



APPETIZERS

SKILLET BAKED PARKER ROLLS	7
LOCAL CHEESE & CHARCUTERIE BOARD	28
chef selected local cheese + charcuterie	
HARISSA HUMMUS GF	12
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 + daikon	
PORK BELLY POUTINE	13
hand cut kennebec fries + pork belly gravy + curds	
TUTTI FRUTTI FRIED GREEN TOMATOES	12
burrata + roasted beets + shallot dressing	
CHARRED BRUSSELS	11
pecorino romano + crispy elephant garlic chips + lemon mustard dressing	
BLACKENED SALMON TACOS	15
mango salsa + spicy slaw + red rice + black beans	

SOUP + SALAD

HEIRLOOM TOMATO BISQUE	9
basil + parmesan croutons	
CHICKEN & GARDEN VEGETABLE SOUP	9
fresh herbs	
COBB SALAD	18
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	
CHOPPED SALAD	16
chopped wild arugula + bacon + avocado + baby heirloom tomatoes balsamic onions + quinoa + shaved parmesan + almonds + soy beans sherry vinaigrette	

DESSERT

CARROT CAKE	10
caramel + chantilly cream	
TRIPLE CHOCOLATE CHEESECAKE	12
chocolate + strawberry	
BROWN BUTTER APPLE TART	13
vanilla ice cream + caramel sauce + chantilly cream	
MEYER LEMON TART	14
raspberry coulis + chantilly cream	
SALTED DULCE DE LECHE BROWNIE	13
sea salt caramel gelato + chocolate + candied bacon + chantilly cream	

FLATBREAD + SANDWICHES

MEATLOVERS FLATBREAD	17
marinara + mozzarella + pepperoni + bacon + sausage + prosciutto	
TUSCAN FLATBREAD	15
basil pesto + buratta + baby tomatoes + roasted peppers + olives	
MARGHERITA FLATBREAD	14
marinara buratta tomato basil	
CAPTAIN'S BURGER	19
double brisket patty + aged white cheddar + romaine spiced onion ring + tomato + chipotle aioli + bacon + brioche bun + fries substitute: BEYOND MEAT BURGER +2	
PRIME RIB FRENCH DIP	17
shaved prime rib + swiss + french roll + natural au jus	
SHORT RIB GRILLED CHEESE	17
tender shredded short rib + sourdough + caramelized onion + spicy mayo wild arugula + california cheddar + pickled peppadew chiles	
NASHVILLE CHICKEN SANDWICH	16
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

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	32
quinoa + brussels sprout + sweet potato + watercress + apple maple butter	
SEARED SPICY TUNA BOWL	16
white rice + pickled cucumber + carrot + daikon + scallions + avocado edamame + micro cilantro	
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

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



Please notify your server if you are paying with a voucher or have a group discount
 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 5oz 9oz Bottle**CHARDONNAY**

SNOQUALMIE, Washington	11	16	44
SONOMA CUTRER, California	13	19	52

ROSE 11 16 44

FLEURS DE PRAIRIE, Cotes De Provence, France

PINOT GRIGIO 12 17 48

PIGHIN, Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC

WAIRAU RIVER, New Zealand 12 17 48

KIM CRAWFORD, New Zealand 48

SANCERRE 195

PASCAL JOLIVET, SAUVAGE, Loire Valley, France

RED WINES 5oz 9oz Bottle**RED BLEND** 11 16 44

TROUBLEMAKER, central Coast, California

MERLOT 11 16 44

TOAD HOLLOW, Sonoma, California

PINOT NOIR 12 18 48

MEIOMI, Monterey, Santa Barbara, Sonoma, California

CHERRY PIE, Monterey, Santa Barbara, Sonoma, California

MALBEC 11 16 44

TERRAZAS DE LOS ANDES, Mendoza, Argentina

ZINFANDEL 12 17 48

BALARD LANE, California

CABERNET SAUVIGNON

THE FEDERALIST, Lodi, California 13 18 52

JUSTIN, Paso Robles, California 18 24 70

STAG'S LEAP FEY, Cabernet, Napa Valley 447

OCTAVIUS Fumanelli Della Valpolicella, Amarone, Italy 435**SPARKLING WINES** Bottle**RUFFINO** Prosecco (187ml) 12**MIONETTO**, Prosecco, Brut, Italy 40**CHANDON, ROSE**, California 52**MOET & CHANDON** Brut Imperial, France 145**VUEVE CLICQUOT** Gold Label Vintage 2012 195**PERRIER-JOUËT** Blason Rosé, France 185**PERRIER-JOUËT** Belle Epoque Brut, France 399**DRAFT BEER** 8 each

