**STARTERS**

**Street Corn Soup** 8
lime crema | jalapeno | tajin | cotija cheese | micro cilantro

**Cheesy Garlic Bread** 15
aged parmigiano-reggiano | mozzarella | fines herbs | chili flakes | whipped black garlic butter | roasted garlic butter | crispy garlic chips | rustic country french boule | sherry vinegar sundried tomato pesto

**Ahi Tower** 18
fresh-cut local ahi tuna | avocado | ponzu sauce | sriracha aioli | cucumber | micro cilantro | crispy taro chips

**MAIN PLATES**

**Chef’s Caesar** 15
red and green baby romaine | creamy caesar dressing | grated parmigiano-reggiano | asiago garlic croutons | roasted cherry heirloom tomatoes | add herb-marinated grilled chicken +7 or lemon garlic shrimp +8 or flat iron steak +10

**Flat Iron Steak Salad** 19
fresh picked pea tendrils | frisee | whipped lemon-ricotta toast | avocado | shaved watermelon radish | everything spice | mint puree | red chimichurri | horseradish vinaigrette

**Winter Wonderland Salad** 15
rainbow swiss chard | shaved red onion | dried cranberries | pomegranate | mandarin oranges | herb goat cheese crumbles | toasted pumpkin seeds | apple cider vinaigrette | add herb-marinated grilled chicken +7 or lemon garlic shrimp +8 or flat iron steak +10

**Roasted Vegetable Garden** 20
roasted zucchini | summer squash | bell pepper | sweet cipollini onion | baby carrots | frisee | lemon vinaigrette | olive tapenade | roasted garlic hummus | warm pita

**Mushroom Ravioli** 22
portobello mushroom-stuffed ravioli | pesto cream sauce | roasted cherry heirloom tomato | caramelized onion | shaved parmigiano-reggiano | micro basil

**Bone-in Pork Chop** 25
8 oz. apple cider grilled pork chop | red skin garlic mashed potatoes | porcini brown gravy | roasted vegetables | sage butter

**Red Wine Braised Short Rib** 28
slow braised boneless short rib | creamy goat cheese polenta | roasted brussel sprouts | red wine demi-glace

**En Papiote Steamed Salmon** 22
6 oz. salmon filet | fresh herbs | marble potatoes | asparagus | meyer lemon

**Chicken Picatta** 22
crusted chicken breast | creamy lemon caper sauce | capellini pasta | parmigiano-reggiano

The following items can upgrade: truffle fries or sweet potato fries $3

**Baja Beer-Battered Fish Tacos** 18
shaved cabbage | lime crema | fresh pico de gallo | micro cilantro | corn tortillas | beer-battered fries

**Buttermilk Crispy Chicken Sandwich** 19
buttermilk cajun fried chicken breast | mixed cabbage slaw | house bread ‘n’ butter pickles | sriracha aioli | toasted brioche | beer-battered fries

**Philly Philly** 20
thin-sliced ribeye steak | caramelized onions | sautéed crimini mushrooms | roasted bell pepper | gruyere fondue | sharp white cheddar | pickled fresno chilies | soft hoagie roll | beer-battered fries

* Menu items may contain or come in contact with wheat, gluten, eggs, peanuts, tree nuts, milk, shellfish or soy. Please let us know of any allergies so we may better serve you.
SPECIALTY COCKTAILS

Serval Strawberry Pink Peppercorn Lemonade
local craft vodka | muddled fresh strawberry | pink peppercorn | strawberry shrub | fresh squeezed lemonade | strawberry | sugar rim | on the rocks

Porcupine Pomegranate Skinny Margarita
silver tequila | pomegranate juice | fresh-squeezed lime | all-natural agave | salt rim | on the rocks

Mandrill
rum | guava puree | passion fruit puree | all-natural agave | pineapple juice | splash of sour | shaken on the rocks | garnished with pineapple leaves

Baboon Blackberry Smash
craft bourbon | local blackberry shrub | fresh-squeezed lime | all-natural agave | club soda | thyme sprig | on the rocks

Local Rotating Craft on Draft
ask your server for our current selection

Bivouac San Diego Jam Blackberry Cider
6% ABV

Societe The Harlot Belgian Blonde
5.6% ABV

Stone Buenaveza Mexican Style Lager
4.7% ABV

Stone Xocoveza Tres Leches Stout
8.5% ABV

Abnormal Abnormalweiss
5.3% ABV

Harland Japanese Lager
5% ABV

Port Brewing Mongo Double IPA
8% ABV

Mikkeller Windy Hill IPA
7% ABV

Pizza Port California Honey Blonde
4.8% ABV

Burgeon Pistil Pilsner
4.80% ABV

Tasmanian Tequila Cucumber
reposado tequila | muddled market cucumber | fresh-squeezed lime | chili spice | simple syrup | ginger beer | on the rocks

Kookaberry Mojito
acai-blueberry vodka | blueberry | mint | lime juice | simple syrup | splash of lemonade | club soda | on the rocks

Firefly Lemonade
sweet tea vodka | fresh lemonade | lemon wedge | on the rocks

Pear Tree Martini
pear vodka | lemon juice | simple syrup | elderflower liquor | sliced jalapeño slice | served up

Chameleon
rum | gin | vodka | melon liquor | sweet and sour | splash of Sprite | lemon wedge | maraschino cherry | on the rocks

DESSERT

Madagascar Vanilla Ice Cream Sundae
hot chocolate fudge | house-made thick and rich salted caramel | fresh macerated mixed berries | milk chocolate-coated crispy rice pieces | chantilly cream | amarena cherries

Old Fashioned Warm Peach Cobbler
Spiced rum-soaked peaches | cinnamon sugar crust | vanilla bean ice cream

BEVERAGES

Soft Drinks
Coca-Cola | Diet Coke | Sprite | Orange | Mr. Pibb
Unsweetened Passion Fruit Iced Tea
Lemonade
Coffee
Regular | Decaf

Gloria Ferrer Sparkling Wine
Sonoma County
12 | 40
La Playa Sauvignon Blanc Chile, 2020
10 | 33
Fess Parker Riesling Santa Barbara, 2019
12 | 40
Di Bruno Pinot Grigio Arroyo Grande, 2018
13 | 42
Trefethen Chardonnay Napa Valley, 2018
13 | 42
Decoy Rose Sonoma County, 2020
12 | 39
Laetitia Estate Pinot Noir Arroyo Grande, 2018
14 | 46
William Hill Merlot Napa Valley, 2018
13 | 42
Rabble Red Blend Paso Robles, 2019
13 | 42
Vina Robles Cabernet Sauvignon Paso Robles, 2018
14 | 46