

## FALL



OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

## SMALLS

- FAVA BEAN HUMMUS 9**  
Caper berry, smoked paprika, sliced flat bread
- DUCK MEATBALLS 12**  
Shallot & hoisin glaze, shishito pepper, radish
- LAMB BELLY, KOREAN STYLE 13**  
Green onion, kimchi, pickled daikon wrap
- FRIED ARTICHOKE 9**  
Fried, marinated artichoke hearts, broccolini, charred onion aioli
- GOLDEN BEET 12**  
Curry yogurt, cashews, pickled carrot, arugula, feta
- FRIED OCTOPUS 13**  
Fingerling potato, pickled red onion, arugula, sriracha aioli, lime juice
- LOBSTER & CRAB CAKES 13**  
Apple, celery, shiso salad, tarragon tartar sauce

## FLAT BREADS

- BURRATA 13**  
Fresh burrata, brussels sprouts, bacon, olive, mozzarella
- OSSO BUCCO 14**  
Braised osso bucco, beer onions, fried capers, parsley, ricotta sauce, mozzarella
- CHICKEN & ARTICHOKE 14**  
Roasted chicken, artichoke, tomato, onion, basil, ricotta cheese sauce, fontina
- WILD MUSHROOM 14**  
Italian sausage, thyme, pesto, fontina, taleggio

## BIGS

- BRAISED LAMB BUCATINI 19**  
Red wine braised lamb, butternut squash, broccolini, bucatini pasta, parmesan cheese
- ROASTED ORGANIC CHICKEN BREAST 18**  
Potato gnocchi, prosciutto, carrot purée, broccolini, lemon butter pan sauce
- FISH & CHIPS 17**  
Beer battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce
- SKUNA BAY SALMON 24**  
Basil brown butter, hazelnuts, green beans, crème fraîche mash
- PRINCE EDWARD ISLAND MUSSELS 24**  
Alaskan cod, fingerling potato, cilantro, house-made chorizo broth, grilled country bread
- NATURAL FILET MIGNON\* 29**  
Natural filet mignon, Weiser potatoes, butternut squash hash, green beans, port reduction sauce

## SOUPS & SALADS

- CHICKEN GUAJILLO SOUP 8**  
Avocado creme, grilled chicken, fried tortilla
- SOUP OF THE DAY 8**
- APPLE PEAR SHRIMP SALAD 17**  
Grilled spiced shrimp, pear, apple, fingerling potato, iceberg, aged cheddar, crouton, apple celery vinegar
- ARUGULA & QUINOA 17**  
Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing
- S&S COBB 18**  
Duroc slab bacon, fried chicken, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch
- GRILLED STEAK SALAD\* 18**  
Marinated steak, charred onion aioli, yellow beets, green beans, frisée, croutons, champagne vinaigrette

## SIDES

- MAC & 'SHROOMS' 11**  
White cheddar, wild mushroom, bread crumbs
- GRILLED ASPARAGUS 10**  
Prosciutto, sunny side-up egg, shaved parmesan, crumbs
- TRUFFLED THIN FRIES 9**  
Blue cheese sauce, truffle oil
- ROASTED BRUSSELS SPROUTS 11**  
Bacon, onion, 4 year cheddar, maple balsamic glaze

## BURGERS + SANDWICHES

- With seasoned yukon potato chips, farm greens or french fries
- AMERICAN BURGER\* 15**  
Grass-fed beef, cheddar cheese, tomato, pickle, lettuce, secret sauce
- WESTERN BURGER\* 15**  
Grass-fed beef, pepper jack, bbq sauce, dbl smoked bacon, caramelized onion, pickle, secret sauce
- VEGGIE BURGER 15**  
House-made veggie patty, brie, tomato, lettuce, secret sauce
- GRILLED CHICKEN SANDWICH 16**  
Grilled chicken breast, bacon jam, spicy jack, sriracha aioli, baby greens, oven dried tomato, brioche bun
- STEAK HOUSE TRI-TIP SANDWICH 18**  
Smoked natural tri-tip, fried onions, arugula, salsa, house-made steak sauce, pretzel bun
- ROASTED TURKEY SANDWICH 16**  
Smoked Diestel turkey breast, avocado, brie, pesto, mayo

### WEST COAST OYSTER\*

Each 3 | ½ Dozen 17 | Dozen 33

### EAST COAST OYSTER\*

Each 3.5 | ½ Dozen 18 | Dozen 35

White balsamic mignonette,  
cocktail sauce, lime

Ask your server for daily selection

## COCKTAILS

### FALL SPICE MULE 13.5

Ginger syrup, fresh lime juice, Fall Spiced Christiania Vodka, Q Soda

- Substitute Knappogue Castle Irish Whiskey for an Irish Mule

### DESIGNER SMOKES 12.5

Koval Rye, Luxardo Bitter Bianco, Velvet Falernum, bitters, clove smoke

### GIN PARFAIT 14

Sipsmith Gin, fig syrup, Greek yogurt, Curran Rosé, lemon juice

### PUMPKIN SWIZZLE 13.5

Havana Club Anejo Rum, Kronan Swedish Punsch, pumpkin, brown sugar, cardamom, lime juice

