



## SIPS

11.

each classic cocktail is paired with an inspired adaptation on the original; crafted with fresh hand-pressed juices

### Gin Martini

tanqueray, martini & rossi dry vermouth

### Cucumber Gin Martini

hendricks gin, fresh squeezed lemon juice, simple syrup, fresh english cucumber

### South Beach Mojito

10 cane rum, simple syrup, lime wedges, mint leaves, club soda

### Cuban Society

bacardi razz rum, galliano, mint leaves, raspberries, fresh squeezed lime juice, simple syrup, club soda

### Caipirinha

leblon cachaça, simple syrup, lime wedges

### The Brazilian Cure

leblon cachaça, veev açai spirit, grand marnier, simple syrup, zola açai juice

### Champagne Cocktail

courvoisier vs, grand marnier, sugar cubes, angostura bitters, mumm cuvée napa champagne

### Kiss of Pearsuasion

absolut pear vodka, st. germain elderflower liquor, hibiscus syrup, mumm cuvée napa champagne

### Signature Pomegranate Iced Tea (Non-Alcoholic)

7.

fresh berries, passion fruit ice tea, mint, pomegranate syrup

## SNACK & SHARE

*selected items available in small & large*

potato chips, roasted garlic dip	.99
“animal” fries braised pork, garlic, jalapeño jack cheese, aioli	8.
Carolina pork ribs mustard, vinegar barbeque sauce	small 7. large 13.
crispy calamari preserved lemon dip, cocktail sauce	small 6. large 12.
dungeness crab potato skins jack cheese, horseradish, scallion, crème fraîche	small 6. large 12.
garlic jack wings garlic butter, dry jack cheese, Aleppo pepper	small 6. large 12.
spiced lamb sliders feta, cucumber, pickled onions, shortnin’ bread bakery buns (contains pork)	small 7. large 13.
hummus pita, olive oil, Aleppo pepper	7.
Marin Rouge et Noir Camembert Cheese golden raisin compote, sea salt crackers	half wheel 9. whole wheel 18.

## INTRIGUING SIDES & VEGGIES

*to share or not*

roasted organic beets mixed color beets	7.
Weiser Farm sea salt potatoes sea salt potatoes, onions	6.
Anson Mills grits as they should be	6.
buttery Yukon gold mashers	5.
garlic fries	5.

## GREENS

*selected items available in small & large*

- Maggie's farm greens 7.  
balsamic roasted red onion, olive oil
- Greek steak salad 13.  
Brandt beef, cucumber, sheep's milk feta, kalamata olives, tomato, red onion, oregano vinaigrette
- green cobb salad small 7.  
mixed lettuces, roasted Jidori chicken, large 13.  
tomato, shaft blue cheese, bacon, red onion,  
egg, avocado green goddess dressing
- "little gem" Caesar salad 8.  
little gem lettuce, croutons, Sonoma dry jack cheese,  
Caesar dressing  
with Jidori grilled chicken 12.

## FLATBREADS

- roasted piquillo pepper 10.  
Gioia fresh mozzarella, maggie's farm wild arugula
- marinated eggplant, olives 10.  
bellwether ricotta cheese

## SOMETHING MORE

- Renaissance burger 13.  
certified Angus beef, Sonoma jack, red onions,  
tomato, mayo, lettuce, garlic fries
- black bean & brown rice burger 13.  
avocado, red onion, tomato, mayo, lettuce
- b.l.t. 11.  
La Brea country white bread, avocado, hickory  
smoked bacon, tomato, bibb  
lettuce, mayo, garlic fries  
with a mike & sons ranch fried egg 13.  
with roasted Jidori chicken 13.
- grilled cheese & roasted tomato soup 11.  
La Brea country white bread, Sonoma jack
- Orrechiete pasta 15.  
Fra' Mani Italian sausage, market vegetables, Gioia  
fresh mozzarella, garlic, olive oil

## ENTRÉES

*choose one intriguing side*

- |  |     |
|--|-----|
| Brandt Beef flat iron steak, herb butter   | 21. |
| roasted Jidori chicken breast, cider glaze | 17. |
| barramundi, red pepper relish              | 19. |
| local halibut, lemon scallion dressing     | 23. |

our menu is simple food, created with locally grown produce, sustainable seafood, and responsibly raised meats. our entire team celebrates the work of the farmers, artisans, ranchers, and fishermen that bring the best ingredients to us.



sustainable seafood in partnership  
with seafood for the future

## SWEETS

- |  |    |
|--|----|
| fresh fruit bread pudding<br>vanilla ice cream, brown butter sauce | 6. |
| dark chocolate & salted caramel tart<br>cocoa nibs                 | 6. |
| greek yogurt panna cotta<br>blood orange gelee, chopped pistachios | 6. |
| citrus olive oil cake, seasonal fruit                              | 6. |

## ICE CREAMS

- |  |    |
|--|----|
| Belgian chocolate, vanilla bean, raspberry sorbet or<br>lemon sorbet | 5. |
|--|----|

*all wines by the glass can be upgraded to 9oz for additional \$4*

BUBBLES	GLASS	BOTTLE
Segura Viudas Brut Cava Aria Catalonia, Spain	12.	40.
Mumm Cuvée Napa "Brut Prestige" Chef de Caves, Napa Valley, CA (187 ml)		25.
Mumm Cuvée Napa "Brut Prestige" Chef de Caves, Napa Valley, CA (187 ml)		50.
Moët & Chandon "Imperial" Champagne Epernay		125.
Dom Pérignon Brut Champagne France		350.

