



## 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** 10  
Caperberry, smoked paprika oil, grilled flatbread

**DUCK MEATBALLS** 13  
Shallot & hoisin glaze, shishito pepper, radish

**LAMB BELLY, KOREAN STYLE** 14  
Green onion, kimchi, pickled daikon wrap

**FRITTO MISTO** 12  
Cauliflower, green beans, broccolini, shishito pepper, parsley, togarashi vinaigrette

**GRILLED OCTOPUS** 14  
Marinated octopus, fingerling potato, arugula, grapefruit, peppadew pepper, olive tapenade

**LOBSTER & CRAB CAKES** 14  
Frisee, micro shiso salad, apple celery vinaigrette, tarragon tartar sauce

**MARROW BONES** 14  
Mushroom & olive tapenade, country bread, dry herbs

## FLATBREADS

**TRUFFLE & ARTICHOKE** 14  
Artichoke, oven dried tomato, ricotta, black truffle, truffle oil, Italian herb, tomato sauce, parmesan, parsley

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

**DUCK CHORIZO** 14  
House-made duck chorizo, asiago cheese, bell pepper, onion, roasted corn, tomato sauce, cilantro

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

## BIGS

**LAMB PAPPARDELLE** 21  
Braised lamb, fennel, oven dried tomato, arugula, garlic, shallots, parmesan cheese

**ROASTED MARY'S CHICKEN BREAST** 18  
Carrot purée, gnocchi, rainbow chard

**SKUNA BAY SALMON** 25  
Basil brown butter, hazelnuts, green beans, crème fraîche mash

**NATURAL FILET\*** 40  
Roasted cauliflower, English peas, cauliflower puree, prosciutto, port reduction

## BURGERS &amp; SUCH

With seasoned yukon potato chips, farm greens or french fries

**AMERICAN BURGER\*** 16  
Grass-fed beef, cheddar cheese, onion, 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

**ITALIAN SMOKED TURKEY** 16  
Hazelnut pesto, oven dried tomato, iceberg lettuce, red onion, peppadew peppers, jack cheese, red wine vinaigrette

**FISH & CHIPS** 18  
Beer battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

**MUSHROOM & SHORT RIB MELT** 18  
Braised beef short rib, roasted mushrooms, caramelized onions, watercress, mozzarella cheese, oven dried tomato, chipotle mayo, country bread

## SOUPS &amp; SALADS

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

**SOUP OF THE DAY** 8

**SPICED SHRIMP SALAD** 19  
Baby greens, arugula, grilled spiced shrimp, candied pecans, bacon, dry figs, toasted oats, aged cheddar, white balsamic vinaigrette

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

**CHICKEN & GOAT CHEESE** 18  
Seasoned chicken breast, goat cheese, red baby gem lettuce, tomato, green bean, green goddess dressing, peppadew peppers, avocado, sunflower seeds

**S&S COBB** 19  
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

**TRI-TIP\*** 19  
Pan roasted tri-tip, dill, baby red gem lettuce, watercress, fried onion, kamut, parmesan, chimichurri, lemon parmesan dressing

**AHI SOBA\*** 22  
Soba noodles, cabbage, cucumber, mint, cilantro, pickled carrots, sesame seeds, sliced almonds, togarashi vinaigrette, green onions

## SIDES

**MAC & 'SHROOMS'** 12  
White cheddar, wild mushroom, bread crumbs

**TRUFFLED THIN FRIES** 9  
Blue cheese sauce, truffle oil

**ROASTED BRUSSELS SPROUTS** 12  
Bacon, onion, 4 year cheddar, maple balsamic glaze

**CHARRED BROCCOLINI** 12  
Burrata cheese, garlic confit, almond, charred lemon

## WEST COAST OYSTER\*

Each 3.25 | 1/2 Dozen 19 | Dozen 36

## EAST COAST OYSTER\*

Each 3.5 | 1/2 Dozen 20 | Dozen 38

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 soda, fresh lime juice  
 •Substitute Redbreast 12 Yr Old Irish Whiskey for Saint Irish Mule

### WHISKEY AND COLA 14

Redbreast 12 Yr Old Irish Whiskey, house-made cola syrup, Q sparkling soda

### DARK & STORMY 12

Goslings Black Seal Rum, house-made ginger syrup, fresh lime juice, Q soda water

### S&S BLOODY MARY 12.5

Petergoff Vodka, house-made bloody mary mix, fresh horseradish

### MY PALOMA 13

Gran Dovejo Tequila, fresh citrus, agave nectar, Q grapefruit soda, black lava salt

### DON'T FIX ME 14

Old Elk Bourbon, lemongrass, dill, cane sugar, fresh lemon juice

### SPRING FLING 16

Nikka Gin, Aperol, Lillet Rose, rhubarb, fresh citrus, Le Colture Sparkling Rose

### MIMOSA with fresh orange juice

•San Venanzio DOCG Prosecco 9  
 •Medivol Crémant de Limoux Brut 12

Ask about our mimosa tray.

### COCKTAIL OF THE MONTH PRICE VARIES

Cocktail changes each month, made with seasonal ingredients

For every 'Cocktail of the Month' sold in April, we'll donate \$1 to support Autism Awareness Month.

