

SPRING



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

SMALLS

- SQUEAKY CHEESE 8**
Breaded Heber farms cheese curds, harissa, charred onion aioli
- FAVA BEAN HUMMUS 9**
Caper berry, smoked paprika, sliced flat bread
- DUCK MEATBALLS 11**
Shallot & hoisin glaze, shishito pepper, radish
- LAMB BELLY, KOREAN STYLE 13**
Green onion, kimchi, pickled daikon wrap
- FRIED OCTOPUS 12**
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
- SHRIMP & KALE 13**
Oven-roasted tomato, herbed shrimp, mozzarella, chili flakes
- 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**
IPA battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce
- SKUNA BAY SALMON 23**
Basil brown butter, hazelnuts, green beans, crème fraîche mash
- STRIPED BASS 22**
Red quinoa, sautéed kale, garlic, shallots, fennel purée, tarragon
- NATURAL FILET MIGNON 29**
Natural filet mignon, Weiser potatoes, butternut squash hash, green beans, port reduction sauce

SOUPS & SALADS

- SHRIMP BISQUE 8**
- SOUP OF THE DAY 8**
- FARM GREENS 9**
Tomato, cucumber, onion, crimini mushrooms, champagne vinaigrette
- GRILLED SPICED SHRIMP 17**
Apple, fennel, avocado, tomato, onion, field greens, champagne vinaigrette
- 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 8**
Blue cheese sauce, truffle oil
- ROASTED BRUSSELS SPROUTS 10**
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
- FRIED CHICKEN SANDWICH 16**
Mustard slaw, sriracha honey, pickled onions
- STEAK HOUSE TRI-TIP SANDWICH 18**
Smoked natural tri-tip, fried onions, arugula, salsa, house-made steak sauce
- ROASTED TURKEY SANDWICH 15**
Smoked Diestel turkey breast, avocado, brie, pesto, mayo

EAST COAST OYSTER

Each 3 | ½ Dozen 17 | Dozen 33

WEST COAST OYSTER

Each 2.75 | ½ Dozen 15.5 | Dozen 30

White balsamic mignonette, cocktail sauce, lime

Ask your server for daily selection

COCKTAILS

HONEY LAVENDER MULE 13.5

Christiania Vodka, house-made agave ginger syrup, orange blossom honey, lavender bitters, fresh squeezed lime juice, Q sparkling water

•Substitute Knappogue Castle Irish Whiskey for an Irish Mule

JOLLY ROGER 12.5

Havana Club Anejo Clasico Rum, Diamond Demerara Rum, banana nectar, turbinado sugar, brandied cherries

STRAWBERRY PUNCH 13

Capurro Pisco, fresh lime juice, house-made strawberry cordial, dash of Emperor Norton Absinthe, egg white, cinnamon

ICED IRISH COFFEE 10

Powers Gold Label Irish Whiskey, house cold brew coffee, hand-whipped cream

PEPPER DERBY 12

Eagle Rare 10yr bourbon, black pepper syrup, grapefruit juice

MINT JULEP 13

McKenzie Chardonnay Finished Bourbon, limoncello syrup, fresh mint

B&B SMASH 12.5

Crop Organic Meyer Lemon Vodka, strawberries, basil, balsamic vinegar

WHISKEY AND COLA 14

Ohishi Single Brandy Cask Whisky, house-made cola syrup, Q sparkling water

WINES BY THE GLASS

SPARKLING

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

CHARDONNAY

Domaine Séguinot-Bordet Chablis Burgundy, France, '15	12
Hestan, San Francisco Bay, '13	18
Lafken, Maipo Alto, Chile, '15	14
Nugan Estate South Eastern, Australia, '12	9

OTHER WHITE VARIETALS

Chenin Blanc Château de la Mulonniere Loire Valley, France, '13	17
Pinot Grigio, Dipinti Vigneti delle Dolomiti, Italy, '15	9
Pinot Grigio, Velante, Veneto, Italy, '15	11
Riesling, Stephan Ehlan Kabinett Mosel, Germany, '15	14
Rosé, Curran Grenache Santa Barbara, '16	12
Rosé, VieVité Côte de Provence, France, '15	14
Sauvignon Blanc Downes Family, 'Sanctuary Peak' Elgin Valley, South Africa, '14	10
Viognier, Clarksburg Wine Co. Clarksburg, '11	12

PINOT NOIR

Fiddlehead, 'Fiddlestix 728' Santa Rita Hills, '12	21
Goldwater, Wairau Valley Marlborough, New Zealand, '14	16
Lincourt, Santa Rita Hills, '14	13

CABERNET SAUVIGNON

Altvs, Napa Valley, '11	22
Casa del Bosque Reserva Rapel Valley, Chile, '14	11
Kenefick Ranch, 'Chris's Cuvée' Napa Valley, '12	18
Lafken, Maipo Alto, Chile, '12	13

OTHER RED VARIETALS

Cabernet/Merlot Château Tour Haut-Cassan Bordeaux, Médoc, France, '10	18
Corvina, Tenuta Sant'Antonio 'Scaia,' Veneto, Italy, '14	10
Grenache/Syrah/Mourvedre Blend Château de Saint Cosme 'Les Deux Albion,' Côtes du Rhône, France, '13	16
Malbec, Mosso, Mendoza Argentina, '14	16
Merlot, Ranchería Cellars Santa Barbara, '14	10
Nerello Mascalese, Tenuta Terre Nobili, 'Alarico,' Calabria, Italy, '14	14
Sangiovese, Pinino Cupio Brunello di Montalcino Tuscany, Italy, '10	20
Syrah, Saxon Brown Sonoma Coast, '11	15
Zinfandel, Turley, 'Juvenile' California, '15	14

DRAFT

PALE ALES

El Segundo Citra Pale Ale 5.5% 7.5

CIDER

Thistly Cross Whiskey Cask Cider
6.9% (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

Founders Porter 6.5% 7.5
Great Divide Velvet Yeti Nitro 5% 7.5

CREAM ALE

Mother Earth Cali Creamin' 5.2% 7

MALTY ALES

AleSmith Nut Brown 5% 7.5
Coronado Mermaid's Red 5.7% 7
Port Brewing Shark Attack
Double Red 9% (14oz) 7.5

SOUR ALE

Avery El Gose 4.5% (14oz) 6.5
Modern Times Fruitlands
Passion Fruit Guava 4.9% (14oz) 8
Rodenbach Grand Cru 6% (10oz) 12

WHEAT ALES

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

LAGER / PILSNER

Beachwood Brewing 7.5
Foam Top Blonde 5.5%
Craftsman 1903 Lager 5.6% 8
Pizza Port Pick Six 5.2% 6
Schönramer Gold 6% 8

INDIA PALE ALE

Beachwood Rotating IPA 8.5
Firestone Walker
Luponic Distortion 5.9% 8
Hangar 24 Iconic Double IPA
9% (14oz) 8
Modern Times Orderville 7.2% 8