



## APPETIZERS

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LOCAL CHEESE & CHARCUTERIE BOARD	28
Chef Selected Local Cheese + Charcuterie	
HARISSA HUMMUS	14
Cucumber + Olive + Chili + Feta + Radish + Tomato + Toasted Naan	
NASHVILLE FRIED CHICKEN WINGS	14
House Dill Pickles + Buttermilk Dressing + Nashville Spice	
CRISPY CALAMARI	15
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	18
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	
KEY LIME PIE	13
Toasted Coconut + Chantilly Cream	
SALTED DULCE DE LECHE BROWNIE	13
Sea Salt Caramel Gelato + Chocolate + Candied Bacon	

## FLATBREAD + SANDWICHES

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MEATLOVERS FLATBREAD	18
Marinara + Mozzarella + Pepperoni + Bacon + Sausage + Prosciutto	
TUSCAN FLATBREAD	17
Basil Pesto + Buratta + Baby Tomatoes + Roasted Peppers + Olives	
MARGHERITA FLATBREAD	16
Marinara + Buratta + Tomato + Basil	
CAPTAIN'S BURGER	20
Double Brisket Patty + Aged White Cheddar + Romaine Spiced Onion Ring + Tomato + Chipotle Aioli + Bacon + Brioche Bun	
<b>substitute:</b> BEYOND MEAT BURGER +2	
PRIME RIB FRENCH DIP	19
Shaved Prime Rib + Swiss + French Roll + Natural Au Jus	
SHORT RIB GRILLED CHEESE	19
Tender Shredded Short Rib + Sourdough + Caramelized Onion + Spicy Mayo Wild Arugula + California Cheddar + Pickled Peppadew Chiles	
NASHVILLE CHICKEN SANDWICH	18
Crispy Nashville Chicken + Cheddar Cheese + Slaw + Dill Pickles + Mayo Brioche Bun	
TURKEY CLUB	18
Toasted Sourdough + Bacon + Avocado + Pepper Jack Cheese Wild Arugula + Aioli	

## ENTREES

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WILD MUSHROOM & CHICKEN PENNE	29
Wild Mushrooms + Peas + Spinach + Leeks + Light Parmesan Crème	
PAN ROASTED SCOTTISH SALMON	34
Quinoa + Brussels Sprout + Sweet Potato + Watercress + Apple Maple Butter	
SEARED DIVER SCALLOPS	36
Butternut Squash + Barley + Cauliflower + Ginger Beet Puree	
CAJUN SHRIMP & GRITS	36
Sautéed Cajun Shrimp Scampi + Bacon + Cheddar + Grits	
SLOW BRAISED ANGUS SHORT RIB	40
Garlic Mashed Potatoes + Braised Kale + Crispy Brussels Sprouts Port Wine Reduction	
12oz PRIME NEW YORK STEAK FRITES	46
Crisp Chopped Caesar Salad + Hand Cut Fries + Natural Jus	

## SIDES

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GRILLED ASPARAGUS <sup>GF</sup>	12
crispy shallots + apple maple vinaigrette + bacon	
ROASTED FRESH CAULIFLOWER	11
House Green Tartar Sauce	

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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

PINOT GRIGIO      13      52  
 BENVOLIO, Italy

ROSÉ      13      52  
 The Beach by WHISPERING ANGEL, France

SAUVIGNON BLANC      15      60  
 WHITE HAVEN, New Zealand

CHARDONNAY      15      60  
 MATANZAS CREEK, California

SANCERRE      105  
 PASCAL JOLIVET, SAUVAGE, Loire Valley, France

**RED WINES**      Glass    Bottle

PINOT NOIR      18      72  
 ARGYLE, Oregon

PATZ & HALL, Sonoma, California      20      80

RED BLEND      20      80  
 CONUNDRUM, California

MALBEC      14      56  
 CATENA, Argentina

CABERNET SAUVIGNON      20      80  
 JUSTIN, Paso Robles, California  
 STAG'S LEAP FAY, Napa, California      325

OCTAVIUS Fumanelli Della Valpolicella, Amarone, Italy 245

**SPARKLING WINES**      Bottle

RUFFINO, Prosecco (187ml)      12

CHANDON, Brut, California      52

MUMM NAPA, Brut Prestige or Brut Rose, Ca      52

MOËT & CHANDON, Imperial Brut, Champagne 144

VUEVE CLICQUOT, Yellow Label, Champagne      151

VUEVE CLICQUOT, Gold Label Vintage 2012      195

PERRIER-JOUËT, Blason Rosé, Champagne      151

PERRIER-JOUËT, Belle Epoque Brut, Champagne 295

DOM PERIGNON, Moët & Chandon Champagne 530

**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% abv

**BOTTLE & CAN BEER**

Saison Dupont, FARMHOUSE ALE, Belgium 6.65% abv - \$10

Duchesse de Bourgogne, RED ALE, Belgium 6.2% abv - \$12

Hayabusa LAGER, Beachwood, Long Beach - 5.3% abv - \$8

Buenaveza MEXICAN LAGER, San Diego - 4.7% abv - \$8

Delicious IPA, Stone, San Diego - 7.7% abv - \$8

CORONA \$8 | HEINEKEN \$8 | BUDWEISER \$8

BUD LITE \$8 | MICHELOB ULTRA \$8

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# NAVY PROOF LONG BEACH

## HOUSE FAVORITES 4pm-12am

PASSIONFRUIT MARGARITA 🍹 16  
 Blanco Tequila | Passion Fruit | Lime | Black Lava Salt & Li Hing Mui Rim

MULE 🍹 14  
 Vodka | Ginger | Lime

WINTER SPRITZ 🍹 14  
 Salers Aperitif | Cappelletti Aperitivo | Amaro Angelino  
 Sparkling Wine | Mulling Spices

SMOKED OLD FASHIONED 🍹🍹🍹 20  
 Bourbon | Rye | Cognac | Angostura | Turbinado

CLARIFIED MILK PUNCH 🍹🍹🍹 18  
 Cognac | Rum | Whiskey | Absinthe | Pineapple | Spices Oleo  
 Saccharum | Bitters | Green Tea | Clarified Milk

NORDIC MARTINI 🍹🍹🍹 16  
 Aquavit | Gin | French Vermouth | Bleu Cheese Olive

🍹 = Drink Strength

## HAPPY HOUR DRINKS

Daily 3pm-6pm

### COCKTAILS

WELL HIGHBALLS 8

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

Vodka | Whiskey | Tequila | Rum | Gin

MULE 9

ESPALON MARGARITA 9

BEAM OLD FASHIONED 10

### WINE Glass 7

Featured RED or WHITE

### 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

Daily 3pm-6pm

NASHVILLE FRIED CHICKEN WINGS \$10

House Dill Pickles + Buttermilk Dressing + Nashville Spice

HARISSA HUMMUS \$10

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

BLISTERED SHISHITO PEPPERS \$7

Lemon + Garlic + Pepper Aioli

CHICKEN POT STICKERS \$9

Sweet Chili Aioli + Garlic Hoisin Sauce

HOUSE MADE CHIPS & GUACAMOLE \$9

TRUFFLE & GARLIC FRIES \$7

ROASTED FRESH CAULIFLOWER \$8

House Green Tartar Sauce