## BOTTLED SODA & WATER

|                                       |      |
|---------------------------------------|------|
| Llanllyr Source Sparkling Water 750ml | 7    |
| Llanllyr Source Spring Water 750ml    | 7    |
| Mexican Coke: 12oz                    | 3.75 |
| Diet Coke: 8oz                        | 2.25 |
| 7-Up / Root Beer                      | 3.5  |
| Q Club Soda / Tonic / Ginger Ale      | 2.25 |

## JUICES & LEMONADES

|                                  |      |
|----------------------------------|------|
| Orange, Pineapple, or Grapefruit | 5    |
| <b>HOUSE LEMONADES</b>           |      |
| Plain                            | 4.5  |
| Kale + Cucumber                  | 4.75 |
| Blueberry                        | 4.75 |

## WINES BY THE GLASS

### SPARKLING

|   |    |
|---|----|
| Le Colture Brut Rosé Veneto, Italy, NV            | 13 |
| Medivol Crémant de Limoux Brut Limoux, France, NV | 12 |
| San Venanzio DOCG Prosecco Veneto, Italy, NV      | 10 |

### CHARDONNAY

|  |    |
|--|----|
| Delaire Graff Estate Reserve Banghoek, South Africa, '17               | 14 |
| Domaine Cordier Macon 'Aux Bois d'allier' Macon, Burgundy, France, '15 | 16 |
| Chalone Vineyard Estate, Chalone, '15                                  | 11 |
| Stoller Family Estate Reserve Dundee Hills, Oregon, '16                | 17 |

### OTHER WHITE VARIETALS

|  |    |
|--|----|
| White Rhone, Ferraton Pere & Fils 'Lauden' Cotes-du-Rhones Villages, France, '16 | 12 |
| Pinot Grigio, Casali Maniago Colli Orientali del Friuli, Italy, '16              | 10 |
| Riesling, Dr. Hermann 'H' Mosel, Germany, '18                                    | 14 |
| Sauvignon Blanc, La Petite Perriere Loire Valley, France, '17                    | 9  |
| Sauvignon Blanc, Peju Napa Valley '17  | 13 |

### ROSÉ

|  |    |
|--|----|
| Chateau Roquefeuille, 'Rosé in the Air' Cotes de Provence, France, '17 | 14 |
| Muga, Rioja, Spain, '17  | 12 |

### PINOT NOIR

|  |    |
|--|----|
| Lincourt, Santa Rita Hills, '15                          | 13 |
| Pellegrini, Russian River Valley, '17                    | 17 |
| La Rochelle, Paraiso Vineyard Santa Lucia Highlands, '14 | 19 |

### CABERNET SAUVIGNON

|   |    |
|---|----|
| Alta, 'Oso Malo', Napa Valley, '15            | 22 |
| Elderton Estate Barossa Valley, Australia '15 | 18 |
| Gouguenheim Reserva Mendoza, Argentina, '14   | 11 |
| San Fabiano Calcinaia Tuscany, Italy, '11     | 14 |

### OTHER RED VARIETALS

|   |    |
|---|----|
| Chianti Classico, Valiano Poggio Teo, Tuscany, Italy, '12 | 13 |
| Red Blend, VIK, 'Milla Cala' Millahue, Chile, '12         | 15 |
| Bordeaux, Château Aney Haut-Medoc, France, '15            | 15 |
| Malbec, Weinert Mendoza, Argentina, '06                   | 16 |

### OTHER RED VARIETALS (cont'd)

|   |    |
|---|----|
| Syrah, Saxon Brown 'Fighting Brothers', Sonoma Coast, '13         | 16 |
| Tempranillo Reserva, La Rioja Alta 'Viña Alberdi', Rioja, '12     | 14 |
| Zinfandel, Armida Winery Maple Creek Vineyard, Sonoma Valley, '15 | 16 |

### DRAFT BEER

#### SEASONAL SELECTION

Select Brewery (14oz) PRICE VARIES

#### PALE ALES

Eagle Rock Revolution 5.2% 7.5

#### CIDER

Golden State Cider 6.1% 8.5

#### SAISON / FARMHOUSE ALES

Funkwerks Saison 6.8% (14oz) 8

#### BELGIAN-STYLE STRONG ALE

Victory Brewing Golden Monkey 9.5% (14oz) 7.5

#### STOUT / PORTER

AleSmith Speedway Stout 12% (12oz) 10  
 Bell's Brewing Kalamazoo Stout 6% 8  
 Track 7 Nuckin' Futz Peanut Butter Porter 7.3% 9

#### CREAM ALE

Anderson Valley Cerveza Crema 5% 8

#### MALTY

Figueroa Mountain Danish Red Lager 5.5% 8

#### SOUR ALE

The Bruery Wit The Funk 5.7% (14oz) 9

#### WHEAT ALES

Funkwerks Belgian-Style White Ale 4.8% (14oz) 8  
 Karl Strauss Windansea Wheat 5.1% 7.5

#### LAGER / PILSNER

Alesmith Sublime Mexican Lager 5.2% 7.5  
 Beachwood Brewing Foam Top Blonde 5.5% 7.5  
 Chapman Crafted Pilsner 5.2% 8.5  
 Common Space Helles Lager 5.2% 8  
 Schönramer Gold 6% 8

#### INDIA PALE ALE

21st Amendment Blood Orange IPA 7% 8  
 Beachwood Rotating IPA 8.5  
 Common Space Brewing West Coast IPA 6.8% 8  
 King Harbor Tiki Hut 7.5% 7.5  
 Modern Times Rotating IPA 7.2% 9  
 Three Weavers Knotty IPA 8.6% (14oz) 8.5