

SNACKS

SPICY SNACK MIX 5
MARCONA ALMONDS 8
CITRUS MARINATED OLIVES 9

SIDE SALAD 6
HOUSE-MADE POTATO CHIPS 9
SHOESTRING FRIES 9

STARTERS

DAILY SOUP 12 served with parker house rolls

DAILY FLATBREAD 18 chef's handcrafted selection

MARKET VEGETABLES 15 mixed olives, marcona almonds, goat cheese spread, hummus, herb flatbread

BRUSSELS & BURRATA 13 charred brussels sprouts, burrata cheese, balsamic glaze, cranberries, roasted almonds

EAT YOUR GREENS

grilled chicken + 7 | grilled shrimp + 8 | fish + 8
 chimichurri steak + 9

LITTLE GEM SALAD 17

roasted tomatoes, cucumber, red onion,
 blue cheese, croutons, sliced almond,
 shaved radish, lemon vinaigrette

HARVEST GRAIN SALAD 17

mixed greens, quinoa, lentils,
 garbanzo beans, shaved fennel,
 flax seed, pepitas,
 black garlic vinaigrette

ROASTED BEET SALAD 16

aged goat cheese, grapefruit,
 arugula, glazed walnuts,
 sherry vinaigrette

HANDHELDS

*includes house made potato chips
 substitute side salad or fries + 2*

BACON CHEESEBURGER 22

lto, pickle, garlic mayo,
 house sauce

CRISPY CHICKEN SANDWICH 19

bbq seasoned, bacon, lto, pickle,
 honey mustard

BLACKENED FISH SANDWICH 19

cajun seasonal white fish filet, iceberg
 lettuce, tomato, pickle, creole aioli,
 hoagie roll

TARRAGON SHRIMP WRAP 18

poached baja shrimp, tarragon aioli,
 napa slaw, spinach herb tortilla

TURKEY BLTA 19

sliced turkey breast, bacon, lettuce,
 tomato, avocado, garlic aioli

MAINS

PROTEIN BOWL 20

lentil & quinoa pilaf,
 seasonal vegetables,
 soyrizo black beans,
 charred lemon, avocado

*grilled chicken + 7 / grilled shrimp + 8
 fish + 8 / chimichurri steak + 9*

STEAK FRITES 35

prime new york steak,
 truffle fries, arugula,
 chimichurri, garlic aioli

CREOLE FETTUCINE 26

creole cream sauce,
 caramelized pepper &
 onion, andouille sausage,
 baby spinach, aged
 fiscalini cheddar

grilled chicken + 7 / grilled shrimp + 8

18% service charge will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRAFT

- ROTATING CRAFT CIDER *11*
- ROTATING NITRO CRAFT BEER *11*
- STONE BUENAVEZA *11*
salt & lime mexican lager 4.7% abv
- MODERN TIMES ORDERVILLE *11*
mosiac ipa 7.2% abv
- HARLAND JAPANESE LAGER *11*
japanese lager 5.0% abv
- PIZZA PORT CHRONIC *11*
amber ale 4.9% abv
- ABNORMAL 'ABNORMALWEISS' *11*
german hefeweizen 5.3% abv
- ALESMITH .394 *11*
san diego pale ale 6.0% abv
- STONE DELICIOUS *11*
india pale ale 7.7% abv
- EMBOLDEN BROKEN RECORD *11*
san diego IPA 6.8% abv
- STELLA ARTOIS *11*
pilsner 5.5% ABV
- COORS LIGHT *10*
american lager 4.2% ABV

CANNED & BOTTLED

- ALLAGASH *9*
- CORONA *9*
- BUDWEISER *9*
- BUD LIGHT *9*
- MICHELOB ULTRA *9*
- SAM ADAMS *9*
- BLUE MOON *9*
- HEINEKEN *9*
- MODELO ESPECIAL *9*
- GUINNESS DRAUGHT *9*
- TRULY HARD SELTZER *9*
- HEINEKEN 0.0 N/A *9*

