



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 13

Green onion, kimchi, pickled daikon wrap

FRIED ARTICHOKE 10

Fried, marinated artichoke hearts, broccolini, charred onion aioli

FRIED OCTOPUS 13

Fingerling potato, pickled red onion, arugula, sriracha aioli, lime juice

LOBSTER & CRAB CAKES 14

Frisee, micro shiso salad, apple celery vinaigrette, tarragon tartar sauce

HEIRLOOM TOMATO SALAD 13

Burrata cheese, cucumber, curry yogurt, mint, cilantro

FLATBREADS

RATATOUILLE 13

Eggplant, green squash, heirloom cherry tomato, goat cheese, tomato sauce, herb de provence

BURRATA 14

Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, 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

SEAFOOD BUCATINI 19

Clams, mussels, cod, saffron broth, prosciutto, zucchini, fennel, bucatini pasta, parsley, grilled bread

ROASTED MARY'S CHICKEN BREAST 18

Carrot purée, gnocchi, rainbow chard

SKUNA BAY SALMON 24

Basil brown butter, hazelnuts, green beans, crème fraîche mash

NATURAL FILET MIGNON* 30

Mash potatoes, patty pan, pea greens, port wine bacon glaze

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 19**

Peaches, feta cheese, pickled carrots, candied peanuts, peach 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, 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* 21

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

WEST COAST OYSTER*

Each 3 | 1/2 Dozen 18 | Dozen 35

EAST COAST OYSTER*

Each 3.25 | 1/2 Dozen 19 | Dozen 37

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 Redbreast 12yr for an Irish Mule

WHISKEY AND COLA 14

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

SAINT RITA 12.75

Gran Dovejo Blanco Tequila, agave nectar, fresh lime juice, Greenbar Orange Liqueur, Wahaka Mezcal float, house salt rim

SUNSHINE SHANDY 14

Plantation Pineapple, fresh citrus blend, cane sugar, Ommegang Pale Sour, candied grapefruit

RASBERRY BERET 13

Gran Dovejo Silver Tequila, raspberry rosewater cordial, fresh lemon juice, Q soda water

SPECIAL TEA COCKTAIL 13.5

Peach tea infused Knappogue 14 yr Irish Whiskey, cane sugar, fresh lemon juice, egg white, nutmeg

S&S BLOODY MARY 12.5

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

ALOE THERE 15.5

Chateau Aloe Vera Liqueur, Luxardo Bitter Bianco, muddled cucumber, fresh lemon juice, prosecco, sparkling water

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

Julian Cider 8.9% (14oz) 9

SAISON / FARMHOUSE ALES

Common Space 8.5

Jasmine Rice Saison 5.5% (14oz)

BELGIAN-STYLE STRONG ALE

Avery Brewing The Reverend 10% (14oz) 8.5

The Bruery Or Xata 7.2% (14oz) 9

Victory Brewing Golden Monkey 9.5% (14oz) 7.5

STOUT / PORTER

Left Hand Milk Stout 6% 7.5

AleSmith Speedway Stout 12% (12oz) 10

CREAM ALE

Mother Earth 7.5

Cali Creamin' Nitro 5.2%

MALTY ALES 7

Coronado Mermaid's Red 5.7% 7

SOUR ALE

Dogfish Head SeaQuench Ale 4.9% (14oz) 9

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 Foam Top Blonde 5.5% 7.5

Common Space Helles Lager 5.2% 8

Krombacher Pilsner 4.8% 7.5

Schönramer Gold 6% 8

INDIA PALE ALE

21st Amendment 8

Blood Orange IPA 7%

Beachwood Rotating IPA 8.5

King Harbor Tiki Hut 7.5% 7.5

Mikkeller Brewing Windy Hill 7% 9

Modern Times Orderville 7.2% 8

Three Weavers 8.5

Knotty IPA 8.6% (14oz)

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, '16 14

Hill Family Estate Reserve 17

Napa Valley, '13

Nugan Estate 9

South Eastern, Australia, '15

OTHER WHITE VARIETALS

Pinot Grigio, Casali Maniago 10

Colli Orientali del Friuli, Italy, '16

Pinot Grigio, Velante, Veneto, Italy, '17 12

Riesling, Stephan Ehlan Kabinett 14

Mosel, Germany, '16

Rosé, Curran Grenache 12

Santa Barbara, '17

Rosé, VieVité 14

Côte de Provence, France, '17

Sauvignon Blanc, La Petite Perriere 10

Loire Valley, France, '17

Viognier, Clarksburg Wine Co. 12

Clarksburg, '17

PINOT NOIR

Gros Frere et Soeur 22

Hautes-Côtes de Nuits, France, '15

Lincourt, Santa Rita Hills, '15 13

Pellegrini, Russian River Valley, '15 17

CABERNET SAUVIGNON

Alta, 'Oso Malo,' Napa Valley, '14 22

Casa del Bosque Reserva 11

Rapel Valley, Chile, '15

Hill Family Estate, 'Atlas Peak' 18

Napa Valley, '14

San Fabiano Calcinaia 14

Tuscany, Italy, '11

OTHER RED VARIETALS

Bordeaux, Château Pey la Tour 13

France, '14

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, Carlos Serres 12

Rioja Reserva, Spain, '11

Syrah, Saxon Brown 15

Sonoma Coast, '12

Zinfandel, Turley, 'Juvenile' 16

California, '16

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