



Shares & Starters

CRISPY CALAMARI 19

squid | calamari rings |
shishito peppers | mixed herbs |
smokey tartar sauce

CRISPY WINGS 17

Blakes dry rub & choice of sauce:
buffalo | bbq | sweet chili

BURRATA CAPRESE 16

Burrata cheese | tomato | pickled
onions | arugula | pine nuts |
fig jam | rustic crisps

PUB PRETZEL BITES 16

beer cheese fondue

BANG BANG CAULIFLOWER 16

fried cauliflower | bang bang sauce |
crispy rice noodles | scallions

POKE NACHOS 17

wonton chips | furikake | avocado |
spicy aioli | sweet soy glaze | micro
cilantro

DAILY SOUP

cup 7 bowl 10

Classics

FUEGO QUESADILLA 17

chipotle chicken | pickled onion |
pico de gallo | jack cheese |
jalapenos | avocado | sour cream

STREET TACOS 17

choice of carne asada, chipotle chicken,
battered shrimp
jalapeno crema | pico de gallo |
pickled onion | cabbage | salsa verde

ANGRY BIRD 19

fried chicken | sriracha mayo |
Spicy honey glaze | jalapeno slaw |
b&b pickles | brioche bun | fries

SMOKEY BANDIT 21

grass fed angus beef | bbq aioli |
smoked gouda | grilled pastrami |
caramelized onions | brioche bun | fries

SPEAKEASY BURGER 21

grass fed angus beef | bourbon candied
bacon | port onion jam | purple moon
cabernet cheddar | beer battered onion
rings | pretzel bun | arugula | fries

MARRIOTT SIGNATURE
BURGER 23

grass fed angus patty or beyond meat patty
| lettuce | tomato | pesto mayo | brioche
bun | fries

choice of 3 toppings:

AMERICAN | SWISS | CHEDDAR |
PEPPER JACK | BACON | AVOCADO |
FRIED EGG | MUSHROOM |
CAMELIZED ONION

Flatbread & Pizza

FIGGY PIGGY 16

fig jam | cypress goat cheese |
gorgonzola | local prosciutto |
caramelized onions | wild arugula

PEPPERONI PIZZA 17

classic pepperoni pizza

MISTO “FUN GUY” 17

triple crème brie | mozzarella |
wild mushrooms | onion jam |
chili honey | truffle oil |
micro greens

THREE CHEESE PIZZA 17

mozzarella | jack | parmesan

From the Garden

CAESAR SALAD 15

chopped romaine | parmesan | roasted corn | cherry tomato | avocado
artisan cheese lavash
(protein additions: shrimp, ahi tuna, or salmon 8 | chicken 5)

HARVEST SALAD 17

mixed greens | apples | feta | dried cranberries | candied walnuts |
maple vinaigrette
(protein additions: shrimp, ahi tuna, or salmon 8 | chicken 5)

SOCAL AHI 23

mixed greens | red cabbage | cilantro | scallions | mandarin oranges | shredded
carrots | crispy wonton | sliced almonds | edamame | sesame ginger dressing

Mains

YAKI UDON TOFU BOWL 20

udon noodles | crispy tofu | sauteed bok choy | baby carrots | edamame |
scallions | furikake | sesame seeds
(protein additions: shrimp, ahi tuna, or salmon 8 | chicken 5)

ASIAN CITRUS SALMON 28

sushi rice | sauteed bok choy | baby carrots | cucumber ribbons |
sesame seeds | scallions

CARNE ASADA BOWL 23

avocado | spanish cilantro quinoa | black beans | roasted corn | pickled onions
| cilantro | sour cream | pico de gallo | tomatillo salsa

SHRIMP PAESANO PASTA 28

fresh tagliatelle | chicken | shrimp | sundried tomatoes | roasted bell peppers |
white wine cream sauce | parmesan | micro basil

HALF ROASTED CHICKEN 32

roasted chicken | boursin whipped potatoes | roasted romanesco |
heirloom carrots | thyme lemon butter | micro citrus

N.Y. STEAK 37

10oz grass fed new york steak | whipped potatoes | sauteed asparagus |
roasted carrots | roasted pearl onions | mixed herbs | merlot demi glace

PAN SEARED SCALLOPS 30

diver scallops | butternut squash puree | shaved brussels sprouts |
sauteed butternut squash | applewood bacon | lemon butter

RIBEYE 54

16 oz. ribeye | marble potatoes | roasted brussels sprouts | heirloom carrots |
herb butter | chimichurri

