

SPRING



LUNCH

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

SPRING VEGETABLE 13
Asparagus, roasted tomato fingerling potato, truffle cream, mozzarella, parmesan

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
Carrot, carrot purée, gnocchi, rainbow chard

SKUNA BAY SALMON 24
Basil brown butter, hazelnuts, green beans, crème fraîche mash

NATURAL FILET MIGNON* 30
Natural filet mignon, Weiser potatoes, butternut squash hash, green beans, port reduction sauce

BURGERS & SUCH

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, amish bun

STEAK HOUSE TRI-TIP SANDWICH 18
Smoked natural tri-tip, fried onions, arugula, salsa, house-made steak sauce, pretzel bun

FRIED CHICKEN SANDWICH 16
Buttermilk fried chicken, cheddar cheese, tomatillo slaw, sriracha mayo, bbq sauce, pickles, amish bun

ROASTED TURKEY SANDWICH 16
Smoked Diestel turkey breast, avocado, brie, pesto, mayo

FISH & CHIPS 17
Beer battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

FRIED SHRIMP ROLL 17
Fried shrimp, avocado crema, tomato, cabbage, tomatillo salsa, roasted corn, lobster roll bun

SOUPS & SALADS

CHICKEN GUAJILLO SOUP 8
Avocado crema, grilled chicken, fried tortilla

SOUP OF THE DAY 8

SPICED SHRIMP SALAD 18
Spiced shrimp, figs, prosciutto, candied pecans, marinated artichoke, baby gem lettuce, champagne vinaigrette

ARUGULA & QUINOA 18
Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

SPRING CHICKEN 18
Seasoned chicken breast, goat cheese, mâche, red baby gem lettuce, tomato, green bean, green goddess dressing, peppadew peppers, avocado, sunflower seeds

S&S COBB 18
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

TRI-TIP* 18
Pan roasted tri-tip, dill, baby red gem lettuce, watercress, fried onion, kamut, parmesan, chimichurri, lemon parmesan dressing

AHI SOBA* 19
Soba noodles, cabbage, cucumber, mint, cilantro, pickled carrots, sesame seeds, sliced almonds, togarashi vinaigrette, green onions

SIDES

MAC & 'SHROOMS' 11
White cheddar, wild mushroom, bread crumbs

TRUFFLED THIN FRIES 9
Blue cheese sauce, truffle oil

ROASTED BRUSSELS SPROUTS 11
Bacon, onion, 4 year cheddar, maple balsamic glaze

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

S&S MOSCOW MULE 13

Christiania Vodka, house-made agave ginger syrup, Q sparkling water, fresh lime juice

•Substitute Knappogue Castle Irish Whiskey 12yr for an Irish Mule

WHISKEY AND COLA 14

Bushmills Single Malt 10yr Whiskey, house-made cola syrup, Q sparkling water

BELMONT SHORE ICED TEA 13.5

Copper & Kings Immature Brandy, Ford's Gin, Diamond Reserve Rum, Fruitlab Orange Liqueur, cold-pressed cranberry juice, fresh lemon juice, cane sugar

S&S BLOODY MARY 12.5

Mamont Vodka, house bloody mary mix, spicy salt mix, pickled celery

HOT & SASSY 13

Codigo Blanco Tequila, spicy agave nectar, fresh lime juice, fresh grapefruit juice, Schilling Grapefruit Cider

SPECIAL TEA COCKTAIL 15

Ronnefeldt Chamomile Tea infused Suntory Japanese Whiskey, cane sugar, fresh lemon juice, egg white

DIXIE TEA 10

Lemonade, Ronnefeldt Sweet Berries Tea, Crop Organic Lemon Vodka

SPARKLING TEA 12

Medivol Crémant de Limoux Brut, Ronnefeldt Sweet Berries Tea

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 Hallelujah Hopricot 6.7% (14oz) 8

SAISON / FARMHOUSE ALES

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

BELGIAN-STYLE STRONG ALE

Avery Brewing The Reverend 10% (14oz) 8.5

Epic Brewing Brainless Belgian Ale 8.3% (14oz) 7

Victory Brewing Golden Monkey 9.5% (14oz) 7.5

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

Avery Brewing Ellie's Brown Ale 5.5% 7

Coronado Mermaid's Red 5.7% 7

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 5.2% 7.5

Beachwood Brewing 7.5

Foam Top Blonde 5.5%

Trumer Pils 4.8% 7

Schönramer Gold 6% 8

INDIA PALE ALE

Beachwood Rotating IPA 8.5

Figueroa Mountain Lizard's Mouth 9.2% (14oz) 8

King Harbor Tiki Hut 7.5% 7.5

Knee Deep Lupulin River 8% (14oz) 9

Mikkeller Brewing Windy Hill 7% 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

Gros Frere et Soeur 22

Hautes-Côtes de Nuits, France, '15

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

Corvina, Tenuta Sant'Antonio 10

'Scaia,' Veneto, Italy, '15

Malbec, Catena, La Consulta 14

Mendoza, Argentina, '15

Red Blend, VIK, 'Milla Cala,' 15

Millahue, Chile '12

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