable Frittata
5 assorted seasonal veggies, cheddar cheese\$11.99
Breakfast sides One Egg\$1.00
One Eqa
Toast
Short Stack\$3.29
Potato Pancake\$1.99
Sausage links, Bacon or Ham\$2.99

Breakfast is more of a state of mind rather than a time of day so the market offers breakfast all day long.

# <u>Liquids</u>

SOFT DRINKSClassic Coke, Diet Coke, Fanta Orange, Sp Lemonade, Ginger Ale (free refills)	rite, Pink \$2.49
BERGHOFF ROOT BEERORANGE CREAM SODA	
in a bottle with an ice cold glass on the side (no refills)	\$2.59
COFFEEregular or decaf	\$2.39
TEAiced or hot	\$2.49
HOT CHOCOLATE	\$3.49
MILKwhite or chocolatesmall\$2.29li	

# Sea things our way from the fish market

THE CRABSTERhand shucked Alaskan King Crab se	easoned, on a	toasted New England roll, creamy cole slaw\$21.95
SEA SCALLOP SLIDERSchipotle mayo, lettuce, toasted Ha	awaiian mini	buns\$13.95
"THE BOYS IN THE BACK ARE Ssmoked Sturgeon, Lox, Trout, Shri	MOKING SC mp, Capicola	DMETHING AGAIN" SMOKED FISH SANDWICH ham, smoked trout spread, red onion, apple cider \$17.95
	rcadian sprin	g mix, avocado, cilantro, red onion, sweet Thai chili \$18.95
ALASKAN KING CRAB CAKEhand shucked crab, roasted red pe	pper sauce, le	ttuce, toasted Hawaiian bun\$13.95
<b>PERUVIAN BLUE TILAPIA TACO</b> lettuce, cilantro, avocado, mango s	<b>S</b> salsa	\$11.95
SMOKED SHRIMP PO'BOYred onion, tartar sauce, lettuce, on	n a toasted Fr	rench roll\$13.95
SHRIMP TACOS		o cream \$11.95
SMOKED STURGEON B.L.T.		Smoked Sturgeon on toasted white \$14.95
Sides		
	GOLDEN BEI	ETS PECAN GOAT CHEESE MIDWEST PORK AND BEANS
<b>OUINOA APPLE CRANBERRY AVOCADO</b>		
QUINOA APPLE CRANBERRY AVOCADO SWEET POTATO CORN SALAD	CREAMY CO	LE SLAW POTATO PANCAKE
		LE SLAW POTATO PANCAKE D ONION CUCUMBER WHITE RICE
SWEET POTATO CORN SALAD	TOMATO RE	
SWEET POTATO CORN SALAD	TOMATO RE	D ONION CUCUMBER WHITE RICE
SWEET POTATO CORN SALAD	TOMATO RE VEGETABLE	D ONION CUCUMBER WHITE RICE
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA	TOMATO RE VEGETABLE	O ONION CUCUMBER WHITE RICE OF THE DAY  PEEL AND EAT SHRIMP
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things our water and the sea things of th	TOMATO RE VEGETABLE  LOY  \$27.95	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things our water was a second of the second of	TOMATO RE VEGETABLE  LOY  \$27.95	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato encrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things our water and the sea things of th	TOMATO RE VEGETABLE  244  245  27.95	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato enrcrusted, cole slaw & apple sauce\$19.95
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things our water was a sea things our water was a sea things our water with the sea things our water was a sea things our water wate	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato enrcrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things our water was a second of the second of	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato enrcrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT pan fried, pecan brown sugar butter\$21.95  FLORIDA RED GROUPER ritz cracker encrusted, pan fried
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things our water was a construction of the search of the sea	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato encrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT pan fried, pecan brown sugar butter\$21.95  FLORIDA RED GROUPER ritz cracker encrusted, pan fried, brown butter\$25.95
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things own was a control of the control of	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato encrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT pan fried, pecan brown sugar butter\$21.95  FLORIDA RED GROUPER ritz cracker encrusted, pan fried, brown butter\$25.95
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sect things our water and the section of the s	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato enrcrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT pan fried, pecan brown sugar butter\$21.95  FLORIDA RED GROUPER ritz cracker encrusted, pan fried, brown butter\$25.95  ALASKAN KING CRAB CAKES hand shucked, cole slaw, roasted red pepper sauce\$25.95  CANADIAN WALLEYE
SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things own was a control of the control of	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato enrcrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT pan fried, pecan brown sugar butter\$21.95  FLORIDA RED GROUPER ritz cracker encrusted, pan fried, brown butter\$25.95  ALASKAN KING CRAB CAKES hand shucked, cole slaw, roasted red pepper sauce\$25.95  CANADIAN WALLEYE
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SWEET POTATO CORN SALAD WATERMELON MINT AND FETA  Sea things own w  AUSTRALIAN BARRAMUNDI blackened, lemon citrus herb butter  SOUTHERN CATFISH commeal pan fried, cornbread shrimp stuffing, hollandaise  AMERICAN RED SNAPPER blackened, pan fried, mango salsa  RUBY RED TUNA pan seared, wasabi, panzu sauce  WILD STRIPED BASS pan fried, anchovy garlic butter  SEA SCALLOPS pan seared, bacon mushroom cream sherry  YELLOW LAKE PERCH pan fried, garlic butter  SNAKE RIVER STURGEON char grilled, bacon mushroom cream sherry	**************************************	PEEL AND EAT SHRIMP 1/2 garlic1/2 spicy, cole slaw, cheesy grits\$22.95  LAKE SUPERIOR WHITEFISH potato encrusted, cole slaw & apple sauce\$19.95  THE BIG EASY PERUVIAN BLUE TILAPIA pan fried, spicy shrimp and crawfish cajun sauce\$19.95  IDAHO RAINBOW TROUT pan fried, pecan brown sugar butter\$21.95  FLORIDA RED GROUPER ritz cracker encrusted, pan fried, brown butter\$25.95  ALASKAN KING CRAB CAKES hand shucked, cole slaw, roasted red pepper sauce\$25.95  CANADIAN WALLEYE pretzel encrusted, pan fried, tartar sauce\$22.95  PACIFIC SWORDFISH char grilled, garlic butter\$23.95  ALASKAN HALIBUT pan fried, carmalized onion cream\$29.95  ALASKAN KING CRAB LEGS

