

## CRAFTED COCKTAILS

- Aperol Spritz** 18  
aperol, soda, prosecco, orange slice
- Elder & Vine** 19  
hendrick's gin, elderflower liqueur, rosemary sprig, fresh grapefruit juice, tonic water
- Ranch Water** 18  
casamigos blanco tequila, fresh lime juice, salt, topo chico sparkling
- Old Fashioned** 20  
woodford reserve bourbon, demerara syrup, aromatic bitters, orange bitters, luxardo cherries, orange peel
- Espresso Martini** 20  
tito's handamde vodka, baileys, kahlúa, espresso
- Guava Margarita** 19  
don julio blanco, guava, lemon sour, cointreau

## MOCKTAILS

- Mint Berry Breeze** 10  
muddled blackberries, raspberries & blueberries, mint, lime, club soda
- POM Mojito** 10  
pom juice, mixed berries, mint
- 19th Hole** 10  
lemon juice, orange juice, pineapple juice, grenadine, ginger beer

## DRAFTS 16 oz | 10 22 oz | 14

- Stella Artois**  
belgium-style pilsner
- Burgeon Beer**  
destination paradise blonde ale
- Burgeon Beer**  
invita mexican lager
- Firestone Walker**  
805 blonde ale
- Burgeon Beer**  
juice press hazy ipa
- Pacifico Cerveza Clara**  
mexican pilsner
- Belching Beaver**  
phantom bride ipa
- Pizza Port**  
chronic amber ale
- AleSmith**  
.394 pale ale
- JuneShine**  
passion fruit, orange, gauva hard kombucha
- Stone Brewing**  
buenaveza salt & lime lager
- Karl Strauss**  
aurora hoppyalis ipa

CHEF DE CUISINE  
CAMERON DIXON

## STARTERS & SHAREABLES

- Bread & Butter** 9  
micro-herbs, seasonal veggies
- Tequila Mussels** 17  
chorizo, califino añejo tequila, jalapeño, blood orange, cilantro
- Shrimp Ceviche\*** 18  
cherry tomatoes, serrano, cucumber, avocado, tortilla crisps
- Calamari** 17  
peppadew peppers, chipotle aioli
- Salmon Crudo\*** 18  
pacific wild salmon, jalapeño, radish, shiso, mango vinaigrette
- Pozole Verde** 13  
chicken, cabbage, radish, shallots, tomatillo, crispy chicken skin, blue corn tortillas

## SALADS

add chicken 6, shrimp 9, salmon\* 9, steak\* 12

- Local Greens** 14  
shaved radish, cherry tomatoes, cotija, jalapeño & lime vinaigrette
- Steak Salad\*** 24  
nueske's bacon, blue cheese, avocado, pickled peppers, fried onion, mixed greens
- Quinoa Bowl** 17  
black beans, sweet peppers, cucumber, avocado, spinach, chipotle vinaigrette
- BLTA Salad** 16  
nueske's bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing
- Achiote Chicken Caesar** 19  
grilled chicken, romaine, parmesan, crispy anchovies

## SANDWICHES

with fries or salad

- Bacon Cheeseburger\*** 25  
all-beef patty, applewood-smoked bacon, onion, pepper jack, tomato, lettuce, pickles, chili aioli, fries  
sub impossible burger
- Tri-Tip Sandwich\*** 24  
caramelized onion, provolone cheese, creamy horseradish, fine herbs, jus, fries
- Blackened Halibut** 23  
tomato, red leaf lettuce, remoulade, brioche bun
- Fried Chicken** 21  
marinated chicken breast, pickles, slaw, sriracha aioli
- Marinated Veggie** 17  
grilled seasonal vegetables, vegan basil aioli, focaccia

## AFTER 5 P.M.

- Blackened Salmon\*** 30  
spicy black bean relish, mango salsa, corn broth
- Braised Short Ribs** 36  
charred poblano purée, baby carrots, chipotle chimichurri, mashed potatoes, fresh corn tortillas
- Crispy Duck Naranja** 36  
1/2 duck, broccolini, serrano orange relish, mashed potatoes, orange glaze
- Lamb Cavatelli** 26  
housemade ricotta cavatelli, lamb ragu, butternut squash, cured tomato, spinach, sweet peppers, goat cheese
- Striped Bass** 37  
pacifico striped bass, beluga lentils, cured tomato, cauliflower purée, chipotle butter
- Local Halibut** 38  
tomato & tomatillo relish, cilantro & lime rice, asparagus, cilantro oil
- Scallops** 39  
ancient grain risotto, sweet corn purée, asparagus, chorizo, cured tomato, herb oil
- Pork Tomahawk\*** 49  
16 oz tomahawk, potato & butternut squash hash, asparagus, mole negro, queso fresco  
sub 16 oz bone-in new york strip\* +15

## SIDES

- Seasoned Fries** 8  
chile aioli
- Fried Cauliflower** 10  
parmesan, truffle oil, herbs
- Corn Ribs** 9  
cilantro & lime butter, cotija, chile
- Cilantro & Lime Rice** 9
- Glazed Carrots** 8  
orange, pistachio, manchego
- Lobster Mac** 19  
lobster béchamel, cheddar
- Grilled Broccolini** 10  
parmesan

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65warnings.Ca.Gov/restaurant](http://www.P65warnings.Ca.Gov/restaurant).

