



SHARE PLATES

HARISSA HUMMUS	15
Cucumber + Olive + Chili + Feta + Radish + Tomato + Toasted Naan	
CHARRED BRUSSELS	13
Pecorino Romano + Crispy Elephant Garlic Chips + Lemon Mustard Dressing	
PORK BELLY POUTINE	15
Kennebec Fries + Pork Belly Gravy + Curds	
KOBE SLIDERS	17
Kobe Beef + Brioche Bun + Aged Cheddar + Aioli + Pickled Red Onion Arugula	
NASHVILLE FRIED CHICKEN WINGS	15
House Dill Pickles + Buttermilk Dressing + Nashville Spice	
BBQ CHICKEN QUESADILLA	15
Chicken Breast + Corn + Black Beans + Cheddar Cheese + Guacamole	
TUNA POKE STACK	18
Ahi Tuna + Cucumber + Mango + Avocado + House Ponzu + Sambal Spice + Sesame Wonton Crackers	
CRISPY SHRIMP & CALAMARI	18
Fried calamari + wild shrimp + escabeche+ sweet chili aioli	
BAJA SHRIMP TACOS	18
Baja Spiced Shrimp + Cabbage Slaw + Chipotle Sauce + Mango Relish Chips + Salsa	
CHICKEN POTSTICKERS	14
Hoisin Glaze + Sweet Chili Aioli	
TRUFFLE BLUE CHEESE FRIES	14
Warm Blue Cheese Dip	

SOUP + SALAD

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	
ROASTED BEET SALAD	16
Goat Cheese + Apple + Toasted Pepino Seeds + Arugula + Champagne Vinaigrette	

LARGE PLATES

MEATLOVERS FLATBREAD	18
Marinara + Mozzarella + Pepperoni + Bacon + Sausage + Prosciutto	
TUSCAN FLATBREAD	17
Basil Pesto + Buratta + Baby Tomatoes + Roasted Peppers + Olives	
MARGHERITA FLATBREAD	17
Marinara + Buratta + Tomato + Basil	
CAPTAIN'S BURGER	21
Double Brisket Patty + Aged White Cheddar + Romaine Spiced Onion Ring + Tomato + Chipotle Aioli + Bacon + Brioche Bun	
VEGAN BURGER	18
Garden Patty + Heirloom Tomato + Lettuce + Pickled Red Onion + Avocado + Vegan Chipotle Aioli + Oat Wheat Bun + Fries	
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	19
Crispy Nashville Chicken + Cheddar Cheese + Slaw + Dill Pickles + Mayo Brioche Bun	
TURKEY CLUB	18
Toasted Sourdough + Bacon + Avocado + Pepper Jack Cheese Wild Arugula + Aioli	
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	

DESSERT

CARROT CAKE	11
Caramel + Chantilly Cream	
FIVE LAYER CHOCOLATE CAKE	11
Raspberry Coulis + Chantilly Cream	
KEY LIME PIE	11
Toasted Coconut + Chantilly Cream	
SALTED DULCE DE LECHE BROWNIE	11
Sea Salt Caramel Gelato + Chocolate + Candied Bacon	

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 BENVOLIO, Italy	13	52
ROSÉ The Beach by WHISPERING ANGEL, France	13	52
SAUVIGNON BLANC WHITE HAVEN, New Zealand	15	60
CHARDONNAY MATANZAS CREEK, California	15	60
SANCERRE PASCAL JOLIVET, SAUVAGE, Loire Valley, France		105

RED WINES

	Glass	Bottle
PINOT NOIR ARGYLE, Oregon	18	72
PATZ & HALL, Sonoma, California	20	80
RED BLEND CONUNDRUM, California	20	80
MALBEC CATENA, Argentina	14	56
CABERNET SAUVIGNON JUSTIN, Paso Robles, California	20	80
STAG'S LEAP FAY, Napa, California		325
OCTAVIUS Fumanelli Della Valpolicella, Amarone, Italy		245

SPARKLING WINES

	Bottle
MIONETTO, Prosecco	13 51
FAIRE LA FÊTE, Brut Rosé, Crémant de Limoux	51
CHANDON, Brut, California	59
NICOLAS FEUILLATTE, Réserve Exclusive Brut	71
VUEVE CLICQUOT, Yellow Label, Champagne	151
PERRIER-JOUËT, Blason Rosé, Champagne	151
PERRIER-JOUËT, Belle Epoque Brut, Champagne	295
DOM PERIGNON, Moët & Chandon Champagne	530
ACE OF SPADES Armand de Brignac, Brut Gold	635

DRAFT BEER

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

COCKTAILS

4pm - close

MULE Vodka Ginger Beer Lime	14
PORTO TÓNICO White Port Tonic	14
PASSIONFRUIT MARGARITA Casamigos Tequila Passion Fruit Lime Black Lava Salt & Li Hing Mui Rim	16
EL JIMADOR HIGHBALL Dos Hombres Mezcal Aperol Lime Grapefruit Soda	16
ROSE & FLOWER Hendrick's Gin Cocchi Rosa Orange Bitters	17
GIBSON MARTINI Grey Goose Vodka Four Pillars Olive Leaf Gin Dry Vermouth Bleu Cheese Olive Pickled Onion	20
SMOKED OLD FASHIONED Bourbon Rye Cognac Angostura Turbinado	20
CLARIFIED ENGLISH MILK PUNCH Cognac Appleton Rum Angel's Envy Bourbon PiggyBack Rye Absinthe Pineapple Spices Oleo Saccharum Bitters Green Tea Clarified Milk	18

HAPPY HOUR

Daily 3pm-6pm

COCKTAILS

WELL HIGHBALLS 10
(1.5oz spirt with soda, juice, or tonic)
Vodka | Whiskey | Tequila | Rum | Gin

MULE 10

ESPOLON MARGARITA 12
BEAM OLD FASHIONED 12

WINE

Glass 10
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%

KOBE SLIDERS Kobe Beef Brioche Bun Aged Cheddar Aioli Pickled Onion Arugula	11
NASHVILLE FRIED CHICKEN WINGS House Dill Pickles Buttermilk Dressing Nashville Spice	11
BBQ CHICKEN QUESADILLA Chicken Breast Corn Black Beans Cheddar Cheese Guacamole	11
CHICKEN POTSTICKERS Hoisin Glaze Sweet Chili Aioli	10
TRUFFLE BLUE CHEESE FRIES Warm Blue Cheese Dip	10
CHARRED BRUSSELS Pecorino Romano Crispy Garlic Chips Lemon Mustard Dressing	11
HOUSE MADE CHIPS & GUACAMOLE	9