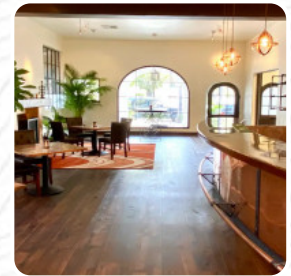




Wine Cask Menu

<https://menuweb.menu>

813 Anacapa Street Santa Barbara, CA 93101, Santa Ana, United States
+18059669463,+18055680664 - <http://www.intermezzosb.com/>



The restaurant from Santa Ana offers **157** different **menus and drinks on [the menu](#)** at an average price of \$16.6. The Wine Cask restaurant in Santa Barbara has received mixed reviews from customers. Some were not impressed with the loud atmosphere, small portions, and lack of vegetable options. Others were delighted with the delicious and imaginative dishes, fantastic service, and beautiful setting. The restaurant seems to have a varied menu with some standout items like the homemade pasta and excellent fish dishes. However, some diners were disappointed with overly sweet dishes and lackluster desserts. Overall, the Wine Cask offers an impressive fine dining experience that may be worth a visit for those looking for a unique culinary experience in Santa Barbara.

Wine Cask Menu



Desserts

CHOCOLATE CAKE

Non Alcoholic Drinks

WATER

Pasta

PAPPARDELLE

Sandwiches & Hot Paninis

HAMBURGER

Gnocchi

GNOCCHI

Drinks

TOPO CHICO AGUA MINERAL

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

SALSA

Fish

SMOKED SALMON

Beef Dishes

FILET MIGNON

Starters

MUSHROOM RISOTTO

From The Grill

RIBS

Warm Tapas

GAMBAS AL AJILLO

\$32.0

Soft Drinks

JUICE

Spirits

KAHLUA

Beer

MODEL

\$7.0

Special Long Drink's

GRASSHOPPER

\$12.0

Beverages

FEVER TREE GINGER BEER

\$4.0

Hot Drinks

COFFEE

Egg Dishes

OMELETTE

Rose

2018 LE BERNARD – ROSÉ –
PROVENCE

\$10.0

Wine Cask Menu



Raw Bar

LITTLE NECK CLAMS \$25.0

Drafts

BAVIK PILS \$8.0

Entrée Selections

SHETLAND ISLE SALMON \$36.0

German Specialties

FRIKADELLE

Hot Tapas

LEMON CAPER CHICKEN BREAST \$29.0

On Tap

SANTA BARBARA BREWING CO.
BLONDE ALE \$8.0

Share

CHEESE OR SALUMI

Handcrafts

CASK BURGER \$20.0

Chef Signature Dishes

GRILLED MARINATED HANGER
STEAK \$44.0

After Dinner

BRANDY ALEXANDER \$12.0

French

FRENCH ONION SOUP

BIERE ZUM FAHREN

BITBURGER 0.0

Stone Over Flatbreads

MUSHROOM TRUFFLE \$26.0

Bottles Crisp And Bright (Must Be 21 To Purchase And Show Id At Time Of Delivery)

MILLER HIGH LIFE \$6.0

Salads

HOUSE MIXED GREENS \$15.0

SEAWEED SALAD

Pizza

CUP CHAR PEPPERONI \$21.0

MARGHERITA \$20.0

Salad

ROOTS FARM LITTLE GEMS \$19.0

EARTHTRINE FARMS WILD
ARUGULA \$19.0

Sandwiches

SPICY CAPICOLA \$22.0

CALIFORNIA SANDWICH

Seafood

SHRIMP SCAMPI

PRAWN

Wine Cask Menu



Sweets

MEYER LEMON CRÈME BRULEE	\$12.0
FLOURLESS CHOCOLATE TRUFFLE CAKE	\$14.0

Steaks

RIB EYE STEAK
RIBEYE STEAK

ALKOHOLISCHE GETRÄNKE

CORONA	
GUINNESS	\$8.0

Sides

WASABI
CHEESE BOARD

Restaurant Category

DESSERT
FRENCH

Toast

AVOCADO TOAST
TOAST
FRENCH TOAST

Mexican Dishes

BURRITO
BREAKFAST BURRITO
ENCHILADAS

Bottle

BAVIL PILS	\$8.0
BROOKS HARD CIDER	\$7.0
M SPECIAL IPA	\$8.0

Entrées

COUNTRY PATE	\$22.0
ROASTED BEETS	\$19.0
PRAWN COCKTAIL	
SHRIMP COCKTAIL	

Sparkling

DOMAINE COLLIN CREMANT DE LIMOUX BRUT – SOUTHERN FRANCE	\$11.0
TAITTINGER 'LA FRANCAISE ' – CHAMPAGNE, FRANCE	\$22.0
NICOLAS FEUILLATTE RESERVE BRUT CHOUILLY	
VEUVE CLICQUOT BRUT ROSE – REIMS	\$27.0