Gluten-friendly bread available upon request

Ⓜ Gluten-friendly Ⓥ Vegetarian Ⓟ Vegan Ⓣ Dairy-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

18% service charge of parties 6 or more.

**TEQUILA**

Hornitos Silver	13
Milagro Silver	15
Milagro Añejo	18
Herradura Reposado	18
Herradura Silver	19
CaliFino Blanco	16
CaliFino Reposado	18
CaliFino Añejo	20
CaliFino Extra Añejo	25
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio Añejo	19
Don Julio 1942	46
Casamigos Blanco	18
Casamigos Reposado	19
Casamigos Añejo	20
Tres Generaciones Añejo	16
Patrón Silver	16
Patrón Añejo	18
Clase Azul Plata	40
Clase Azul Reposado	42
Del Maguey Vida Mezcal	14
Del Maguey Crema de Mezcal	14
Dos Hombres Espadin Joven Mezcal	20

**BOURBON & WHISKEY**

Bulleit Bourbon	18
Bulleit Rye	18
Jim Beam Whiskey	13
Jack Daniel's Whiskey	14
Jack Daniel's Honey Whiskey	14
Jameson Whiskey	14
Crown Royal Whiskey	14
Woodford Reserve Bourbon	18
Maker's Mark	16
Sazerac Rye	15
Knob Creek Bourbon	17
Elijah Craig Bourbon	15
Suntory Toki Whiskey	15
Basil Hayden Bourbon	18
Buffalo Trace Bourbon	18
Angel's Envy Bourbon	18
WhistlePig Rye	20
Booker's Bourbon	21
Blanton's Bourbon	35

**SCOTCH**

Dewar's White Label	14
Monkey Shoulder	15
J&B	13
Chivas Regal	15
Glenfiddich 12yr	16
The Glenlivet 12yr	16
Johnnie Walker Red Label	14
Johnnie Walker Black Label	16
Johnnie Walker Blue Label	72
The Macallan 12yr	24
The Macallan 15yr	41
The Macallan 18yr	72

**SPARKLING WINE**

	6oz	9oz	BOTTLE
Campo Viejo Cava <i>ESP</i>	15		54
Lunetta Prosecco <i>Veneto, ITA 187mL</i>			13
Domaine Chandon Sparkling Brut <i>CA 187mL/750mL</i>			19/72
Domaine Chandon Sparkling Rosé <i>CA 187mL/750mL</i>			19/72
Moët & Chandon Impérial Brut Champagne <i>FRA 187mL/750mL</i>			28/108
Moët & Chandon Rosé Impérial Champagne <i>FRA 187mL/750mL</i>			28/108
Vueve Clicquot Yellow Label Brut Champagne <i>FRA</i>			135

**SAUVIGNON BLANC**

Decoy by Duckhorn <i>Sonoma, CA</i>	14	19	54
Mohua <i>NZL</i>			60
Daou <i>Paso Robles, CA</i>			66
Merryvale <i>Napa Valley, CA</i>	23	32	90

**OTHER WHITE & ROSÉ**

Chateau Ste. Michelle Riesling <i>WA</i>	11	15	44
Conundrum White Blend <i>CA</i>	14	20	52
Zenato Pinot Grigio <i>Veneto, ITA</i>	15	21	54
Rose Gold Rosé <i>Provence, FRA</i>	16	23	60
Whispering Angel Rosé <i>Côtes de Provence, FRA</i>			64
Pine Ridge Chenin Blanc/Viognier <i>CA</i>			44

**CHARDONNAY**

Wente Estate <i>Livermore, CA</i>	14	19	54
Austin <i>Paso Robles, CA</i>	18	26	70
Orin Swift Mannequin <i>CA</i>			89
Jordan <i>Russian River, CA</i>			96
Rombauer Carneros <i>CA</i>	27	36	100

**PINOT NOIR**

Meiomi <i>CA</i>	17	25	64
Elouan <i>OR</i>			66
Stoller Vineyards <i>OR</i>	19	27	78
Belle Glos <i>CA</i>			92
Flowers <i>Sonoma Coast, CA</i>	28	38	108

**OTHER RED**

Banfi Chianti Classico <i>Tuscany, ITA</i>			64
Decoy by Duckhorn Merlot <i>Sonoma, CA</i>	15	22	56
Catena Vista Flores Malbec <i>ARG</i>			54
J. Lohr Pure Paso Red Blend <i>CA</i>			82

**CABERNET SAUVIGNON**

Liberty School <i>CA</i>	16	22	60
Justin <i>Paso Robles, CA</i>			86
The Prisoner Unshackled <i>Napa, CA</i>	23	29	90
Daou <i>Paso Robles, CA</i>	19	26	68
Jordan <i>Sonoma County, CA</i>			115
Stag's Leap Artemis <i>Napa, CA</i>	33	39	128

*Thank you for being our guest. Your safety is our priority. If you do not have a designated driver, please allow us to make arrangements for you.*

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.P65warnings.Ca.Gov/restaurant](http://www.P65warnings.Ca.Gov/restaurant).

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