

SHAREABLES

CALAMARI FRITTO MISTO 17

anaheim peppers, remoulade

CHICKEN WINGS 20

house made ranch, celery & carrots

choice of sauce: tangy buffalo | garlic lemon pepper | spicy asian bbq

GARLIC CHEESE BREAD V 11

ciabatta, mozzarella, parmesan, san marzano tomato sauce

HUMMUS PLATTER V 18

naan bread, crudité, olives

AHI POKE NACHOS* 23

wonton chips, avocado, unagi sauce, spicy mayo, macadamia nut
crispy shallot

FIG & PROSCIUTTO FLATBREAD 21

caramelized onion, mozzarella, gorgonzola, fig jam, baby arugula
parmesan, balsamic glaze

SOUPS & SALADS

GRILLED CHEESE & TOMATO BISQUE V 17

cheddar, pepper jack, griddled sourdough, roasted tomato bisque
add: ham 2

SO CAL CLAM CHOWDER 11

jalapeño, bacon, sweet corn, potato

COBB SALAD 18

grilled chicken, bacon, baby heirloom tomato
avocado, gorgonzola, egg, green onion
house made ranch

CAESAR SALAD V 14

parmesan, garlic crouton, caesar dressing

add: chicken 9 | shrimp 10 | salmon* 13 | steak* 14



ALL PRODUCE GROWN
AT LOCAL FARMS

SANDWICHES & BURGERS

served with choice of french fries, fresh fruit or salad

CALIFORNIA CHICKEN CLUB 24

bacon, avocado, lettuce, tomato, swiss cheese, pesto mayo
multi-grain ciabatta

CUBANO 22

roasted mojo pork, sliced ham, swiss cheese, pickle, cuban dressing
griddled cuban roll

PASTRAMI PATTY MELT* 25

angus patty, caramelized onion, swiss cheese, house sauce, rye

CHEESEBURGER* 24

lettuce, tomato, red onion, pickle, house sauce, brioche bun
choice of cheese: cheddar, swiss or pepper jack

add: bacon 2 | avocado 2 | caramelized onion 2

extra patty 8 | substitute beyond burger® 2 V

HEIRLOOM BLT 18

bacon, heirloom tomato, baby arugula, pesto mayo, multi-grain

add: avocado 2 | egg* 4

SEASONAL MENU

ENTRÉES

12 OZ. RIB EYE* 54

whipped boursin yukon potatoes, garlic broccolini
add: jumbo shrimp 10



SHORT RIB MAC & CHEESE 33

aged cheddar, gruyère, orecchiette, crispy onion rings
black truffle salt, parmesan

PAN SEARED SEABASS* 37

farro succotash, blistered baby tomato, red pepper coulis

CHICKEN MARSALA 32

cremini mushroom, caramelized onion, marsala wine, whipped boursin
yukon potatoes, garlic broccolini

SHRIMP SCAMPI & ANGEL HAIR 29

garlic, white wine, butter, capers, calabrian chili

SPAGHETTI & MEATBALLS 27

san marzano tomato sauce, ricotta cheese, parmesan, garlic cheese bread

BBQ ASIAN RIBS 37

baby back pork ribs, spicy asian bbq, jasmine rice, stir-fry vegetable
kimchi, crispy shallot

GARLIC HOISIN SALMON* 40

jasmine rice, unagi sauce, stir-fry vegetable, crispy shallot, toasted sesame

SHRIMP BIBIMBAP BOWL* 33

spicy gochujang shrimp, jasmine rice, stir-fry vegetable, kimchi
pickled cucumber & carrot, crispy egg*, toasted sesame

MEDITERRANEAN FALAFEL BOWL V 26

tomato cucumber farro salad, red pepper hummus, spicy feta
pickled red onion, olives, garlic tahini sauce, grilled naan

add: chicken 9 | shrimp 10 | salmon* 13 | steak* 14

STEAK & EGGS* 32

new york strip, french fries, toast

V vegetarian

A suggested gratuity of 18% will be applied to all tables of 5 or more.

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.