

OverVue All Day Menu

To Share

House Made Chips and Dips \$15
served with roasted tomato salsa and fresh guacamole

Kale Pops \$14
fried lollipop kale, house sauce, *buzz button flowers*

Yuca Fries \$14
serrano chile crema, cotija cheese, finger lime and cilantro

Crab Cakes \$25
ahi tartare, avocado, cucumber carrot slaw, sriracha aioli, crispy sesame nori shell

Short-Rib Quesadilla \$18
cheddar crusted tortilla, serrano pico de gallo, chipotle aioli

Saganaki \$15
melted greek cheese, drizzled honey, pistachio crumbles, garlic flowers, pita bread

Short-Rib Sopes \$19
caramelized onions, serrano pico de gallo, avocado crema

Garbanzo Crusted Calamari \$16
squid, rock shrimp, castelfranco radicchio, begonia flowers, sliced lemon, parsley, romesco sauce

Cheese and Charcuterie Board \$28
assorted cheeses, cured meats, honey comb, almonds, and crackers

Beet Hummus \$15
goat cheese, carrots, baby tomatoes, cucumbers, toasted lavosh, black lava salt

Argentinian Shrimp Cocktail \$21
tail-on argentinean shrimp with grilled pink lemon, fresh cucumber, spring baby greens, bloody mary cocktail sauce

Sushi Bites \$21
sushi rice, korean crab, sriracha aioli, unagi sauce, furikake, togarashi tempura

Bowls

Poke Bowl \$21
ahi tuna, sriracha aioli, edamame, avocado, scallions, cucumber, wakame, togarashi tempura, sushi rice, fried lotus root

Lobster Bisque \$14
creme fraiche and fried dill

Clam Bake \$23
new zealand cockles, garlic, shallots, tomatoes, andouille sausage, white wine, micro leeks, firestix flower

Grilled Baby Romaine \$16
gem lettuce, cesar dressing, parmesan crisp, croutons, baby tomatoes, grilled pink lemon

The Greens \$15
mixed greens, blueberries, mandarin oranges, baby tomatoes, goat cheese, toasted sliced almonds, champagne vinaigrette

Add Protein
grilled chicken \$8 | sautéed shrimp \$10 | salmon \$11

Eats

Wagyu Sliders \$19
pig and fig marmalade, arugula, pickled shallots, bacon, smoked cheddar, suntory whiskey aioli

Pork Belly Sliders \$17
bao bun, gochujang spiced pork belly, julienned scallions and carrots

Lobster Sliders \$35
fresh lobster, hawaiian rolls, tarragon aioli, cabbage slaw

Roasted Bone Marrow \$21
crostini's, garlic confit, zhoug sauce, panko gremolata, bone marrow, garlic flowers

Pistachio Crusted Lamb \$38

korean pear sauce, carrot puree, blackberry demi, spinach and feta puff, micro mint

Sweets

Crème Brulee \$12

Warm Chocolate Cake \$13
gelato, berries, granola

Bread Pudding \$10
vanilla crème anglaise

Drinks & Libations

Bubbles

Domaine St. Michelle Brut, Sparkling, Columbia Valley	\$12
Domaine Chandon Brut, Sparkling, California, 187ml	\$16
Domaine Chandon Rose, Sparkling, California, 187ml	\$16
Moët & Chandon Imperial Brut, Champagne 187ml	\$37

White Wines

Calposaldo Pinot Grigio, Italy	\$13
Brancott Sauvignon Blanc, New Zealand	\$13
Canyon Road Chardonnay, California	\$12
Sonoma Cutrer Chardonnay, Sonoma	\$18
Charles and Charles Rosé, Columbia Valley	\$14

Red Wines

A by Acacia Pinot Noir, Carneros	\$14
La Crema Pinot Noir, Monterey	\$17
Chateau St. Jean Merlot, Sonoma	\$14
Spellbound Petite Syrah, California	\$13
Ravenswood Zinfandel, Sonoma	\$14
Gascón Malbec, Argentina	\$13
Josh by Joseph Carr Cabernet Sauvignon, Sonoma	\$14
Rodney Strong Cabernet Sauvignon, Sonoma	\$17
Austin Hope Cabernet Sauvignon, Paso Robles	\$20

Signature Cocktails | \$17

Orangeflower Fizz

tito's vodka | st. germaine elderflower La Marca
Prosecco | Orange bitters

Ginger Pear Martini

grey goose pear | st. germaine elderflower ginger
purée | fresh lemon juice

Gin Lane

botanist gin | st. germaine elderflower fresh lime &
grapefruit

Rosé Martini

hangar one rosé vodka | giffard's pamplemousse fresh
lemon juice | grapefruit bitters

Kingston Club

drambuie whisky liquor | fernet branca fresh pineapple
juice | lime juice | angostura bitters club soda

The Cliffs Sangria

x-rated fusion | red wine
triple sec | strawberry | orange | sprite

Beers & Seltzers

Domestic | \$7

Bud Light
Budweiser
Michelob Ultra
Coors Light
Miller Light

Import | \$8

Corona Extra
Corona Light
Heineken
Modelo Especial
Stella Artois

Craft | \$8

Ballast Point Grapefruit Sculpin IPA
Left Coast Trestles IPA
Odell Mountain Standard IPA
Blue Moon Belgian Wheat

Topo Chico Hard Seltzer | \$8

Tangy Lemon Lime
Exotic Pineapple
Strawberry Guava
Tropical Mango

Non-Alcoholic Beer | \$8

Bravus N/A IPA
Bravus N/A Oatmeal Stout

Zero Proof

Oreo Smoothie | \$8

crumbled oreo cookies and vanilla ice cream blended together

NOjito | \$12

fresh lime juice | mint | club soda

Fruit Smoothie | \$8

Any combination of banana, strawberry, pineapple, coconut, mango, peach