WHITE	GLASS	BOTTLE
CHARDONNAY		
Cupcake Central Coast, CA	10.	34.
Arrowood, Russian River Valley Sonoma County, CA	16.	56.
Clos du Bois North Coast, CA		38.
Sebastiani Vineyards & Winery Sonoma County, CA		50.
Au Bon Climat Santa Barbara County, CA		61.
Stag's Leap Wine Cellars Karia Napa Valley, CA		78.
Rombauer Carneros, CA		82.
PINOT GRIGIO		
Pighin, Grave del Friuli Friuli-Venezia-Gulia, Italy	12.	42.
Santa Margarita Pinot Grigio Valdadige, Italy	17.	68.
Meridian, CA		30.

SAUVIGNON BLANC  
Casa Lapostolle,  
Biodynamically Grown Grapes  
Rapel Valley, Chile

11. 39.

Wairau River  
Marlborough, NZ

15. 54.

Merryvale Vineyards "Starmont"  
Napa Valley, CA

47.

RIESLING  
Chateau Ste. Michelle  
Columbia Valley, WA

11. 40.

REDS GLASS BOTTLE

CABERNET SAUVIGNON  
Penfolds "Koonunga Hill"  
South Eastern Australia

11. 39.

Ferrari-Carano Vineyards  
Alexander Valley,  
Sonoma County, CA

17. 62.

Aquinas Cabernet  
Napa Valley, CA

50.

Beringer Vineyards  
Knights Valley, CA

59.

Provenance, Napa Valley, CA

75.

MERLOT  
Clos du Val, Napa Valley, CA

11. 39.

Columbia Crest "Grand Estates"  
Columbia Valley, WA

38.

Duckhorn Vineyards "Decoy"  
Napa Valley, CA

62.

PINOT NOIR  
Mark West, CA

11. 42.

Freestone Vineyard "Fogdog"  
Sonoma Coast, CA

17. 62.

Kim Crawford  
Marlborough, NZ

54.

ZINFANDEL  
Rosenblum  
Sonoma County, CA

14. 48.

## BLENDS

d'Arenberg "The Stump Jump"  
Grenache /Shiraz/  
Mourvedre, South Australia

11.

40.

"Conundrum," CA

62.

## ROSE

Beringer Vineyards White Zinfandel, CA

10.

34.

Murphy-Goode "Gaga" Rose, CA

44.

## MALBEC

Crios de Susan Malbec

10.

36.

Bodegas Catena Zapata "Alamos"  
Mendoza, Argentina

65.

## BEER

### DRAFT

6.

Ballast Point Yellowtail Pale Ale  
San Diego, CA

Ballast Point Big Eye India Pale Ale  
San Diego, CA

Stella Artois, Belgium

### CRAFT (12 OZ)

7.

Firestone Pale 31, Paso Robles, CA

Pyramid Haywire Hefezwiezen, Berkeley, CA

### CRAFT (22 OZ)

10.

Ballast Point Big Eye IPA, San Diego, CA

Ballast Point Wahoo Wheat, San Diego, CA

Ballast Point Calico, San Diego, CA

### BOTTLED DOMESTIC

6.

Blue Moon Belgian White, Bud Light,  
Budweiser, Michelob Ultra, Miller Light,  
Samuel Adams Boston Lager,  
Sam Adams Seasonal,  
Sierra Nevada Pale Ale

### BOTTLED IMPORTED

7.

Amstel Light, Bass Ale, Beck's, Corona Extra,  
Corona Light, Guinness Draught, Heineken,  
Newcastle Brown Ale

### NON-ALCOHOLIC

6.

O'Doul's

## BEVERAGES

### BOTTLED WATER

evian or s.pellegrino

(500 ml) 5.  
liter 7.

### BOTTLED ENERGY DRINKS

red bull or sugar-free red bull

6.

## HAPPY HOUR

### WINE

cabernet sauvignon

4.

chardonnay

### BEER

bud light, budweiser, coors light, michelob ultra,  
miller light

3.

### WELL COCKTAILS

with mixer

5.

### FOOD

garlic fries

2.

hummus

pita, olive oil, aleppo pepper

3.

garlic jack wings

garlic butter, dry jack cheese, aleppo pepper

4.

spiced lamb sliders

feta, cucumber, pickled onions,  
shortnin' bread bakery buns  
(contains pork)

5.