

## WINTER



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

### SMALLS

**WHITE BEAN & RED PEPPER HUMMUS 9**  
Caper berry, smoked paprika oil, grilled flatbread

**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

### FLATBREADS

**WINTER VEGETABLE 13**  
Eggplant, oven dried tomato, butternut squash, broccolini, fontina, pesto

**BURRATA 14**  
Fresh burrata, brussels sprouts, bacon, olive, mozzarella

**CHICKEN & ARTICHOKE 14**  
Roasted chicken, artichoke, tomato, onion, basil, ricotta cheese sauce, fontina

**WILD MUSHROOM & SAUSAGE 14**  
Italian sausage, thyme, pesto, fontina, taleggio

### BIGS

**WILD BOAR BUCATINI 19**  
Braised wild boar, yellow cauliflower, kale, chili flakes, pearl onion, bucatini pasta, parmesan cheese

**ROASTED MARY'S CHICKEN BREAST 18**  
Potato gnocchi, roasted mushrooms, endive, fennel, celery root purée

**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\* 30**  
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 18**  
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

**CHICKEN & POMEGRANATE SALAD 19**  
Arugula, endive, heart of palm, roasted chicken breast, pomegranate vinaigrette

**S&S COBB 18**  
Duroc slab bacon, fried chicken, egg, avocado, 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\* 16**  
Grass-fed beef, cheddar cheese, tomato, pickle, lettuce, secret sauce

**WESTERN BURGER\* 16**  
Grass-fed beef, pepper jack, bbq sauce, dbl smoked bacon, caramelized onion, pickle, secret sauce

**VEGGIE BURGER 16**  
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 | 1/2 Dozen 17 | Dozen 33

#### EAST COAST OYSTER\*

Each 3.25 | 1/2 Dozen 18 | Dozen 35

White balsamic mignonette, cocktail sauce, lime

Ask your server for daily selection

## COCKTAILS

### ORANGE CARDAMUM 13

Christiania Vodka, ginger syrup, orange sherbet, fresh lime

### DRUNKEN MILK PUNCH 13.5

Chai infused Copper & Kings Brandy, house-made cream of coconut, fresh lemon juice, almond milk, nutmeg, cracked pepper

### 'TIS THE SANGRIA 14.5

Lillet Blanc, Sauvignon Blanc, Capurro Pisco, Pierre Ferrand Dry Curacao, cranberries, apple slices

### SAINT TINI 14

Mamont Vodka, Dolin Dry Vermouth, Pierre Ferrand Dry Curacao, orange bitters, twist or olive

### BITTER NUT 13.5

Ford's Dry Gin, Nux Walnut Liqueur, Campari, Cocchi Sweet Vermouth, orange essential oils

### THE BLACK MAPLE 12.5

Shackleton Blended Scotch, maple syrup, lemon juice, egg white, Left Hand Milk Stout, allspice bitters

### THE NAUGHTY LIST 13.5

Cacao tea infused Tapatio Reposado Tequila, Amaro Nonino, sweet Vermouth, chili extract

### HERBS & ABSINTHE 14

Rosemary infused Sazerac Gyr Rye, Alpine Liqueur, cane sugar, bitters, Emperor Norton Absinthe mist

## BOTTLED SODA & WATER

Badoit Sparkling Water: 750ml	7
Evian Still Water: 750ml	7
Mexican Coke: 12oz	3.75
Diet Coke: 8oz	2.25
7-Up	3.5
Root Beer	3.5
Q Club Soda	2.25
Q Tonic	2.25
Q Ginger Ale	2.25

## JUICES & LEMONADES

Orange, Pineapple, or Grapefruit	4.5
HOUSE LEMONADES	
Plain	4.25
Kale + Cucumber	4.5
Blueberry	4.5

## DRAFT

### PALE ALES

Eagle Rock Revolution 5.2% 7.5

### CIDER

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

### SAISON / FARMHOUSE ALES

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

### BELGIAN-STYLE STRONG ALE

Avery Brewing The Reverend 8.5  
10% (14oz)  
Green Flash Le Freak 9.2% (14oz) 8  
The Bruery Mischief 8.5% (14oz) 9

### STOUT / PORTER

Left Hand Milk Stout 6% 7.5  
Barley Forge The Patsy 6.6% 7.5  
AleSmith Speedway Stout 12% (12oz) 10

### CREAM ALE

Mother Earth 7.5  
Cali Creamin' Nitro 5.2%

### MALTY ALES

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

### SOUR ALE

Ommegang Pale Sour 6.9% (14oz) 7.5

### WHEAT ALES

Karl Strauss Windansea Wheat 5.1% 7.5

### LAGER / PILSNER

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

### INDIA PALE ALE

Alpine Brewing Duet 7% 8  
Beachwood Rotating IPA 8.5  
Figueroa Mountain Lizard's Mouth 8  
9.2% (14oz)  
Knee Deep Lupulin River 8% (14oz) 9  
Modern Times Orderville 7.2% 8

## WINES BY THE GLASS

### SPARKLING

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

### CHARDONNAY

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

### OTHER WHITE VARIETALS

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

### PINOT NOIR

Fiddlehead, 'Fiddlestix 728' 21  
Santa Rita Hills, '13  
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 11  
Rapel Valley, Chile, '14  
Hill Family Estate, 'Atlas Peak' 18  
Napa Valley, '13  
San Fabiano Calcinaia 14  
Tuscany, Italy, '11

### OTHER RED VARIETALS

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

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