Sides

ONION RINGS 9

GREEN BEAN FRIES 9

SIDE SALAD 7

PARMESAN GARLIC FRIES 9

BOURSIN WHIPPED POTATOES 7

SAUTEED MARKET VEGGIES 7

Wines

g *b*

SPARKLING

Tanglewood California Sparkling Wine		12
Mionetto Prosecco DOC Brut Veneto Italy	11	44

WHITES

Hess Collection Chardonnay Napa Valley, California	14	56
Sonoma Cutrer Chardonnay Sonoma Coast, California	16	64
Brancott Estate Sauvignon Blanc Marlborough, New Zealand	12	48
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	12	52
Pighin Pinot Grigio Friuli Italy	12	48
Santa Margherita Pinot Grigio Alto Adige Italy	17	68
Fleurs de Praire Rose Cotes de Provence France	12	48
Chateau St. Michelle Riesling Woodinville, Washington	11	44

REDS

Columbia Crest H3 Cabernet Columbia Valley, Washington	12	48
Hess Allomi Cabernet Napa Valley, California	22	88
Clos du Bois Sonoma Reserve Alexander Valley, California	16	64
Erath Pinot Noir Willamette, Oregon	14	56
Meiomi Pinot Noir California	17	68
J. Lohr, Los Osos Merlot Paso Robles, California	12	48
Raymond Vineyards Reserve Merlot Napa Valley, California	16	64
Joel Gott Red Blend Washington	12	48

BOTTLE ONLY

Chandon Brut California		60
Veuve Cliquot Champagne France		180
The Beach Rose By Whispering Angel Vin de Provence, France		54
Meiomi Chardonnay Santa Barbara, California		60
Trouble Maker Red Blend Central Coast, California		52
St. Francis Merlot Sonoma, California		58

Signature Cocktails

On Tap 12

Stella Artois	5.0%
West Coast IPA	8.0%
Golden Road Brewery, Anaheim	
Mango Cart	4.0%
Golden Road Brewery, Anaheim	
El Chango	5.3%
Bootlegger's Brewery, Fullerton	
Overcast Hazy IPA	7.0%
DeLaHunt, San Clemente	

Domestic 10

Budweiser	5.0%
Bud Light	4.2%
Michelob Ultra	4.2%
Coors Light	4.2%

Craft 11

Lagunitas IPA	6.2%
Firestone 805	4.7%
Blue Moon	5.4%

Import 11

Corona Extra	5.0%
Corona Light	4.1%
Guinness Draught	4.2%
Modelo Especial	4.4%
Heineken	5.0%
Heineken 0.0%	3.2%

Hard Seltzer 10

Truly's	5.0%
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SMOKEY NEGRONI 18

DEL Maguey Vida Mezcal | Campari |
Sweet Vermouth

COCONUT IN THE CLOUDS 16

Malibu Coconut Rum | Ron Zacapa
Rum | Coconut Cream | Pineapple
Juice | Fresh Lime Juice | Egg White

T.T.Y.L. 16

Tullamore Dew | Tonic |
Squeeze of Yellow Lemon

CHIPOTLE PINEAPPLE

Margarita 18

Patron Silver | Cointreau |
Chipotle Pineapple Syrup | Fresh
Fresh Lime Juice | Mint

GERRI'S BERRIES 18

Ketel One Vodka | Lillet | Agave
Nectar | Fresh Lemon Juice |
Muddled Strawberries | Mint

EM'S AMIGO 18

Casamigo Blanco Tequila |
Cointreau | Pineapple Juice |
Muddled Mint | Ginger Beer

ELDERFLOWER GIMLET 18

Tanqueray Gin | Cucumber |
St. Germaine | Fresh Lime Juice

PB & J Old Fashioned 18

Peanut Infused Buffalo Trace |
Strawberry Simple Syrup |
Angostura Bitters

LITTLE RED DRESS 16

Cruzan Rum | Pama |
Cointreau | Fresh Lime Juice

BONELESS

Rising Sun 9

Fever Tree Grapefruit |
Fresh Orange Juice |
Spicy Mango

CREATE YOUR OWN ADVENTURE
FLOE BEER FLIGHT 12
CHOICE OF 4 DRAFT BEERS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please let us know of any dietary preferences or food allergies we should be aware of in preparation of your meal. We are happy to modify any of our dishes to your satisfaction. For parties of 6 or more, 18% gratuity will be added. FEB 2022