# Appetizers

STEAMED MUSSELS garlic bread			
whiskey and brown sugar smoked, 1/2 pound, cocktail and tartar sauce	garlic butter, parmesan, green onions, white wine,	garlic, bacon, onion, cream, cream sherry,	\$10.95
pan fried, coconut pineapple rum sauce	whiskey and brown sugar smoked, 1/2 pound,	drakes flour, pan fried, peanut butter thai	\$10.95
boursin creamed spinach, hollandaise			
SOMETHING" SMOKED FISH PLATTER sturgeon, shrimp, lox, trout, capers, red onion \$17.95  **Lunch specials** - UNTIL 4PM-  **BIACKENED RED GROUPER SANDWICH lettuce, red onion, tarter sauce on texas toast			\$9.95
BLACKENED RED GROUPER SANDWICH lettuce, red onion, tarter sauce on texas toast	SOMETHING" SMOKED FISH PLATTER	boursin, garlic butter, gruvere, parmesan,	\$10.95
LUNCH CIOPPINO half the size of our dinner O'Scannlain's portion, served with side salad and garlic bread	Lunch specials -UNTIL 4PM-		
half the size of our dinner O'Scannlain's portion, served with side salad and garlic bread	BLACKENED RED GROUPER SANDWICH lettuce, red onion, tarter sauce on texas toast		\$15.95
our famous shrimp po'boy with bacon and tomoto		with side salad and garlic bread	\$15.95
leaf lettuce, "house" tartar sauce, red onion, toasted "soft" French loaf			\$14.95
tossed with Caesar dressing, fresh shredded parmesan crowned with a blackened piece of Salmon	<b>LAKE PERCH PO'BOY</b> leaf lettuce, "house" tartar sauce, red onion, toasted "sof	t" French loaf	\$14.95
SHRIMP N GRITS ham, bacon, shrimp, onion, mushrooms, cream sherry and cheesy grits		owned with a blackened piece of Salmon	\$15.95
ham, bacon, shrimp, onion, mushrooms, cream sherry and cheesy grits	Market entrees		
14 oz, blackened, crumbled bleu cheese, mushroom, pico de gallo		d cheesy grits	\$13.99
shrimp, scallops, garlic bread		co de gallo	\$32.95
O'SCANNLAIN'S CIOPPINO assorted seafood, celery, onion, spicy citrus seafood broth, garlic bread	SEAFOOD BISQUE FETTUCCINE shrimp, scallops, garlic bread		\$21.95
hand shucked, gruyere cheese sauce, baked		oroth, garlic bread	\$26.95
WAM BAM JAMBALAYA spciy shrimp, crawfish, andouille, holy trinity, on top of sweet cornbread			\$23.95
shell on shrimp, N.O. bbq, rice and cornbread\$19 THE FETTUCCINE OF MY DREAMS	WAM BAM JAMBALAYA		
THE FETTUCCINE OF MY DREAMS	NEW ORLEANS SPICY BBQ SHRIMP		
smoked shrimp, spinach, alfredo fettuccinekiller dish	THE FETTUCCINE OF MY DREAMS		



