

# BEER

<b>Trumer Pils</b> Pilsner 4.9% <i>Austria/Berkeley, CA</i>	<b>8.5</b>	<b>Uinta "Detour"</b> Double IPA 9.5% <i>Salt Lake City, UT</i>	<b>11</b>
<b>Allende "Agave Lager"</b> Lager 4.2% <i>San Miguel de Allende, Mex</i>	<b>9.5</b>	<b>Ballast Point</b> "Grapefruit Sculpin" IPA 7% <i>San Diego, CA</i>	<b>9.5</b>
<b>Almanac "Seasonal sour"</b> Sour Ale 6.4% <i>Alameda, CA</i>	<b>12</b>	<b>Modern Times</b> "Fruitlands" 16oz Gose/Sour 4.8% <i>San Diego, CA</i>	<b>10</b>
<b>Erdinger</b> Hefeweizen 5.3% <i>Germany</i>	<b>8.5</b>	<b>The Bruery "Or Xata" 16oz</b> Horchata Blonde 7.2% <i>Placentia, CA</i>	<b>12</b>
<b>Maui Brewing Co.</b> "Pineapple Mana" Pineapple Wheat 5.5% <i>Maui, HI</i>	<b>8.5</b>	<b>North Coast "Le Merle"</b> Saison 7.9% <i>Fort Bragg, CA</i>	<b>9.5</b>
<b>North Coast "Red Seal"</b> Pale Ale 5.4% <i>Fort Bragg, CA</i>	<b>8.5</b>	<b>Golden State</b> "Hamaica" 16oz Hibiscus Cider 5.8% <i>Healdsburg, CA</i>	<b>9.5</b>
<b>Mission "Dark Seas"</b> Imperial Stout 9.8% <i>San Diego, CA</i>	<b>10.5</b>	<b>Mission Trail</b> "Diehard" 16.9oz Heirloom Dry Cider 6.7% <i>Bradley, CA</i>	<b>14.5</b>



## ON TAP

<b>Coronado "Mermaid's Red"</b> Amber Ale 5.7% <i>San Diego, CA</i>	<b>8</b>	<b>Alvarado St. "Mai Tai"</b> IPA 6.5% <i>Monterey, CA</i>	<b>8</b>
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# WINE By The GLASS

<b>Je T'Aime</b> Sparkling Brut, "Cremant de Limoux," <i>Limoux, FR NV</i>	<b>12</b>	<b>Wrath</b> Pinot Noir "EX" Monterey '17	<b>15</b>
<b>Whitehaven</b> Sauvignon Blanc <i>Marlborough, New Zealand '18</i>	<b>11</b>	<b>Maddie</b> Cabernet Franc <i>Central Coast '16</i>	<b>14</b>
<b>Burgans</b> Albariño <i>Rias Baixas, Spain '18</i>	<b>12</b>	<b>Château Lassègue</b> Bordeaux "Les Cadrans," Saint-Émilion '16	<b>15</b>
<b>Mount Eden Vineyards</b> Chardonnay <i>Edna Valley '17</i>	<b>16</b>	<b>Monsecco</b> Nebbiolo "Pratogrande" Colline Novaresi, <i>Italy '15</i>	<b>16</b>
<b>Clean Slate</b> Riesling <i>Mosel, Germany '18</i>	<b>10</b>	<b>Bedrock</b> Zinfandel "Old Vines," Sonoma County '18	<b>14</b>
<b>McIntyre</b> Rosé "Estate," Santa Lucia Highlands, <i>Monterey '18</i>	<b>12</b>	<b>Daou</b> Cabernet Sauvignon <i>Paso Robles '18</i>	<b>17</b>

## Premium Pour

**Sinegal** **30**  
Cabernet Sauvignon  
*Napa Valley 2017*

*\*We use Coravin technology to preserve the quality and integrity of our premium pours*

# \$15 Signature COCKTAILS

<b>Hell Hath No Fury</b> <i>Absolut pear vodka, Lillet blanc, lavender bitters, pineapple, lemon</i>	<b>Fairies Wear Boots</b> <i>Woodinville rye, Creme de Mure, Leatherbee charred absinthe, botanical bitters, charcoal, lemon</i>
<b>Live and Let Rye</b> <i>Redemption rye, Lo-Fi Gentian - Amaro, Don Ciccio &amp; Figli Finocchietto, ginger bitters</i>	<b>Flor De La Casona</b> <i>Montrio Select Patron Reposado, Tepache, Creme de Banana, Malort, orange blossom, honeycomb</i>
<b>Bird Is The Word</b> <i>Clocktower gin, Genevy le Chamois, Bertina Elderflower, lemon</i>	<b>Luck Be A Lady</b> <i>Tito's vodka, Fruitlab Jasmine tea liqueur, cherry bark - vanilla bitters, honey, mint, lemon</i>
<b>Fractured Fairy Tale</b> <i>Toki Japanese whisky, Ardbeg 10yr, Cocchi Americano, Lazzaroni Fernet, tobacco bitters</i>	<b>Lipstick &amp; Leather</b> <i>Strawberry &amp; rhubarb infused gin, Green Chartreuse, beets, hibiscus bitters, elderflower meringue</i>
<b>La Chingadera</b> <i>Rayu mezcal, Combier Kummel, pamplemousse, Peychaud bitters, lemon</i>	<b>Fighter Jet (Thanks Sam)</b> <i>Buffalo Trace bourbon, Montenegro amaro, Bruto Americano, pamplemousse, lemon</i>
<b>Grunge n' Ganja</b> <i>Plantation Stiggins' Pineapple rum, Yellow Chartreuse, passion fruit, bee pollen, lime</i>	<b>Saving Private Ryan</b> <i>Brown butter-infused bourbon, walnut liqueur, chicory pecan bitters, house-smoked ice</i>

