

## FOR THE TABLE

<b>Chef's Charcuterie</b> Marcona almonds, craisins, dijon, olives, baguette .....	26
<b>Ahi Tuna Tartare</b> Black sesame seeds, avocado, wontons .....	22
<b>Roasted Root Veggies</b> Hazelnut, lime, cilantro, sea salt, honey tzatziki .....	18
<b>Hot Wings</b> Buffalo sauce, bleu cheese crumbles, house ranch .....	20

## MARKET SALADS

Add Chicken .....	7
Add Steak, Salmon or Shrimp .....	10
<b>Classic Caesar Salad</b> Anchovy, parmesan crisp, focaccia croutons .....	21
<b>Kale Cobb</b> Bacon, chicken, egg, feta, tomato, sherry vinaigrette .....	24
<b>Seafood Chiffonade</b> Lobster, Dungeness crab, shrimp, house dressing .....	34
<b>Wedge Salad</b> Bacon, tomato, Stilton cheese, bleu cheese dressing .....	21
<b>Antipasto Salad</b> Coppa, pepperoncini, onion, tomato, red wine vinaigrette .....	20
<b>Albacore Tuna Salad</b> Little Gem lettuce, heirloom tomato, red wine vinaigrette .....	22

## ENTRÉES

<b>Grain Bowl</b> Farro, cress, shallots, preserved lemon, avocado vinaigrette .....	17
<b>Chicken Fajitas</b> Peppers, onions, cheddar, pico, flour tortilla .....	24
<b>Pappardelle + Meatball</b> Handmade pasta, marinara, Grana Padano .....	24
<b>Lobster Truffle Mac</b> Poached lobster, spaetzle, gorgonzola béchamel, smoked pears .....	28
<b>King Salmon</b> Wild rice, seasonal vegetables, lemon-butter sauce .....	36
<b>Chicken Paillard</b> Quinoa tabbouleh, seasonal vegetables .....	22
<b>Braised Short Rib</b> Citrus goat cheese mash, Bourdelaise .....	38
<b>Pan-Seared Halibut</b> Romanesco, cauliflower, cipollini, lemon butter sauce .....	34
<b>Classic Chili Bowl</b> Beef and pork blend, tomato, peppers, beans, sourdough cheese toast .....	14

## STEAKS & CHOPS

<b>Cowboy Ribeye</b> Prime, Midwest, 16 oz. ....	58
<b>Filet Mignon</b> Prime, Midwest, 8 oz. ....	46
<b>Berkshire Pork Chop</b> True Story Foods, Missouri, 16 oz. ....	42
<b>New Zealand Lamb Chops</b> Free-roaming, grass-fed .....	38

## SIDES

B.B. Onion Rings	Fries	Mac & Cheese	8
Asparagus	Charred Broccolini	Roasted Veggies	
Petite Salad	Collard Greens	Tater Tots with Bacon	
Citrus Goat Cheese Mash	Wild Rice		

## SUNDAY NIGHT SPECIAL

Fried Chicken Dinner  
for Two ..... 52

## BURGERS & SANDWICHES

Served with fries, onion rings or side salad

<b>Classic Single</b> Tillamook cheddar, butter lettuce, onion, house sauce .....	22
<b>Double Diamond</b> Tillamook cheddar, butter lettuce, tomato, onion, house sauce .....	26
<b>California Burger</b> American cheese, bacon, avocado, iceberg lettuce, tomato, dijon pepper sauce .....	24
<b>Plant Burger</b> Impossible patty, coconut American cheese, iceberg lettuce, tomato, onion, vegan 1000 island .....	26
<b>Hank's Fried Chicken</b> Swiss cheese, baby chard slaw, cayenne vinaigrette .....	26
<b>Maine Lobster Roll</b> Hawaiian roll, dill aioli, chives .....	32
<b>Grilled Cheese &amp; Tomato Soup</b> Sourdough, provolone, cheddar, jack cheese .....	18
<b>Italian Grinder</b> Coppa, prosciutto de parma, calabrese, Provolone, iceberg lettuce, tomato, oil & red wine vinegar .....	23
<b>Classic Reuben</b> Corned beef, rye, sauerkraut, 1000 island, Provolone .....	24
<b>Tuna Melt</b> Albacore, cheddar, Provolone, butter lettuce, tomato .....	24
<b>Andouille Dog</b> Avocado, tomato, Cascabel peppers, dijon, crispy onions .....	18