it is the fundamental right of every human to have access to affordable Alaskan king crab legs at least once a week...Tuesdays...4pm-9pm...all you can eat...market price...reservations needed...no sharing...no way...no how...no need to thank me............

## Red

#### Papay Malbec, Argentina, 2012

...Modern female "mapuches" would walk around with "Malma" on their hips...wearing a nice plum skinny...they would cherry conversation into a man's heart...If their tannins were soft and they showed good structure, then vanilla beds were next...Patagonia thrives...

## Robin K. Pinot Noir Sonoma, 2013

This is a dangerous wine...bird feather soft on the tongue...yes there might be a tickle...christmas present fruity...last night's dark sweet memories linger... man, what a body...I am going to sell a lot of fish with this wine...

## Teira Zinfandel, Sonoma, 2011

...This is a red motor scooter ride down food friendly avenue...mouth filling scoops of earthy air...a smooth thumpiness of cherry bramble fills the eyes...fruit and oak colored hair dancing under a french beret...her arms wrapped around your chest...holding on...holding on...

## Marques De Vargas, Rioja, 2011

...Cool daddy dry...a finely knit blanket of ripe fruit aromas...chocolate pillow softness...an evening bed that is subtle...sweet...you can scallop in this bed...you can sturgeon...you can ask for barramundi but you better be prepared to return the flavor...the final moment is legs sticking out from under the covers...are we clear...

## Nicodemi Montepulciano, D' Abruzzo, 2014

Throw away your Fitbit...it is time to drink this wine... a soft red wine with a "feet up" approach...next to you a box of "Good and Plenty" candy...sure why not...l got a great Montepulciano buzz going and I am singing...even if you don't drink this wine throw away your Fitbit...now...

#### Capretta Cabernet, Sonoma, 2013

Dan and John have created liquid conversation...toasted bread and salted brie conversation...plums and blackberries wrapped in toffee bacon and smoked conversation...take a walk with me I have a few more things to say conversation...so you walk...qladly...

## La Chapelle Maillard, Bordeaux, 2012

I've been to the desert on a horse with no name...a powerful wind swirls down my throat...dry and moist...there will be no fruit mirage today...red corduroy clouds my eyes...every sip I dream, I think of hebdo...charlie get out of my head...a walk in the sand...a walk in the sand...what is the name of that goddamned horse...

## White

## Pazo San Mauro, Albarino, 2014

...A tertiary moment of a roasted lemon peel behind my neck...and I am now ready for the lavender school dance with nuanced my date...she tried her woodsy leafy bee's wax on me and I said you can mango and peach with this grilled shrimp instead...was I right

## Jezebel Blanc Wine, Oregon, 2014

...Jeze Blanc was an easygoing willful...she would porch swing with any pinot or riesling that came along...gewurztraminer showed up on his new green bike with a bowl of gumbo, soft french bread and flower butter he had churned that morning...if you could only spend time inside my head...sweet...

