

SNACKS

PARKER HOUSE ROLLS 8
MARCONA ALMONDS 11
CITRUS MARINATED OLIVES 12

CRISPY ONION RINGS 11
HOUSE-MADE POTATO CHIPS 11
SHOESTRING FRIES 11

SEA & SAVOR

HALF DOZEN OYSTERS 22 passionfruit mignonette

FISH & CHIPS 35 chilean sea bass, old bay remoulade

HONEY WALNUT SHRIMP 23 crispy baja shrimp, honey sauce, pomegranate seeds

GRILLED SPANISH OCTOPUS 25 spicy peanut sauce, manchego cheese, salsa verde, pork belly

HIRAMASA CRUDO 25 yellowtail, apple, meyer lemon jam, caviar, cucumber, radish, white soy & green garlic vinaigrette, coconut miso cream, plantain crisp

FIELD & FARM

CRISPY BRUSSELS SPROUTS 18 bacon jam, agave lime glaze, fresno chili, pepita hummus, vella dry jack

SHISHITO PEPPERS 14 togarashi, roasted cashew, firecracker sauce

ROASTED TRI-COLOR CARROTS 15 queso fresco, micro cilantro, tajin, creamy corn dip

CACIO E PEPE CAULIFLOWER 18 pecorino romano, ricotta, almond, black & blue seasoning

CHEESE & CHARCUTERIE 24 artisanal cheeses & cured meats, jacky’s jam & accompaniments

EAT YOUR GREENS

all natural chicken +10 | grilled baja shrimp +12
salmon +12 | prime steak +13

WEDGE SALAD 21
iceberg, blue cheese, red onion, tomato,
focaccia crostini, crispy prosciutto

CAESAR SALAD 20
romaine, sourdough crouton, asiago

ROASTED BEET SALAD 24
arugula, aged goat cheese, grapefruit,
glazed walnuts, sherry vinaigrette

HANDHELDS

BACON CHEESEBURGER 26
lto, pickle, garlic mayo,
house sauce, frings

HOT HONEY CHICKEN 26
napa slaw, fresno chili, pickles,
roasted garlic mayo, brioche bun

GRILLED CHEESE & CREAMY TOMATO SOUP 23
provolone, truffle gouda, sourdough

MAINE LOBSTER ROLL 32
tarragon aioli, micro sprouts,
hawaiian roll, chips

FLATBREADS

MARGHERITA 20 tomato sauce,
heirloom tomato, basil, EVOO
HOT HONEY PEPPERONI 22 marinara, mozzarella, hot
honey, italian herbs,
aleppo pepper

KNIFE & FORK

GARLIC CREAM FETTUCCINE 30
spinach, cipollini onion, grana padano
all natural chicken +10 | grilled baja shrimp +12

SHORT RIB RAGU PAPPARDELLE 32
roasted mushroom, arugula,
lemon oil, shaved truffle

PAN SEARED SCALLOPS 41
risotto, piquillo pepper couli, corn & parmesan
espuma, crispy leeks, pickled tomato, caviar

MARKET FISH 39
sweet plantain & garbanzo hash,
chorizo, shishito, mini peppers,
spinach, lemon beurre blanc

HARISSA ROASTED HALF-CHICKEN 36
aleppo honey glazed carrots,
roasted fingerlings, citrus chicken au jus

HONEY BOURBON GLAZED SALMON 39
apple fennel slaw, wild rice pilaf,
grilled asparagus

USDA PRIME BUTCHER’S BLOCK

Proudly sourced from Aspen Ridge® Farms, featuring 100% All-Natural Angus Beef for exceptional quality and flavor. 🌿

pomme purée, seasonal vegetables, pickled shallots, lemon thyme demi, watercress

8 OZ FILET MIGNON 63

10 OZ NEW YORK 48

12 OZ RIBEYE 57

20% staff charge will be added to parties of 6 or more and distributed entirely to service staff.

For your convenience, we allow a maximum of three (3) split checks per table.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Customers with food allergies or other nutritional concerns are advised to notify the manager for assistance.

BARREL AGED	
AGED IN-HOUSE FOR 3 MONTHS IN CHARRED AMERICAN OAK BARRELS	
OLD FASHIONED 23	buffalo trace bourbon, sugar, aromatic bitters
MANHATTAN 23	sazerac rye, carpano antica sweet vermouth, aromatic bitters
ZERO PROOF MOCKTAILS	
GINGER PEACH SMASH 11	peach purée, honey syrup, lemon, ginger beer, mint
MIDNIGHT SPELL 11	lyres blood orange, ginger ale, zero proof aromatic bitters

LOCAL DRAFT	
STONE BUENAVEZA 13	salt & lime mexican lager 4.7%
RUSSIAN RIVER VELVET GLOW 13	helles lager 4.75%
ABNORMAL ‘ABNORMALWEISS’ 13	german hefeweizen 5.3%
HARLAND JAPANESE LAGER 13	japanese lager 5.0%
CORONADO ORANGE AVE. WIT 13	wheat beer 5.2%
MODERN TIMES ORDERVILLE 14	mosaic hazy ipa 7.2%
RUSSIAN RIVER HAPPY HOPS 14	west coast IPA 6.5%
STONE DELICIOUS 14	india pale ale 7.7%
PIZZA PORT CHRONIC 13	amber ale 4.9%
CALI CREAMIN’ 14	honey, vanilla bean cream ale 5%
SERPENTINE GUAVA CIDER 13	cider with guava 6.9%
WHAT’S ROTATING? 14	ask for our current feature!