**Old Gringo**  
*Pineapple-chipotle-infused silver tequila, Cointreau, orange, lime, agave nectar*

**Gordon Gecko** **7.5**  
*Passion fruit, coconut, lime, ginger*



**El Mariachi** **7.5**  
*Pineapple, orange, lime, jalapeño syrup, tahin rim*

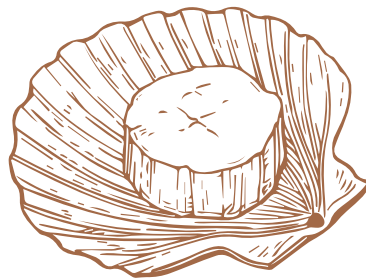


**Cherry Bomb** **7.5**  
*Cherry gomme, cherry bark - vanilla bitters, orange, mint*

**Top Note Craft Soda** **each 5**  
*Grapefruit, Ginger Beer, Classic Tonic*

# BITES

- White Anchovies** 7  
potato chips, peperonata
- Mac N' Cheese** 8.5  
Raclette cheese, artichokes, crispy prosciutto
- Scallop Crudo** 9   
mango aioli, Cara Cara orange vinaigrette
- Oatmeal Crusted Brie** 7  
Cumberland sauce
- Risotto Fritters** 7  
artichokes, tomato pesto
- Mixed Mushrooms** 7.5   
with polenta

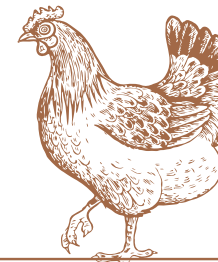


## Salads

- Classic Caesar** 12  
white anchovies, garlic croutons
- Kale Salad** 13  
thyme caramel, pistachio nuts, fennel, lemon vinaigrette
- "B.L.T"** 14.5  
Baker's bacon, gem lettuce, tomatoes, Pt. Reyes blue cheese dressing

# MEDIUM

- 48 Hour Bacon** 16   
bacon-almond butter, pickled apples, arugula, pistachios, local honey
- Seared Scallops** 22   
carrot quinoa, cucumber, Madeira soaked raisins, cauliflower
- Beef Carpaccio** 15  
toasted Manchego cheese, shaved cured duck egg, citrus aioli
- Poutine** 12.5  
house cut fries, chunky bacon, cheese curds, red wine reduction
- Crispy Artichoke Heart** 15  
baba ghanoush, ratatouille, wild arugula, crispy capers
- Salt Spring Mussels** 17  
coconut red curry broth, rustic bread stick
- Crispy Calamari** 12.5  
charmoula aioli
- Seared Rare Ahi Tuna** 18   
spicy white radish, avocado cream, dukkah, crispy ham



## Sides

- Spiced French Beans** 9  
coconut, cumin, curry
- Grilled Asparagus** 12  
shaved cured duck egg, Grana Padano, lemon oil
- Duck Fat Roasted Marble Potatoes** 11  
rosemary aioli
- Carrot Quinoa** 10  
Madeira soaked raisins, cucumber, cauliflower, mint

# ENTRÉES

- Rocky Junior Brick Chicken** 30   
spiced French beans, roasted potatoes, chicken jus
- Lamb Rack** 42   
wild mushroom risotto, broccolini, toasted Macadamia nuts, Sauce Robert
- King Salmon** 36  
citrus-mascarpone risotto, feta cheese, Brussels sprout leaves, tomato chorizo sauce
- 'The Ultimate American' Burger** 25  
48hr bacon, grass-fed beef, tomato-onion jam, American cheese, Espelette fries.  
**Add pasture raised fried egg** 2.5
- Capellini Pasta** 21  
fresh and house-dried tomatoes, garlic, basil, Grana Padano
- Duck Breast** 33  
tart cherry corn bread, parsnips, heirloom carrots, port wine reduction
- Monterey Bay Black Cod** 34  
Puy lentils, grapes, tarragon, crispy carrots, zinfandel reduction
- Braised Boneless Prime Beef Short Rib** 39  
garlic whipped potatoes, pearl onions, house-dried tomatoes
- Mushroom-Truffle Ravioli** 31  
braised beef rib, shiitake mushrooms, red onion, beef braising jus, flat parsley
- Certified Angus Beef New York Steak** 51  
house cut truffle fries, red wine reduction, wild arugula salad