## Mure Pinot Gris, Alsace, 2013

...I baked an apricot for you...mure...I left some biscuits with sweet cream on the table too...mure...you are chalky and stony and you excite me...mure...next time you come by bring that colorful parrot on your shoulder...I will feed him almonds and you and I can mure some more...have to go now, daddy's home...

## Cesani Vernaccia, Di San Gimignano, 2014

...What is common in Tuscany is an Almond Joy to us...a cool blonde wood is now a new flavor...mild is bold enough and autumn olives are the new strawberry...walk the grounds outside your house and bring a glass always half full...life always finds a way...

## Graziano Chenin Blanc, Mendocino, 2013

...Imagine a slow roasting fire of soft creamy cheeses...lasting for days...it is a holiday and locals flock to the smoky dense...with butter knives, bread and fruit...peaches, pears and golden raisins are tossed on the fire...little creamy rivers are plum damned with crusty bread and a dance breaks out... Mendocino...Mendocino...

## Cultivar Sauvignon Blanc, 2014

...It was a car trip...I sat in the jasmine seat...Julien Fayard drove...rose and march rains sat on the back singing that melon song that was so popular back then...a brown bag of apples and peaches at my feet just in case...unfiltered oak ciggies in my shirt pocket...memories are born in the evenings of each summer...lucky me...

#### **Churton Sauvignon Blanc, 2013**

...Tonight I will fly...through smoky aire...I reach blue black currant night highs... "savvy" is all around me...I cruise through earthly smells of grapes, nettles, gooseberries, and Meredith...my hands form breast cups and capture cream in the air...I wake, startled, proud that I can fly like no one...then fall back into spoon sleep with Meredith...

#### Bench Chardonnay, Russian River Valley, 2014

...Louvav and Bazzano were tap dancers playing the honeydew circuit...their secret was putting fresh butter and banana and spice on the oak floor...they would slide tap...o my god...they would drop little lemon bombs and create a smoky...they would slide tap to that new "skin the apple" game all the short skirters were playing...when mama wasn't around...stay away mama...

## Hayes Valley Chardonnay, 2014

The first time I drove a Mustang it was a convertible...red...'67...I was 20... yea cigarettes...no liquor...yea pot...I had a toasty oak leather jacket... banana sun glasses...I could kiss like a son of a gun...girls that wore vanilla bean sat up front...I would always have some butter with me because that's what girls liked...suave to this day...



# The retail market at fahlstrom's

Before or after your meal take a stroll through our retail market...wonderful spices, sauces and our own Bloody Mary mix are available for purchase. All manner of fresh fish and seafood to take home for dinner or your next cookout... truffle creams to smoked albacore tuna...yum...we smoke in-house, shrimp, sturgeon, brook trout and we cure our own lox...we can get products we don't have just for you...ask us...specialty orders for holidays or just when you are alone with a movie...call Fahlstrom's.

