



APPETIZERS

SKILLET BAKED PARKER ROLLS	7
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 + Daikon	
PORK BELLY POUTINE	14
Hand Cut 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

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

CARROT CAKE	11
Caramel + Chantilly Cream	
TRIPLE CHOCOLATE CHEESECAKE	12
Chocolate + Strawberry	
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

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	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

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

GRILLED ASPARAGUS GF	10
crispy shallots + apple maple vinaigrette + bacon	
HAND KENNEBEC CUT 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	13	52
KIM CRAWFORD, New Zealand		
CHARDONNAY	15	60
SONOMA CUTRER, Sonoma, Ca.		
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
CAYMUS SPECIAL SELECTION, Napa, California		365
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' Brut, 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

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%	
.394 PALE ALE - ALESMITH-6% ABV	

BOTTLE & CAN BEER

MADEWEST BLONDE, Ventura - 5.6% abv	
PIZZA PORT SWAMI'S, IPA, San Diego - 6.8% abv	
HAYABUSA LAGER Beachwood, Long Beach - abv 5.3%	
BUENAVEZA MEXICAN LAGER Stone, San Diego- abv 4.7%	
DELICIOUS IPA Stone, San Diego - abv 7.7%	
CORONA HEINEKEN BUDWEISER	
BUD LITE MICHELOB ULTRA WHITE CLAW	

COCKTAILS

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	
AIRMAIL c. 1930's, USA	16
Aged Rum Prosecco Lime Honey	
ULTIMA PALABRA c. 2000's, England	17
Mezcal Green Chartreuse Luxardo Maracchino Pineapple Lime	
ESPRESSO MARTINI c. 1983 London	18
Vodka Espresso St George Coffee Liqueur	
PISCO SOUR c. 1910's Peru	17
Pisco Lemon Lime Gomme Syrup Egg White Angostura	
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 7

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

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

MULE 8

SAUZA MARGARITA 9

BEAM OLD FASHIONED 10

WINE

Glass 7

Magnolia 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