LITTLE BO PILS - PILSNER - - SMOG CITY - 4.4% ABV

.394 PALE ALE- ALESMITH -6.0% ABV

STANDARD BLONDE- MADEWEST, 5.6% ABV

HEF LEPPARD - HEFEWEIZEN - BEACHWOOD-5.1% ABV

LBC IPA - WEST COAST IPA --BEACHWOOD - 7.1% ABV

HAZY IPA - MADEWEST, 7.0% ABV

BLACK HOUSE STOUT - MODERN TIMES,-5.8% ABV

BOTTLE & CAN BEER 8 each

MADEWEST PILSNER, Ventura - 5.6% abv

HAYABUSA LAGER Beachwood, Long Beach - abv 5.3%

BUENAVEZA MEXICAN LAGER Stone, San Diego - abv 4.7%

PIZZA PORT SWAMI'S, IPA, San Diego - 6.8% abv

DELICIOUS IPA Stone, San Diego - abv 7.7%

SMOG CITY, WHITE ALE "FROM L.A. WIT LOVE" - 4.8% abv

MODELO | CORONA | HEINEKEN | BUDWEISER
MICHELOB ULTRA | BUD LIGHT**COCKTAILS****HOUSE****CORVETTE SUMMER** 14

Tequila | Grapefruit | Tonic | Lime

SEASIDE 17

Lillet Blanc | Gin | Elderflower | Lemon

SMOKING REVOLVER 16

Bourbon | Espresso Liqueur | Orange Bitters | Smoke

CHINGÓN 99

Cognac | Extra Añejo Tequila | Cointreau Noir | Smoke

HIGHBALL**JAPANESE HIGHBALL** c. 1960's Japan 17

Japanese Whisky | Seltzer | Sage Leaf

OLD CUBAN HIGHBALL c. 2009 New York 17

Rum | Prosecco | Mint | Lime | Angostura Bitters

MEDITERRANEAN HIGHBALL 17

Barrel Aged Gin | Grand Poppy Amaro | Mediterranean Tonic | Cabernet

FERNET & COLA c. 1980s, Argentina 14

Fernet | Distillers Cola

KENTUCKY BUCK c. 2000's California 16

Bourbon | Strawberry | Ginger Beer | Lemon | Angostura Bitters

OLD FASHIONED**SMOKED OLD FASHIONED** c. 1870's Europe 20

Bourbon | Rye | Angostura Bitters | Turbinado | Smoke

OAXACA OLD FASHIONED c. 2007 New York 20

Reposado Tequila | Mezcal | Xocolatl Mole Bitters | Agave | Orange Twist

WISCONSIN OLD FASHIONED c. 1930's Wisconsin 18

Cognac | Muddled Cherry & Orange | Angostura Bitters | Lemon-Lime Soda

NEGRONI**BLANC NEGRONI** c. 2001's France 17

Gin | Lillet Blanc | Suze

PISCORONI c. 2015 New York 18

Pisco Moscatel | Campari | Nolly Pratt | Amontillado | Angostura Bitters

FROZEN NEGRONI c. 2018 Oregon 16

Gin | Italian Vermouth | Campari | Orange

MANHATTAN**ITALIAN MANHATTAN** c.2005, California 16

Rye | Averna | Orange Bitters | Angostura Bitters

MATADOR c. 1930's, England 17

Cristalino Reposado Tequila | Italian Vermouth | Dry Curacao

SMOKE & SAND 16

Mezcal | Cherry Herring | Italian Vermouth | Orange | Smoke Bubble

PUNCH**CLARIFIED ENGLISH MILK PUNCH** c.1710's 18Courvoisier | Rum | Whiskey | Absinthe | Pineapple | Spices | Oleo Saccharum
Spices Bitters | Green Tea | Clarified Milk**BELL BOY** Serves 2-4: \$85 | Serves 4-6: \$150Blended rum | blended aged rum | Luxardo Maraschino Liqueur | Lime |
Pineapple | Passion Fruit**PINK FLAMINGO** Serves 2-4: 65East Gin | Vodka | Pamplemousse | Lillet Rose | Lemon | Prosecco | Rose
Water