# Bere

Dale's Pale Ale Beer Style: American Pale Ale — ABV: 6.5% /oluminously hopped, delivering an assertive-but-balanced flavor of pale malts and citrusy floras from start to finish	<b>Lagunitas Little Sumpin' Sumpin'</b> Beer Style: American Wheat — ABV: 7.5: Lots of citrus in the aroma, grapefruit and pine. Hoppy dry bitter finish \$6.0
	Furthermore Fatty Boomblatty Beer Style: Strong Belgian Style Golden A – ABV: 7.2%
Anderson Valley Boont Amber Beer Style: Amber Ale — ABV: 5.8%  Whole-cone hops impart a crisp, clean finish. Hints of sun toasted grain, toffee,  nd fruit compliment the mellow noble hop aroma	A big Belgian with crispiness to cut through the sweet profile, making you sip it again and again. A dangerous beer indeed
Mama's Little Yella Pils Beer Style: Pilsner — ABV: 5.3%  Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 0.00% pale malt, German specialty malts, and Saaz hops	<b>Hinterland Saison</b> Beer Style: Saison — ABV: 6.3% A lemon-citrus aroma, brewed with Belgian specialty malts and a multitude spices. Starts with crisp citrus flavors, leaving with a spicy peppery finish \$6.
Revolution Anti-Hero Beer Style: IPA — ABV: 6.5% his iconic ale features a blend of four hop varieties which create a crisp itterness and imparts massive floral and citrus aromas	<b>La Fin Du Monde</b> Beer Style: Triple Fermentation Golden Ale — ABV: 9% This triple fermented beer has an unexpected champagne-like effervescen Slightly tart, with balanced flavors of wild spices, malt and hops
Green Flash Beer Style: West Coast 2XIPA — ABV: 8.1%  Iops! Big piney hops. Great aromatics. Screaming west coast IPA. Big rush of ine and malty caramel sweetness. One sharp powerful ale	<b>Two Brothers Night Cat</b> Beer Style: Hoppy Wheat Ale — ABV: 5.8%  This Night Cat is dark in color, bold in hop but not heavy in body. It is full tropical fruit notes form the Citra hops that combine with a nice dark whe malt flavor
Left Hand Milk Stout Beer Style: Sweet Stout — ABV: 6% Excellent sweet-bitter balance. Some hops with hints of dark chocolate and offee in the toasty aftertaste. Smooth, medium body. Well carbonated \$5.50 Stella Artois Beer Style: Euro Lager — ABV: 5.2%	Capital Supper Club Beer Style: Classic Wisconsin Lager — ABV: 5% Light aromas of ripe corn, fresh-cut grass, light malts, and buttered brea Effervescence of lemon and gentle hops. Light- to medium-clean and dry.  \$5.1
Only the very best barley and the finest hops are selected for Stella Artois. A full-bodied and exceptionally well-balanced beer	Prairie Path Beer Style: Golden ale — ABV: 5.1% This gluten-free beer comes in a straw yellow color, with a slightly swe-
Stone Delicious Beer Style: IPA — ABV: 7.7%  This intensely citrusy, beautifully bitter beer is worthy of the simple-yet- ordly title of Stone Delicious IPA. Lemondrop and El Dorado hops combine	lemony, creamy flavor that lingers
o bring on a magnificent lemon candy-like flavor that's balanced by hop pice	Light Lager – ABV: 3.5%\$5.
Decleration Varille Destante et al. 1911	Miller Lite 40 oz bottle
STECKENTIAGE VANIIIA POTTET   Reer Style: Vanilla norter = ARV: 4 /%	Light Lager — ARV: 417% \$9
Breckenridge Vanilla Porter Beer Style: Vanilla porter — ABV: 4.7%  An ale that has all the chocolate and roasted nut flavor of a classic Porter, with an enigmatic surprise thrown in for good measure, real vanilla bean. A	Light Lager – ABV: 4.17% \$9.  Stroh's 12 oz can
An ale that has all the chocolate and roasted nut flavor of a classic Porter, with an enigmatic surprise thrown in for good measure, real vanilla bean. A ranilla kiss in a rich, dark sea	Stroh's 12 oz can American Adjunct Lager – ABV: 4.6%
An ale that has all the chocolate and roasted nut flavor of a classic Porter, with an enigmatic surprise thrown in for good measure, real vanilla bean. A ranilla kiss in a rich, dark sea\$6.00	Stroh's 12 oz can American Adjunct Lager — ABV: 4.6%
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ishmarket SunriseBye Glenn, I Will Miss You Mango rum, orange juice, Cointreau	Stroh's 12 oz can American Adjunct Lager — ABV: 4.6%
An ale that has all the chocolate and roasted nut flavor of a classic Porter, with an enigmatic surprise thrown in for good measure, real vanilla bean. A ranilla kiss in a rich, dark sea	Stroh's 12 oz can American Adjunct Lager — ABV: 4.6%