Side Dishes

	CLAM CHOWDER	
	ROASTED FINGERLING POTATOES	\$12.0
	FONTINA POTATO GRATIN	\$14.0
	SPICE ROASTED BABY CARROTS	\$14.0
	GRILLED ASPARAGUS	\$15.0
	PICKLES	

Dessert

MEZZO MILKSHAKE	\$12.0
BANANA SPLIT ICE CREAM SUNDAE	\$16.0

Wine Cask Menu



CHEESECAKE

CREME BRULEE

PANCAKE

BANANA SPLIT

White

2017 DUCKHORN – CHARDONNAY – NAPA VALLEY \$13.0

2017 SAMUEL BILLAUD – PETIT CHABLIS – VIEILLES VIGNES – CHABLIS, FRANCE \$16.0

2016 GRIMM'S BLUFF – SAUVIGNON BLANC – HAPPY CANYON, SANTA BARBARA COUNTY \$11.0

2017 SANT' ELENA – PINOT GRIGIO – FRIULI VENEZIA GIULIA, ITALY \$12.0

2018 TATOMER – RIESLING 'STEINHUGEL ' – SANTA BARBARA AND SAN LUIS OBISPO COUNTIES \$14.0

2018 HUGL – GRUNER VELTLINER – AUSTRIA \$12.0

2019 INTERMEZZO – WHITE, 90% CHARDONNAY/10% PINOT BLANC STA. RITA HILLS \$15.0

Red

2016 EMBLEM – CABERNET SAUVIGNON, NAPA VALLEY \$15.0

2015 JAFFURS WINE CASK RED – PETITE SIRAH SYRAH, BLEND – SANTA BARBARA COUNTY \$14.0

2017 MASSERIA CUTURI – PRIMITIVO 'TUMA ' – PUGLIA, ITALY \$10.0

2017 RIDGE – ZINFANDEL – THREE VALLEYS – CALIFORNIA \$14.0

2016 CHANIN, PINOT NOIR 'RINCONADA ' – STA. RITA HILLS, SANTA BARBARA COUNTY \$16.0

2015 GRIMM'S BLUFF, CABERNET SAUVIGNON – HAPPY CANYON, SANTA BARBARA COUNTY \$20.0

2017 PENVILLE, MOURVEDRE 'ENZ VINEYARD ' – SAN BENITO COUNTY \$17.0

2019 INTERMEZZO – RED, 85% GRENACHE 15% SYRAH – STA. RITA HILLS \$15.0

Nightcaps

2010 PIETRI GERAUD-BANYULS \$15.0

2014 STORM LATE HARVEST SAUVIGNON BLANC \$13.0

2013 TIMBRE LATE HARVEST VIOGNIER \$11.0

2015 LA FLEUR D'OR SAUTERNES \$15.0

GRAHAM'S 10 YEAR TAWNY PORT, PORTUGAL \$12.0

GRAHAM'S 20 YEAR TAWNY PORT, PORTUGAL \$17.0

GRAHAM'S 30 YEAR TAWNY PORT, PORTUGAL \$24.0

GRAHAM'S 40 YEAR TAWNY PORT, PORTUGAL \$35.0

1994 SMITH-WOODHOUSE VINTAGE PORT \$38.0

2000 SMITH-WOODHOUSE VINTAGE PORT \$32.0

GRAHAM'S SAMPLER TAWNY PORT, PORTUGAL \$24.0

G.P. 'S DECONSTRUCTED WHITE RUSSIAN \$15.0

HOUSE-MADE LIMONCELLO OR MANDARINCELLO \$11.0

These Types Of Dishes Are Being Served

SOUP

Wine Cask Menu



SALAD

TOSTADAS

PASTA

DESSERTS

FISH

OYSTERS

APPETIZER

LAMB

BURGER

TURKEY

BREAD

MUSSELS

PIZZA

STEAK FRIES

LOBSTER

TUNA STEAK

AVOCADO

SCALLOPS

PEAS

MILK

SCALLOP

CHOCOLATE

POTATOES

DUCK

SHRIMP

GARLIC

BUTTER

CORN

CHEESE

CARROTS

ONION

FRENCH ONION

CORNERD BEEF

EGG

PORK MEAT

KING PRAWN

BANANA

Ingredients Used



SAUSAGE

\$22.0

VEGETABLES

TUNA

PORK MEAT

KING PRAWN

BANANA

Wine Cask

813 Anacapa Street Santa
Barbara, CA 93101, Santa Ana,
United States

Opening Hours:

Tuesday 17:00-21:00
Wednesday 17:00-21:00
Thursday 17:00-21:00
Friday 17:00-21:00
Saturday 17:00-21:00

Made with [Menu](#)