SIGNATURE COCKTAILS

juices are fresh squeezed daily

- WHISKEY MILANO** *18*
buffalo trace, campari,
lime, simple syrup
- PURPLE PRICKLY PEAR** *18*
bombay sapphire, elderflower liqueur,
pear nectar, lemon, honey syrup
- SMOKED CHERRY STORM** *18*
del maguey mezcal, luxardo cherry
syrup, lime, tropical fruit foam
- NEW YORK STATE OF MIND** *18*
maker's mark, lemon,
simple syrup, pinot noir
- ITALIAN GRAPEFRUIT SPRITZ** *18*
aperol, liquer de pamplemousse,
prosecco, sparkling water
- SUNDAY NIGHT DELIGHT** *17*
ketel citroen, guava purée, lemon,
simple syrup, prosecco
- WILD OCEAN BREEZE** *17*
bacardi, blue curacao, kiwi purée,
lime, simple syrup
- ORANGE INFERNO** *18*
ghost tequila, grapefruit liqueur, habanero
agave, orange juice, lime, chili salt rim

SEASONAL LIBATIONS

- COFFEE & WHISKEY NOIR** *20*
buffalo trace, kahlua, espresso, vanilla foam
- SWEET HARVEST APPLE OLD FASHIONED** *18*
captain morgan spiced rum, apple brown sugar syrup, angostura bitters
- PERFECT AUTUMN SANGRIA** *19*
red wine, pomegranate liqueur, cranberry, apple, cinnamon

M.K. BARREL AGED

BATCHED AND AGED IN-HOUSE IN CHARRED AMERICAN OAK BARRELS

- OLD FASHIONED** *19*
buffalo trace bourbon, sugar,
aromatic bitters
- MANHATTAN** *19*
sazerac rye, carpano antica sweet
vermouth, aromatic bitters

ZERO PROOF MOCKTAILS

- GINGER PEACH SMASH** *8*
peach purée, honey syrup, lemon, ginger beer, mint
- MIDNIGHT SPELL** *9*
lyres blood orange, ginger ale, zero proof aromatic bitters
- CRISP CUCUMBER REFRESHER** *8*
cucumber, basil, lime, simple syrup, sparkling water, citrus soda

BUBBLES

- | | 6oz | 9oz | bottle |
|--|-----|-----|--------|
| PROSECCO avissi, extra dry, salgareda, italy | 12 | | 48 |
| TELMONT brut, damery, france | 24 | | 75 |
| CREMANT D'ALSACE ROSÉ pierre sparr, brut, alsace, france | 19 | | 76 |

ROSE & WHITE

- | | | | |
|---|----|----|----|
| SAUVIGNON BLANC brancott estate, marlborough, new zealand | 15 | 22 | 60 |
| CHARDONNAY bravium, russian river valley, california | 17 | 25 | 68 |
| CHARDONNAY laroche, chablis, france | 18 | 27 | 72 |
| ROSÉ fleurs de prairie, languedoc, france | 14 | 21 | 56 |
| PINOT GRIGIO pighin, friuli, italy | 16 | 24 | 64 |

RED

- | | | | |
|--|----|----|----|
| PINOT NOIR martin ray, sonoma coast, california | 17 | 25 | 68 |
| ZINFANDEL ridge "three valleys", sonoma, california | 18 | 27 | 72 |
| MERLOT alexander valley vineyards, sonoma county, california | 16 | 24 | 64 |
| MALBEC alta vista estate, mendoza, argentina | 16 | 24 | 64 |
| CABERNET SAUVIGNON austin hope, paso robles, california | 22 | 33 | 88 |
| CABERNET SAUVIGNON daou discovery, paso robles, california | 16 | 24 | 64 |
| NEBBIOLO beni di batasiolo, langhe, italy | 16 | 24 | 64 |

W I N E