



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	

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

DESSERT

CARROT CAKE	11
Caramel + Chantilly Cream	
FIVE LAYER CHOCOLATE CAKE	11
Raspberry Coulis + Chantilly Cream	
KEY LIME PIE	11
Toasted Coconut + Chantilly Cream	

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	
ROTINI VEGETABLE PASTA	29
Smoked Tomato Marinara + Broccolini + Zucchini + Yellow Squash + Blistered Tomato + Parsley + Parmesan	
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	
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	

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

🍷 \$1 donated to Save the Children

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 CAMBRIA Katherine's Vineyard, California	15	60

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
STAGS' LEAP WINERY, Napa, California		85
STAG'S LEAP FAY, Napa, California		325

SPARKLING WINES

		Bottle
MIONETTO, Prosecco	13	48
LINI LAMBRUSCA, Lambrusco		48
FAIRE LA FÊTE, Brut Rosé, Crémant de Limoux		48
CHANDON, Brut, California		59
NICOLAS FEUILLATTE, Réserve Exclusive Brut		71
VUEVE CLICQUOT, Yellow Label, 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 - \$9
Duchesse de Bourgogne, RED ALE, Belgium 6.2% abv - \$9
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
WHITE PORT & TONIC 🍹 White Port Tonic	14
PASSIONFRUIT MARGARITA Casamigos Tequila Passion Fruit Lime Black Lava Salt & Li Hing Mui Rim	16
EL JIMADOR HIGBALL 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 Angel's Envy Bourbon Piggyback Rye Remy Martin Cognac Angostura Turbinado	20
CHIEF LAPU LAPU Appleton Rum Guyana Aged Rum Tangerine Lemon Coconut	16

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%

HARISSA HUMMUS Cucumber + Olive + Chili + Feta + Radish + Tomato + Toasted Naan	12
KOBE SLIDERS Kobe Beef Brioche Bun Aged Cheddar Aioli Pickled Onion Arugula	13
NASHVILLE FRIED CHICKEN WINGS House Dill Pickles Buttermilk Dressing Nashville Spice	12
BBQ CHICKEN QUESADILLA Chicken Breast Corn Black Beans Cheddar Cheese Guacamole	12
CHARRED BRUSSELS Pecorino Romano Crispy Garlic Chips Lemon Mustard Dressing	11
HOUSE MADE CHIPS & GUACAMOLE	9