## DESSERT

Chef Fabrice's Sweet Creations

## SHAKES

Classic .....	9
Boozy .....	15

## WINE BY THE GLASS

### Sparkling

**Moët & Chandon Brut Champagne** ..... 22  
Épernay, France NV

**Moët & Chandon Rose “Moët Mini” 187ml** ..... 23  
Reims, France NV

**La Farra Prosecco DOC** ..... 14  
Veneto, Italy

### White

**Spottswoode Sauvignon Blanc** ..... 16  
Napa Valley, CA 2017

**Livio Felluga Pinot Grigio** ..... 14  
Friuli, Italy 2018

**Au Bon Climat Chardonnay** ..... 13  
Santa Barbara, CA 2017

**Hanzell Chardonnay** ..... 25  
Sonoma, CA 2017

### Rosé

**Château Minuty** ..... 14  
Côtes de Provence, France 2018

**Whispering Angel Rosé** ..... 13  
Côtes de Provence, France 2018

### Red

**Failla Pinot Noir** ..... 19  
Sonoma Coast, CA 2018

**M. Chiarlo Barbera d’Asti** ..... 13  
Piedmont, Italy 2016

**Favia “Quarzo” Syrah** ..... 18  
Amador County 2013

**Quilt Cabernet Sauvignon** ..... 17  
Napa Valley, CA 2017

**DAOU Reserve Cabernet Sauvignon** ..... 24  
Paso Robles, CA 2017

## BEER ON DRAFT

**Sierra Nevada Pale Ale** ..... 8  
Sierra Nevada Brewing Company, Chino, CA est. 1980

**Lagunitas IPA** ..... 8  
Lagunitas Brewing Company, Petaluma, CA est. 1993

**Stone Delicious IPA** ..... 9  
Stone Brewing Company, Escondido, CA est. 1996

**Coronado Brewing Weekend Vibes IPA** ..... 8  
Coronado Brewing Company, Coronado Island, CA est. 1996

**Angel City L.A. Blonde** ..... 8  
Angel City Brewing, Los Angeles, CA est. 1997

**Anchor Steam Dark Lager** ..... 8  
Anchor Brewing Company, San Francisco, CA est. 1896

**805 Cerveza Mexican Lager** ..... 8  
Firestone Walker Brewing Company,  
Paso Robles CA est. 1996

**Trumer Pils** ..... 9  
Trumer, Berkeley, CA est. 1842

**Scrimshaw Pilsner** ..... 9  
North Coast Brewing Co., Fort Bragg, CA est. 1988

**Bourbon Barrel Aged Stout** ..... 9  
“Speedyway” AleSmith, San Diego, CA est. 1995

**AMASS Hard Seltzer** ..... 8

## COCKTAILS

**East Sidecar** ..... 15  
Cognac, Curacao, Fresh Lemon, Lime

**Italian Spritz** ..... 14  
Cappelletti, Italicus, Orange, Prosecco

**French 54** ..... 15  
AMASS Gin, Empress Gin, Lemon, Champagne

**Spicy Margarita** ..... 15  
Patrón Silver, Fresno Chili, Habanero, Lime

**Negroni** ..... 15  
Gin, Campari, Cynar, Vermouth, Orange

**Bourbon Manhattan** ..... 15  
Woodinville Bourbon, Vermouth, Cherry, Angostura

**The Real Cuba Libre** ..... 13  
White Rum, Mexican Coke, Fresh Lime

**Loma Vista** ..... 15  
Patrón Reposado, Organic Agave, Lime

**Pick Me Up** ..... 13  
Hue-Hue Cold Brew Rum, Italian Espresso, Averna Amaro

**WhistlePig Rye Old Fashioned** ..... 19  
WhistlePig Rye, Demerara, Angostura Orange  
Choose: Barrel Aged Classic, Ginger, Smoked or Orange

**Italian Greyhound** ..... 14  
Belvedere, Grapefruit, Cappelletti, Lime

**The Vesper** ..... 15  
AMASS Gin, AMASS Vodka, Cocchi Americano,  
Lavender Sprig

**Desert Sun** ..... 16  
Las Magos Sotel, Chartreuse, Cantaloupe, Lime, Agave