



## APPETIZERS

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LOCAL CHEESE & CHARCUTERIE BOARD	28
Chef Selected Local Cheese + Charcuterie	
HARISSA HUMMUS GF	13
Cucumber + Olive + Chili + Feta + Radish + Tomato + Toasted Naan	
NASHVILLE FRIED CHICKEN WINGS	14
House Dill Pickles + Buttermilk Dressing + Nashville Spice	
CRISPY CALAMARI	14
Sweet Chili Aioli	
BBQ CHICKEN QUESADILLA	14
Chicken Breast + Corn + Black Beans + Cheddar Cheese + Guacamole	
JUMBO LUMP CRAB CAKES	16
Green Herb Tartar Sauce + Wild Arugula + Corn Relish	
PORK BELLY POUTINE	14
Kennebec Fries + Pork Belly Gravy + Curds	
SEARED SPICY TUNA	16
White Rice + Pickled Cucumber + Carrot + Daikon + Scallions + Avocado Edamame + Micro Cilantro	
CHARRED BRUSSELS	12
Pecorino Romano + Crispy Elephant Garlic Chips + Lemon Mustard Dressing	
BLACKENED SALMON TACOS	16
Mango Salsa + Spicy Slaw + Red Rice + Black Beans	

## SOUP + SALAD

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HEIRLOOM TOMATO BISQUE	10
Basil + Parmesan Croutons	
CHICKEN NOODLE SOUP	10
COBB SALAD	19
Chicken + Avocado + Bacon + Hard Boiled Egg + Chopped Romaine + Garlic Croutons + Cheddar Cheese + Bleu Cheese	
CLASSIC CAESAR	14
Chopped Romaine + Toasted Garlic Croutons + Parmesan Cheese + Creamy Caesar	
KALE BLUEBERRY CHÈVRE SALAD	16
Kale + Chèvre + Blueberries + Tomatoes + Coconut Lemon Dressing	

## DESSERT

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CARROT CAKE	11
Caramel + Chantilly Cream	
BROWN BUTTER APPLE TART	13
Vanilla Ice Cream + Caramel Sauce + Chantilly Cream	
MEYER LEMON TART	13
Raspberry Coulis + Chantilly Cream	
SALTED DULCE DE LECHE BROWNIE	13
Sea Salt Caramel Gelato + Chocolate + Candied Bacon + Chantilly Cream	

## FLATBREAD + SANDWICHES

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MEATLOVERS FLATBREAD	17
Marinara + Mozzarella + Pepperoni + Bacon + Sausage + Prosciutto	
TUSCAN FLATBREAD	16
Basil Pesto + Buratta + Baby Tomatoes + Roasted Peppers + Olives	
MARGHERITA FLATBREAD	15
Marinara + Buratta + Tomato + Basil	
CAPTAIN'S BURGER 🍷	\$1 donated to Save the Children 19
Double Brisket Patty + Aged White Cheddar + Romaine + Spiced Onion Ring + Tomato + Chipotle Aioli + Bacon + Brioche Bun	
substitute: BEYOND MEAT BURGER +2	
PRIME RIB FRENCH DIP	17
Shaved Prime Rib + Swiss + French Roll + Natural Au Jus	
SHORT RIB GRILLED CHEESE	18
Tender Shredded Short Rib + Sourdough + Caramelized Onion + Spicy Mayo + Wild Arugula + California Cheddar + Pickled Peppadew Chiles	
NASHVILLE CHICKEN SANDWICH	17
Crispy Nashville Chicken + Cheddar Cheese + Slaw + Dill Pickles + Mayo Brioche Bun	
TURKEY CLUB	16
Toasted Sourdough + Bacon + Avocado + Pepper Jack Cheese + Wild Arugula + Aioli	

## ENTREES

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WILD MUSHROOM & CHICKEN PENNE	28
Wild Mushrooms + Peas + Spinach + Leeks + Light Parmesan Crème	
POMEGRANATE JIDORI CHICKEN	30
Free Range California Jidori Chicken + Wild Rice + Corn + Acorn Squash + Beets + Beurre Blanc + Micro Greens	
PAN ROASTED SCOTTISH SALMON	33
Quinoa + Brussels Sprout + Sweet Potato + Watercress + Apple Maple Butter	
SEARED DIVER SCALLOPS	35
Butternut Squash + Barley + Cauliflower + Ginger Beet Puree	
CAJUN SHRIMP & GRITS	36
Sautéed Cajun Shrimp Scampi + Bacon + Cheddar + Grits	
SLOW BRAISED ANGUS SHORT RIB	39
Garlic Mashed Potatoes + Braised Kale + Crispy Brussels Sprouts + Port Wine Reduction	
12oz PRIME NEW YORK STEAK FRITES GF	45
Crisp Chopped Caesar Salad + Hand Cut Fries + Natural Jus	

## SIDES

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GRILLED ASPARAGUS GF	10
crispy shallots + apple maple vinaigrette + bacon	
KENNEBEC FRENCH FRIES	9

