



SUSTENANCE

POMO CONFITE BRUSCHETTA | 16
Stracchino Cheese, Shallot, Basil, Garlic, Saba Drizzle

CAPRESE SALAD | 14
Heirloom tomato, mozzarella, basil pesto

TOCCA MEATBALLS | 20
Kobe beef & pork blend, stewed tomato, pecorino, grilled rosemary focaccia

NEW ENGLAND LOBSTER ROLL | 36
Butter poached lobster, celery, tarragon, lemon aioli, New England roll

CHILE VERDE SOPE | 18
Pork, Pinto beans, citrus jicama slaw, crispy masa, cotija cheese, House-made chipotle crema

BUFFALO CHICKEN SLIDER | 18
Cilantro lime cabbage slaw, bread and butter pickles, sourdough

TUNA POKE | 20
Yuzu ponzu, seaweed salad, cucumber, green onion, sriracha, taro chips

SALUMI & CHEESE | 28
Chef's Selection of Cured Meats and Artisanal Cheeses

SWEETS

MADAGASCAR VANILLA BEAN CRÈME BRULEE | 12
Chantilly cream, seasonal macaroon

LEMON CELLO PANNA COTTA | 14
Blueberry & yuzu compote, pine nut brittle

TRIPLE CHOCOLATE MOUSSE | 14
Raspberry Coulis, seasonal berries, crushed smoked almond

VINO

LIBATIONS

PROSPERATY | 18
Jose Cuervo, Triple Sec, Fresh Lime, JW Agave, Jalapenos

ELDERFLOWER GIMLET | 18
Beefeater Gin, St. Germain liqueur, cucumber,

FIRST TIMER | 18
Aperol, Herradura Blanco Tequila, Triple Sec, Fresh Squeezed Lime Juice

ELECTRIC SATURN | 18
Tanqueray, Passionfruit Puree, Fresh Squeezed Lime Juice, Triple Sec, Blue Curacao

RASPBERRY REVELRY | 18
Titos Vodka, Raspberry, Fresh Squeezed Lime Juice, Agave, Simple Syrup

MIDNIGHT OLD FASHIONED | 20
Buffalo Trace bourbon, Averna Amaro, Cocoa Bitters

GRAND MANHATTAN | 20
Bulleit Rye Bourbon, Grand Marnier, Sweet Vermouth, Orange Juice

BEER (BOTTLED/CANNED)

STONE IPA | 8
West Coast IPA, 6.9% ABV
Stone brewing, San Diego, CA

BALLAST POINT ALOHA SCULPIN | 10
Hazy IPA, 7% ABV
Ballast Point Brewing, San Diego, CA

ORANGE WHEAT | 9.5
Wheat beer, 4.6% ABV
Hangar 24 Brewing, Redlands, CA

STELLA ARTOIS | 8
Belgian Lager, Belgium, 5% ABV

MODELO | 8
Mexican Lager, Mexico, 4.4% ABV

NUTRL HARD SELTZER | 8
Please ask your server for seasonal flavors

COORS LITE | 7
American Lager, USA, 4.2% ABV

BUD LITE | 7
American Lager, USA, 4.2% ABV

Sparkling

Caposaldo | 16 | 60
Prosecco Brut, Veneto, Italy

Schramsberg Mirabelle | 18 | 68
Brut Rose, North Coast, California

Veuve Clicquot Yellow Label | 112
Brut Champagne, Reims, France

Rosé/ White

Fleurs de Prairie | 15 | 56
Rosé, Cotes de Provence, France

Pighin | 15 | 55
Pinot Gris, Willamette Valley, Oregon

Hess | 15 | 56
Chardonnay, Monterrey, California

Sonoma Cutrer | 24 | 95
Chardonnay, Napa Valley, California

Cakebread Cellars | 20 | 72
Sauvignon Blanc, Napa Valley, California

Reds

Meiomi | 16 | 60
Pinot Noir, Santa Barbara, California

Alta Vista | 17 | 65
Malbec, Mendoza, Argentina

Columbia Crest | 16 | 56
Cabernet Sauvignon, Sonoma, California

Justin | 22 | 84
Cabernet Sauvignon, Paso Robles, California

Caymus | 34 | 130
Cabernet Sauvignon, Napa Valley, California

18% staff charge is added to parties of 6 or more.
100% of staff charge is given to your server.
Reservations are subject to a 90-minute dining period