

CRAFTED COCKTAILS

Aperol Spritz aperol, soda, prosecco, orange slice	19
Elder & Vine hendrick’s gin, elderflower liqueur, rosemary sprig, fresh grapefruit juice, tonic water	20
Ranch Water casamigos blanco tequila, fresh lime juice, salt, topo chico sparkling	19
Old Fashioned woodford reserve bourbon, demerara syrup, aromatic bitters, orange bitters, luxardo cherries, orange peel	21
Espresso Martini tito’s handamde vodka, baileys, kahlúa, espresso	21
Guava Margarita don julio blanco, guava, lemon sour, cointreau	19

MOCKTAILS

Mint Berry Breeze muddled blackberries, raspberries & blueberries, mint, lime, club soda	11
POM Mojito pom juice, mixed berries, mint	11
19th Hole lemon juice, orange juice, pineapple juice, grenadine, ginger beer	11

DRAFTS16 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

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.

STARTERS & SHAREABLES

Bread & Butter 10 micro-herbs, seasonal veggies	Charred Lime & Mint Aguachile* <i>gf df</i> 19 shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips
French Onion Soup 14 gruyère, crostini, rosemary, chive	Herb Roasted Bone Marrow <i>df</i> 22 six-inch center-cut marrow bones, fresh herbs, crostinis, pickled onion
Fritto Misto 23 calamari, rock shrimp, bay scallop, cilantro pickled red onion, charred lime, harissa aioli	Chicken Lollipops <i>gf</i> 19 chipotle citrus glaze, queso fresco, chive, charred lime

SALADS

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

Fall Harvest Salad <i>gf</i> 18 kale, arugula, dried cranberry, butternut squash, apple, pepitas, goat cheese, cherry balsamic vinaigrette	BLTA Salad <i>gf</i> 21 bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing
Chopped Caesar Salad 17 romaine, parmesan, focaccia crouton, caesar dressing	

MAINS

Hatch Chile Seafood Mac 41 rock shrimp, bay scallop, lobster, arugula, hatch chile, cheddar mornay, crumbled applewood-smoked bacon	Blackened Salmon* <i>gf df</i> 32 mango salsa, corn broth, avocado, cotija
Local Halibut <i>gf df</i> 41 tomato & tomatillo relish, cilantro lime rice, asparagus, cilantro oil	Surf & Turf* <i>gf</i> 67 8oz prime filet, roasted garlic smashed potatoes, broccolini, roasted salsa verde <i>choice of: (2) diver scallops or (4) jumbo shrimp</i>
Shrimp Piccata Pasta 33 mafaldine pasta, rock shrimp, asparagus, cherry tomato, preserved lemon, crispy capers	Dry-Rubbed Flat Iron* <i>gf</i> 49 prime 10oz, roasted garlic smashed potatoes, broccolini, chimichurri
Scallops 41 ancient grain risotto, sweet corn purée, asparagus, chorizo, cured tomato, herb oil	Roasted Half Chicken <i>gf df</i> 44 ancho chile marinade, cilantro lime rice, sautéed cabbage, applewood-smoked bacon, chile lime jicama & watermelon slaw
Braised Short Ribs 38 parsnip purée, baby carrots, roasted fennel, braising jus	Baja Dip* 29 sirloin, caramelized onions, peppers, queso oaxaca, chipotle aioli, consommé served with fries or side salad
Fall Cavatelli <i>n</i> 29 ricotta cavatelli, butternut squash purée, crimini mushroom, pepitas, sage, candied pecan	Happy Grillmore* 26 black angus beef patty, caramelized onion, applewood-smoked bacon, pepper jack, tomato, lettuce, peppadew, chili aioli, served with fries or side salad <i>sub impossible burger</i>
Braised Pork Shank 39 roasted garlic smashed potatoes, roasted root vegetables, rosemary gremolata	

SIDES

House Salad <i>gf</i> 9 mixed greens, tomato, cucumber, radish, jalapeño-lime vinaigrette	Hasselback Sweet Potato <i>gf</i> 9 chipotle honey butter, blue cheese, chive
Seasoned Fries <i>gf df</i> 9 chile aioli	Charred Asparagus <i>gf</i> 11 charred leek gribiche, applewood-smoked bacon
Fried Cauliflower <i>df</i> 11 parmesan, truffle oil, herbs	Hatch Chile & Bacon Mac 17 béchamel, cheddar
Corn Ribs <i>gf df</i> 9 cilantro & lime butter, cotija, chile	Grilled Broccolini <i>gf</i> 11 cheddar
Cilantro & Lime Rice <i>gf vg</i> 9	

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	14
Milagro Silver	16
Milagro Añejo	19
Herradura Reposado	19
Herradura Silver	20
CaliFino Blanco	17
CaliFino Reposado	19
CaliFino Añejo	21
CaliFino Extra Añejo	26
Don Julio Blanco	17
Don Julio Reposado	19
Don Julio Añejo	20
Don Julio 1942	48
Casamigos Blanco	19
Casamigos Reposado	20
Casamigos Añejo	21
Dobel Diamante	22
Patrón Silver	17
Patrón Añejo	19
Lalo Blanco	20
Clase Azul Plata	42
Clase Azul Reposado	44
Del Maguey Vida Mezcal	16
Del Maguey Crema de Mezcal	16
Dos Hombres Espadin Joven Mezcal	22

BOURBON & WHISKEY

Bulleit Bourbon	19
Bulleit Rye	19
Jim Beam Whiskey	14
Jack Daniel’s Whiskey	15
Jack Daniel’s Honey Whiskey	15
Jameson Whiskey	15
Crown Royal Whiskey	15
Woodford Reserve Bourbon	19
Maker’s Mark	17
Sazerac Rye	16
Knob Creek Bourbon	18
Elijah Craig Bourbon	16
Suntory Toki Whiskey	16
Basil Hayden Bourbon	19
Buffalo Trace Bourbon	19
Angel’s Envy Bourbon	19
WhistlePig Rye	21
Booker’s Bourbon	26
Blanton’s Bourbon	42

SCOTCH

Dewar’s White Label	15
Monkey Shoulder	16
J&B	14
Chivas Regal	16
Glenfiddich 12yr	17
The Glenlivet 12yr	17
Johnnie Walker Red Label	15
Johnnie Walker Black Label	17
Johnnie Walker Blue Label	74
The Macallan 12yr	26
The Macallan 15yr	42
The Macallan 18yr	74

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

Château 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>			74
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>	18	25	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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