20% gratuity added to parties of 6 or more  
 Maximum 4 separate checks or credit cards per table due to system limitations  
 Credit cards are required to start a tab at the bar  
 20% gratuity will be added to open tabs at closing

**WHITE & ROSE WINES**      **Glass**   **Bottle**

VINHO VERDE BROADBENT, Portugal	12	48
RIESLING POET'S LEAP, Columbia Valley, Washington	14	56
ROSE VIEVITÉ, Rosé Côtes de Provence, France	14	56
SAUVIGNON BLANC KIM CRAWFORD, New Zealand	13	48
CHARDONNAY SONOMA CUTRER, Sonoma, Ca.	15	60
SANCERRE PASCAL JOLIVET SAUVAGE, Loire Valley, France	105	

**RED WINES**      **Glass**   **Bottle**

PINOT NOIR CHERRY PIE, Tri-County, California	14	56
PATZ & HALL, Sonoma, California	22	88
RED BLEND SILK & SPICE, SOGRAPE, Portugal	13	52
CAB FRANC THE FRANC, Lodi, California	14	52
CABERNET SAUVIGNON JUSTIN, Paso Robles, California	18	70
STAG'S LEAP FEY, Cabernet, Napa, California		325
OCTAVIUS Fumanelli Della Valpolicella, Amarone, Italy		335

**SPARKLING WINES**      **Bottle**

RUFFINO, Prosecco (187ml)	12
CHANDON, Brut, California	52
MUMM NAPA, Brut Prestige California	52
MOËT & CHANDON, Imperial, Champagne	138
VUEVE CLICQUOT, Yellow Label, Champagne	151
VUEVE CLICQUOT, Gold Label Vintage 2012	195
PERRIER-JOUËT, Blason Rosé, France	135
PERRIER-JOUËT, Belle Epoque Brut, France	295

**DRAFT BEER**      **9 each**

LBC IPA - WEST COAST IPA - BEACHWOOD - 7.1% ABV
HAZY IPA - MADEWEST - 7.0% ABV
LITTLE BO PILS - PILSNER - SMOG CITY - 4.4% ABV
CHRONIC AMBER ALE - PIZZA PORT - 4.9% ABV
BLACK HOUSE STOUT - MODERN TIMES - 5.8% ABV
HEF LEPPARD - HEFEWEIZEN - BEACHWOOD - 5.1%

**BOTTLE & CAN BEER**      **8 each**

FRUITLANDS SOUR, Modern Times, San Diego - 4.8% abv
HAYABUSA LAGER, Beachwood, Long Beach - abv 5.3%
BUENAVEZA MEXICAN LAGER, Stone, - abv 4.7%
DELICIOUS IPA, Stone, San Diego - abv 7.7%

CORONA | HEINEKEN | BUDWEISER  
BUD LITE | MICHELOB ULTRA

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**HOUSE FAVORITES** 4pm-12am

CORVETTE SUMMER  c. 2011, Los Angeles	14
Tequila   Grapefruit   Tonic   Lime	
SEASIDE	17
Gin   Lillet Blanc   Elderflower   Lemon	
MULE c. 1970's, Los Angeles	13
Vodka   Ginger Beer   Lime	
SUMMERTIME SPRITZ	14
Salers Aperitif   Cappelletti Aperitivo   Amaro Angelino   Sparkling Wine	
ESPRESSO MARTINI c. 1983 London	18
Vodka   Espresso   St George Coffee Liqueur	
SMOKED OLD FASHIONED c. 1803, New York	20
Bourbon-Rye-Cognac Blend   Bitters   Brandied Cherry   Turbinado	
COCONUT AGED NEGRONI	18
Dry Gin   Campari   Carpano Antica Vermouth   Aged in a Coconut	
CLARIFIED ENGLISH MILK PUNCH c. 1710 England	18
Courvoisier   Rum   Whiskey   Absinthe   Pineapple   Spices Oleo Saccharum Spices Bitters   Green Tea   Clarified Milk	

**HAPPY HOUR**

Daily 3pm-6pm

**COCKTAILS****WELL HIGHBALLS 8**

(1.5oz spirt with soda, juice, or tonic)

Smirnoff | Jim Beam | Sauza Silver | Bacardi Silver | Beefeater

**MULE 9****SAUZA MARGARITA 9****BEAM OLD FASHIONED 10****WINE** Glass 7Magnolia Grove **CABERNET** or **CHARDONNAY****BEER 7****HAYABUSA LAGER** Beachwood Brewery, Long Beach - abv 5.3%**BUENAVEZA MEXICAN LAGER** Stone, San Diego - abv 4.7%**DELICIOUS IPA** Stone, San Diego - abv 7.7%**HAPPY HOUR FOOD****\$10 each**

Daily 3pm-6pm

**GARLIC & FETA FRIES****HARISSA HUMMUS**

Cucumber + Olive + Chili + Radish + Tomato + Toasted Naan

**FRIED CHICKEN WINGS**

House Dill Pickles + Buttermilk Dressing + Nashville Spice

**BBQ CHICKEN QUESADILLA**

Chicken Breast + Corn + Black Beans + Cheddar Cheese

**HOUSE MADE CHIPS & GUACAMOLE**