

## CRAFTED COCKTAILS

<b>Hugo Spritz</b> st-germain, soda water, sparkling wine, mint	19
<b>The Green Side</b> hendrick's gin, lime juice, simple syrup, cucumber, soda water, mint	20
<b>Spicy Mezcal Paloma</b> del maguey mezcal, lime juice, agave, grapefruit soda, jalapeño, tajin	20
<b>Peach Grove</b> woodford reserve bourbon, peach, lemon juice, iced tea	21
<b>Espresso Martini</b> tito's handmade vodka, kahlúa, baileys, espresso	21
<b>Guava Margarita</b> don julio blanco, cointreau, guava, lemon sour, tajin	19

## MOCKTAILS

<b>Mint Berry Breeze</b> muddled blackberries, raspberries & blueberries, mint, lime, club soda	13
<b>Citrus Coast Margarita</b> seedlip grove 42, lime juice, agave, guava, cranberry, salt	15
<b>Light &amp; Breezy</b> seedlip grove 42, ginger beer, pineapple, lime	14

## DRAFTS 16 oz | 10 22 oz | 14

<b>Stella Artois</b> belgian-style pilsner
<b>Burgeon Beer</b> destination paradise blonde ale
<b>Burgeon Beer</b> invita mexican lager
<b>Firestone Walker</b> 805 blonde ale
<b>Burgeon Beer</b> juice press hazy ipa
<b>Burgeon Beer</b> treevana ipa
<b>Pacifico Cerveza Clara</b> mexican pilsner
<b>Belching Beaver</b> phantom bride ipa
<b>Belching Beaver</b> peanut butter stout
<b>Cali Squeeze</b> blood orange wheat ale
<b>Pizza Port</b> chronic amber ale
<b>AleSmith</b> .394 pale ale

CHEF DE CUISINE  
CAMERON DIXON

## STARTERS & SHAREABLES

<b>Bread &amp; Butter</b> 10 micro-herbs, seasonal veggies	<b>Pozole Verde</b> <i>df</i> 15 chicken, cabbage, radish, shallots, tomatillo, crispy chicken skin, blue corn tortillas
<b>Ranch Hand Pizza</b> 24 wagyu, pork, veal, flour tortilla, black beans, avocado, chipotle aioli, crema, cotija, charred lime, cilantro	<b>Chicken Lollipops</b> 19 chipotle citrus glaze, queso fresco, chive, charred lime
<b>Fritto Misto</b> 23 calamari, rock shrimp, bay scallop, cilantro, pickled red onion, charred lime, harissa aioli	<b>Housemade Zucchini Bread</b> <i>n</i> 15 whipped herb ricotta, smoke olive oil, toasted pecans
<b>Charred Lime &amp; Mint Aguachile*</b> <i>df</i> 19 shrimp, shaved red onion, avocado, cucumber, radish, tajin, micro cilantro, tortilla chips	<b>Roasted Beets &amp; Berries</b> <i>gf n</i> 17 roasted beet medley, assorted berries, honey balsamic vinaigrette, smoked yogurt, candied pistachio, shaved baby candy stripe beets

## SALADS

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

<b>Chopped Caesar Salad</b> 17 romaine, parmesan, focaccia crouton, caesar dressing	<b>Green Goddess Salad</b> <i>gf</i> 19 romaine, endive, arugula, frisée, celery, cucumber, green apple, everything bagel spice, hard-boiled egg, green goddess dressing
<b>BLTA Salad</b> 21 applewood-smoked bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing	

## MAINS

<b>Hatch Chile &amp; Seafood Mac</b> 41 rock shrimp, bay scallop, lobster, arugula, hatch chile, cheddar mornay, crumbled applewood-smoked bacon	<b>Chef Cam's Cavatelli</b> 29 housemade ricotta cavatelli, picadillo & sausage ragout, rainbow chard, pearl onion, goat cheese, micro cilantro
<b>Local Halibut</b> <i>gf df</i> 41 tomato & tomatillo relish, cilantro & lime rice, asparagus, cilantro oil	<b>Basil Pesto Roasted Half Chicken</b> <i>gf df</i> 44 jicama & watermelon slaw, pesto rice, roasted artichoke, roasted tomato
<b>Scallops</b> 41 ancient grain risotto, sweet corn purée, asparagus, chorizo, cured tomato, herb oil	<b>Bacon-Wrapped Pork Loin*</b> <i>gf</i> 39 fig glaze, lentils, spinach, marinated artichoke, bacon soubise, whipped purple haze goat cheese
<b>Shrimp Piccata Pasta</b> 33 mafaldine pasta, rock shrimp, asparagus, cherry tomato, preserved lemon, crispy capers	<b>Blackened Salmon*</b> <i>gf</i> 32 mango salsa, corn broth, avocado, cotija
<b>Short Rib Barbacoa</b> <i>gf n</i> 40 barbacoa-inspired slow-braised short rib, roasted garlic mashed potatoes, roasted radish, pepitas, corn tortillas	<b>Happy Grillmore*</b> 26 black angus beef patty, caramelized onion, applewood-smoked bacon, pepper jack, tomato, lettuce, peppadew, chili aioli, fries or side salad <i>sub impossible burger</i>
<b>Espresso &amp; Porcini Flat Iron*</b> <i>gf</i> 54 10oz prime flat iron, roasted garlic mashed potatoes, asparagus, cherry & rhubarb demi-glace <i>surf &amp; turf enhancement</i> <i>two diver scallops or three jumbo shrimp 15</i>	<b>Baja Dip*</b> 29 sirloin, caramelized onions, peppers, queso oaxaca, chipotle aioli, consommé served with fries or side salad
<b>Panko-Crusted Flounder</b> 30 mole amarillo, marinated white beans, zucchini, arugula, pickled onion	<b>Ancho Chile-Roasted Cabbage</b> <i>gf df n</i> 22 chipotle aioli, chimichurri, toasted pecans

## SIDES

<b>House Salad</b> <i>gf</i> 9 mixed greens, tomato, cucumber, radish, jalapeño & lime vinaigrette	<b>Cilantro &amp; Lime Rice</b> <i>gf vg</i> 9
<b>Seasoned Fries</b> 9 chile aioli	<b>Charred Asparagus</b> <i>gf</i> 11 charred leek gribiche, applewood-smoked bacon
<b>Fried Cauliflower</b> 11 parmesan, truffle oil, herbs	<b>Hatch Chile &amp; Bacon Mac</b> 17 béchamel, cheddar
<b>Corn Ribs</b> 9 cilantro & lime butter, cotija, chile	<b>Grilled Broccolini</b> <i>gf</i> 11
	<b>Hasselback Potato</b> 13 roasted garlic butter, cheddar cheese, malt vinegar, scallion, applewood-smoked bacon

**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*

*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 Bourbon	14
Jack Daniel's Whiskey	15
Jack Daniel's Honey Whiskey	15
Jameson Whiskey	15
Crown Royal Whisky	15
Woodford Reserve Bourbon	19
Maker's Mark Bourbon	17
Sazerac Rye	16
Knob Creek Bourbon	18
Elijah Craig Bourbon	16
Suntory Toki Whisky	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 Impérial Rosé Champagne <i>FRA 187mL/750mL</i>			28/108
Veuve Clicquot Yellow Label Brut Champagne <i>FRA</i>			139

**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	27	72
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](http://www.P65warnings.Ca.Gov/alcohol).

*18% service charge of parties 6 or more.*