CANNED & BOTTLED	
COORS LIGHT 11	
STELLA ARTOIS 11	
CORONA 11	
CORONA LIGHT 11	
BUDWEISER 11	
BUD LIGHT 11	
MICHELOB ULTRA 11	
SAM ADAMS 11	
BLUE MOON 11	
HEINEKEN 11	
MODELO ESPECIAL 11	
GUINNESS DRAUGHT 11	
TRULY HARD SELTZER 11	
HIGH NOON SELTZER 11	
HEINEKEN 0.0 N/A 11	
RATIONALE N/A PALE ALE 11	
RATIONALE N/A LAGER 11	

SEASONAL LIBATIONS	
WINTER SANGRIA 18 cabernet sauvignon & merlot, fireball, apple juice, orange bitters	‘TIS THE SEASON 20 absolut vanilla, kahlua, cutwater tikinog, cinnamon
SPECIALTY COCKTAILS	
PURPLE PRICKLY PEAR 20 tanqueray gin, elderflower liqueur, pear nectar, lemon, honey syrup	LYCHEE CITRUS SPRITZ 20 prosecco, lychee, elderflower liqueur, lemon, mint
ELDER & EARTH 20 beefeater gin, lime, elderflower liqueur, pineapple, sage syrup	WHISKEY MILANO 20 buffalo trace bourbon, campari, lime, simple syrup
NEW YORK STATE OF MIND 19 maker’s mark, lemon, simple syrup, pinot noir	WILD OCEAN BREEZE 19 bacardi rum, blue curaçao, kiwi purée, lime, simple syrup
SMOKED CHERRY STORM 20 del maguey mezcal, luxardo cherry syrup, lime, tropical fruit foam	ORANGE INFERNO 19 ghost tequila, grapefruit liquer, habanero agave, orange juice, lime, chili salt rim

BUBBLES	6 OZ	B T	
AVISSI PROSECCO italy	14	48	
MUMM NAPA california	20	82	
PIERRE SPARR CREMANT D’ALSACE BRUT ROSÉ france	21	76	
MIONETTO PROSECCO DOC BRUT paso robles	16	56	
MOET & CHANDON IMPERIAL BRUT france		125	
VEUVE CLIQUOT BRUT “YELLOW LABEL” france		160	
SCHRAMSBERG BLANC DE BLANCS california		175	
WHITE & ROSÉ	6 OZ	9 OZ	B T
DOMAINE LAROCHE CHABLIS france	24	36	96
CHATEAU STE. MICHELLE RIESLING columbia valley	15	20	52
DAOU ROSÉ paso robles			56
FLEURS DE PRAIRIE ROSÉ france	16	22	56
KIM CRAWFORD SAUVIGNON BLANC new zealand	17	22	62
BRANCOTT SAUVIGNON BLANC new zealand	17	22	60
SANTA MARGHERITA PINOT GRIGIO italy			66
PIGHIN PINOT GRIGIO italy	17	24	64
SONOMA CUTRER CHARDONNAY sonoma coast	19	25	66
WENTE VINEYARDS CHARDONNAY arroyo seco			66
BRAVIUM CHARDONNAY russian river valley	19	25	68
RED	6 OZ	9 OZ	B T
MEIOMI PINOT NOIR sonoma coast	17	24	64
MARTIN RAY PINOT NOIR sonoma coast	19	25	68
ARGYLE PINOT NOIR willamette valley			75
J. LOHR ‘LOS OSOS’ MERLOT paso robles	17	24	64
ST. FRANCIS MERLOT sonoma coast			65
RIDGE “THREE VALLEYS” ZINFANDEL sonoma coast	20	27	72
ALTA VISTA MALBEC argentina	18	24	64
JOEL GOTT RED BLEND palisades	24	33	88
J. LOHR RED BLEND paso robles			80
CHATEAU ST. MICHELE CABERNET SAUVIGNON columbia valley	18	25	68
AUSTIN HOPE CABERNET SAUVIGNON(1L) paso robles	25	33	125
HESS ALLOMI VINEYARD CABERNET SAUVIGNON napa coast			115
ROTH CABERNET SAUVIGNON alexander valley			68
STAGS LEAP CABERNET SAUVIGNON napa valley			130
CHATEAU MONTELENA CABERNET SAUVIGNON napa valley			175
CAYMUS CABERNET SAUVIGNON 50TH ANNIVERSARY napa valley			200
CAKEBREAD CELLARS CABERNET SAUVIGNON napa valley			215
SILVER OAK CABERNET SAUVIGNON napa valley			385
ZD CABERNET SAUVIGNON napa valley			225

Any unattended tab left open after bar closes will incur a 20% staff charge.