### EL VALIENTE! 13

Olmecca Altos Silver, tomatillo juice, agave nectar, fresh lime juice, grapefruit bitters

### CAMPFIRE OLD FASHION 14

Michter's Small Batch Bourbon, compound syrup, chocolate bitters, toasted marshmallow

### AUTUMN APPLE MARTINI 14

Apple tea infused Karlsson's Gold Vodka, Blanc & Dry Vermouth, apple foam

### DESERT SIDECAR 13

Opuntia Prickly Pear Brandy, fresh lemon juice, orange curacao, granulated sugar rim, essential oils

## OTHER WHITE VARIETALS

Pinot Grigio, Velante, Veneto, Italy, '16	11
Riesling, Stephan Ehlan Kabinett Mosel, Germany, '15	14
Rosé, Curran Grenache Santa Barbara, '16	12
Rosé, VieVité Côte de Provence, France, '16	14
Sauvignon Blanc, La Petite Perriere Loire Valley, France, '15	10
Viognier, Clarksburg Wine Co. Clarksburg, '11	12

## PINOT NOIR

Fiddlehead, 'Fiddlestix 728' Santa Rita Hills, '13	21
Lincourt, Santa Rita Hills, '14	13
Pellegrini, Russian River Valley '14	17

## CABERNET SAUVIGNON

Alta, 'Oso Malo,' Napa Valley, '13	22
Casa del Bosque Reserva Rapel Valley, Chile, '14	11
Hill Family Estate, 'Atlas Peak' Napa Valley, '13	18
San Fabiano Calcinaia Tuscany, Italy, '11	14

## OTHER RED VARIETALS

Bordeaux Blend Chappellet Mountain Cuvee Napa Valley, '15	17
Corvina, Tenuta Sant'Antonio 'Scaia,' Veneto, Italy, '15	10
Malbec, Catena, La Consulta Mendoza, Argentina, '15	14
Syrah, Saxon Brown Sonoma Coast, '12	15
Tempranillo Bodegas Franco-Espanolas Rioja Bordon Reserva, Spain, '11	12
Zinfandel, Turley, 'Old Vines' California, '15	16

## DRAFT

### PALE ALES

Eagle Rock Revolution 5.2% 7.5

### CIDER

Reverend Nat's Revival Hard Apple Cider 5.8% (14oz) 9

### SAISON / FARMHOUSE ALES

The Lost Abbey Red Barn 6.7% (14oz) 7.5

### BELGIAN-STYLE STRONG ALE

Green Flash Le Freak 9.2% (14oz) 8  
The Bruery Mischief 8.5% (14oz) 9

### STOUT / PORTER

Left Hand Milk Stout 6% 7.5  
Three Weavers Southbounder Coffee Stout 7% 8

### CREAM ALE

Mother Earth Cali Creamin' Nitro 5.2% 7.5

### MALTY ALES

Coronado Mermaid's Red 5.7% 7  
Dogfish Head Indian Brown 7.2% 8  
Port Brewing Shark Attack Double Red 9% (14oz) 7.5

### SOUR ALE

Ommegang Pale Sour 6.9% (14oz) 7.5

### WHEAT ALES

Anchor Brewing Mango Wheat 4.5% 8  
Mother Earth Honcho Hefe 5.5% 7

### LAGER / PILSNER

Alesmith Sublime Mexican Lager 5.2% 7.5  
Beachwood Brewing Foam Top Blonde 5.5% 7.5  
Trumer Pils 4.8% 7  
Schönramer Gold 6% 8

### INDIA PALE ALE

Alpine Brewing Duet 7% 8  
Beachwood Rotating IPA 8.5  
Hangar 24 Iconic Double IPA 9% (14oz) 8  
Figueroa Mountain Lizard's Mouth 9.2% (14oz) 8  
Modern Times Orderville 7.2% 8

## WINES BY THE GLASS

### SPARKLING

Medivol Crémant de Limoux Brut Limoux, France, NV	12
San Venanzio DOCG Prosecco Veneto, Italy, NV	10

### CHARDONNAY

Ballot-Millot Bourgogne, France, '13	12
Foley Johnson, Carneros, '15	14
Hill Family Estate Reserve Napa Valley, '13	17
Nugan Estate South Eastern, Australia, '12	9

SEE OUR BAR BOOK FOR A COMPLETE LISTING OF OUR BEER, WINE, AND SPIRIT OFFERINGS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS