

BEER

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



ON TAP

Coronado "Mermaid's Red" Amber Ale 5.7% <i>San Diego, CA</i>	8	Firestone Lager 4.5% <i>Paso Robles, CA</i>	8
		Alvarado St. "Mai Tai" IPA 6.5% <i>Monterey, CA</i>	8

WINE By The GLASS

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

Premium Pour



Sinegal **30**
Cabernet Sauvignon
Napa Valley 2017

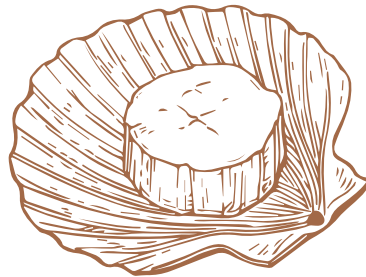
**We use Coravin technology to preserve the quality and integrity of our premium pours*

\$15 Signature COCKTAILS

Hell Hath No Fury <i>Absolut pear vodka, Lillet blanc, lavender bitters, pineapple, lemon</i>		Fairies Wear Boots <i>Woodinville rye, Creme de Mure, Leatherbee charred absinthe, botanical bitters, charcoal, lemon</i>
Live and Let Rye <i>Redemption rye, Lo-Fi Gentian - Amaro, Don Ciccio & Figli Finocchietto, ginger bitters</i>		Flor De La Casona <i>Montrio Select Patron Reposado, Tepache, Creme de Banana, Malort, orange blossom, honeycomb</i>
Bird Is The Word <i>Clocktower gin, Genevy le Chamois, Bertina Elderflower, lemon</i>		Luck Be A Lady <i>Tito's vodka, Fruitlab Jasmine tea liqueur, cherry bark - vanilla bitters, honey, mint, lemon</i>
Fractured Fairy Tale <i>Toki Japanese whisky, Ardbeg 10yr, Cocchi Americano, Lazzaroni Fernet, tobacco bitters</i>		Lipstick & Leather <i>Strawberry & rhubarb infused gin, Green Chartreuse, beets, hibiscus bitters, elderflower meringue</i>
La Chingadera <i>Rayu mezcal, Combier Kummel, pamplemousse, Peychaud bitters, lemon</i>		Fighter Jet (Thanks Sam) <i>Buffalo Trace bourbon, Montenegro amaro, Bruto Americano, pamplemousse, lemon</i>
Grunge n' Ganja <i>Plantation Stiggins' Pineapple rum, Yellow Chartreuse, passion fruit, bee pollen, lime</i>		Saving Private Ryan <i>Brown butter-infused bourbon, walnut liqueur, chicory pecan bitters, house-smoked ice</i>
Beaueguards Revenge <i>Wild Turkey 101 bourbon, Cardamaro, blueberry jam, pimento bitters, lemon</i>		
Old Gringo <i>Pineapple-chipotle-infused silver tequila, Cointreau, orange, lime, agave nectar</i>		
Gordon Gecko 7.5 <i>Passion fruit, coconut, lime, ginger</i>		Cherry Bomb 7.5 <i>Cherry gomme, cherry bark - vanilla bitters, orange, mint</i>
El Mariachi 7.5 <i>Pineapple, orange, lime, jalapeño syrup, tahin rim</i>		Top Note Craft Soda each 5 <i>Grapefruit, Ginger Beer, Classic Tonic</i>

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

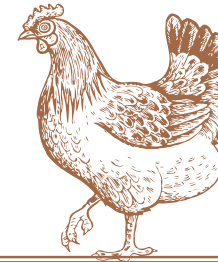


Salads

- 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
- 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

