

bites, snacks, meals

WOOD OVEN ROASTED OLIVES 7

CHORIZO DEVILED EGGS 7

ADOBO FRENCH FRIES

dried chilies & mexican oregano 6

GREEN GARBANZO HUMMUS

chive flat bread, fresh and roasted veggies 11

SMOKED BEELER'S PORK QUESADILLA

queso chihuahua, charred tomatillo, radish salad 12

ZOE'S PEPPERONI MARKET PEPPER FLATBREAD

all natural pepperoni, Suzie's peppers, basil, red sauce 14

FIG AND PROSCIUTTO FLATBREAD

white sauce, goat cheese, caramelized onions, bourbon honey 16

KALE CHICKEN CAESAR

tuscan kale, garlic-parmesan dressing, caper,
cured egg yolk, mini croutons 16

CHOP SHOP

marinated artichokes, cherry tomatoes, red onion, nicoise olives with
romaine lettuce, smoked white cheddar, salami, toasted pistachios,
red wine vinaigrette 15

THAI TOWN SALMON

arugula, mint, lemon basil, edamame, carrot, red onion, cucumber,
ginger lemongrass dressing 21

ROYALE WITH CHEESE

ground short rib burger, potato bun, white cheddar,
secret sauce, house pickles, adobo french fries 14

MARY'S CHICKEN CLUB

whole wheat bun, jalapeno lime aioli, arugula, tomato, avocado,
pecan wood smoke bacon, adobo french fries 15

BLACKENED SHRIMP TACOS

pineapple pico de gallo, avocado crema, shredded cabbage, adobo
french fries 18

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please note: 15% taxable service charge added to all food and beverage paid out in entirety to our front-of-house service team in addition to their living wage.

mixes

CRANKY J | 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 12

deep eddy, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 14

fig infused high west double rye, maple, nocello

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine

SAY ALOE TO MY LITTLE FRIEND | 12

selva rey white rum, aloe simple, citrus, prickly pear

PINK NEGRONI | 13

plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB | 12

belvedere, st. germaine, bitter truth violet liqueur, lime

mocktails

BEEEEEE YOURSELF 8

lavender, lemon, honey, sparkling water

WITH THE SAFETY ON 8

aloe simple, citrus, prickly pear, coconut water

beers

DRAFTS

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEIS | HEFEWEIZEN | 8

FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | ENGLISH BROWN ALE | 8

KNEE DEEP STOUTELLO | NUTELLA STOUT | 8

wines

SPARKLING

MUMM, BRUT | Napa | 12

SCHARFFENBERGER, ROSÉ | North Coast | 16

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 12

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11

GROTH, SAUVIGNON BLANC | Napa | 13

IMAGERY, CHARDONNAY | CA | 9

LANDMARK, CHARDONNAY | Sonoma | 15

FESS PARKER, RIESLING | Santa Barbara | 12

WENTE, ROSÉ | CA | 13

RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12

SIDURI, PINOT NOIR | Russian River | 18

A V VINEYARDS, SYRAH | Alexander Valley | 12

CHARLES KRUG, MERLOT | Napa | 12

SLOW PRESS, CAB SAUV | Paso Robles | 12

MT. VEEDER, CAB SAUV | Napa | 20

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

MOTHER EARTH | CREAM ALE | 7

ACE PINEAPPLE | CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 6

BALLAST POINT | MANGO EVEN KEEL | 6

BALLAST POINT SCULPIN | IPA | 7

STONE TANGERINE EXPRESS | IPA | 7