

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 | 1022 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

Fritto Misto

22

calamari, rock shrimp, bay scallop, pickled red onion, cilantro, charred lime, harissa aioli

Pozole Verde

gf df13

chicken, cabbage, radish, shallots, tomatillo, jalapeño, crispy chicken skin, blue corn tortillas

SALADS

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

Heirloom Tomato & Feta Salad

gf15

cherry tomatoes, valbresio feta, tomato vinaigrette

Quinoa Bowl

gf vg17

black beans, sweet peppers, cucumber, avocado, spinach, chipotle vinaigrette

Chicken Caesar Salad

22

grilled chicken breast, romaine, parmesan, focaccia crouton, caesar dressing

MAINS

Hatch Chile Seafood Mac

39

rock shrimp, bay scallop, lobster, arugula, hatch chile, cheddar mornay, crumbled applewood-smoked bacon

Local Halibut

gf df39

tomato & tomatillo relish, cilantro lime rice, asparagus, cilantro oil

Drunken Shrimp Pasta

33

mafaldine pasta, rock shrimp, summer squash, cherry tomato, tequila, lime, sweet drop peppers

Scallops

39

ancient grain risotto, sweet corn purée, asparagus, chorizo, cured tomato, herb oil

Blackened Salmon*

gf df30

mango salsa, corn broth, avocado, cotija

Vegetable Cavatelli

27

ricotta cavatelli, sugar snap peas, broad bean, summer squash, tomato, herb ricotta, basil, sunflower pesto, chili flakes

Braised Short Ribs

36

charred poblano purée, baby carrots, chipotle chimichurri, mashed potatoes, fresh corn tortillas

Charred Lime & Mint Aguachile*

gf df19

shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips

Chicken Lollipops

gf18

chipotle citrus glaze, queso fresco, chive, charred lime

Watermelon & Cucumber Salad

gf15

shallots, sweet peppers, mint, sunflower seeds, white balsamic & honey dressing

BLTA Salad

gf19

pork belly lardon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing

Surf & Turf*

gf71

8oz prime filet, roasted garlic smashed potatoes, broccolini, roasted salsa verde
choice of: (2) diver scallops or (4) jumbo shrimp

Dry-Rubbed Flat Iron*

gf49

prime 10oz, roasted garlic smashed potatoes, broccolini, chimichurri

Roasted Half Chicken

gf df42

ancho chile marinade, cilantro lime rice, sautéed cabbage, applewood-smoked bacon, chile lime jicama & watermelon slaw

Baja Dip*

27

sirloin, caramelized onions, peppers, queso oaxaca, chipotle aioli, consommé served with fries or side salad

Happy Grillmore*

25

black angus beef patty, caramelized onion, applewood-smoked bacon, pepper jack, tomato, lettuce, peppadew, chili aioli, served with fries or side salad
sub impossible burger

SIDES

House Salad

gf8

mixed greens, tomato, cucumber, radish, jalapeño-lime vinaigrette

Seasoned Fries

gf df8

chile aioli

Fried Cauliflower

df10

parmesan, truffle oil, herbs

Corn Ribs

gf df9

cilantro & lime butter, cotija, chile

Cilantro & Lime Rice

gf vg9

Sautéed Pea Medley

gf vg9

preserved lemons

Charred Asparagus

gf10

charred leek gribiche, applewood-smoked bacon

Hatch Chile & Bacon Mac

16

béchamel, cheddar

Grilled Broccolini

gf10

cheddar

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.

Gluten-friendly bread available upon request

gf Gluten-friendly vg Vegan n Contains Nuts/Peanuts df 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
Lalo Blanco	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
Veuve 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
Kendall-Jackson <i>Sonoma County, CA</i>	16	22	62
Austin <i>Paso Robles, CA</i>	18	26	70
Orin Swift Mannequin <i>CA</i>			89
Jordan <i>Sonoma County, 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
Duckhorn <i>Napa Valley, CA</i>	28	37	106

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	42	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/alcohol.

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