

starters

daily soup 8

grilled artichoke simple aioli *gf* 13 (limited availability)

black mussels* spicy chorizo, roasted garlic, tomato confit, grilled bread 18

crispy brussels sprouts & bacon honey truffle glaze, aleppo chile, parmesan gremolata 13

lebanese hummus campari tomato, za'atar, olive oil, grilled pita 13 *add:* fresh vegetables 4

cold smoked salmon chive crème fraîche, potato galette 14.5

crisp calamari mizuna greens, yuzu emulsion, toasted sesame seed 15

ahi tuna & charred avocado crudo* candied lemon jam, fresno chile, cider ponzu,
pistachio & crushed wasabi pea *gf* 17

salads *add:* grilled chicken 5 • *add:* grilled atlantic salmon* 9

tuscan kale shaved radish, pink grapefruit, pistachio, irish cheddar vinaigrette *gf* 12

spinach bacon, apple, pecan, blue cheese, raspberry vinaigrette *gf* 12

asian chicken chopped napa cabbage, carrot, bell pepper, crispy wonton, ginger soy vinaigrette 15

butternut squash romaine, shaved brussels sprout, roasted beet, goat cheese labneh, toasted mulberry,
lemon vinaigrette *gf* 13

pasta

spinach pappardelle roasted chicken, melted tomato, pine nut 18

short rib ravioli truffle cream, swiss chard, roasted mushroom, red chili flake, breadcrumb 20

bolognese garganelli pasta, whipped ricotta, garlic ciabatta 19

vegetable

mediterranean cauliflower crispy brussels sprout, sweet potato tahini, marinated chickpea, roasted mushroom,
caramelized onion, quinoa, dried cranberry, sesame dukkha *gf* 18

fish

atlantic salmon* horseradish gratin, sherry glazed beet, arugula *gf* 29

grilled shrimp & avocado bowl black rice, quinoa, bok choy, onion, snap pea, heirloom carrot, sesame ponzu 20

fish & chips french fries, coleslaw, tartar sauce 19

lemongrass skewered scallops* "forbidden" black rice, sautéed snap pea, soy butter 31

meat

pan roasted chicken smashed potato, green bean, lemon & garlic *gf* 24

braised beef short rib fregola risotto, roasted mushroom, brussels sprout, horseradish gremolata 30

chicken salad sandwich red grape, avocado, havarti cheese, brown sugar wheat 14

bacon wrapped pork tenderloin* butternut squash, crispy potato, cilantro, queso fresca, ancho cranberry salsa 30

mesquite grilled cheeseburger* wild mushroom, caramelized onion, swiss cheese, aioli 16

wood fired new york strip steak* charred broccolini, loaded smashed potato, red wine sauce *gf* 40

sides 8

creamed corn mascarpone

loaded smashed potato bacon, cheddar, sour cream, scallion *gf*

broccolini lemon parmesan breadcrumb

roasted butternut squash crispy brussels sprout, sweet potato tahini, sesame dukkha

truffle fries parmesan & chives

gf Gluten Free / Although we offer gluten free items our kitchen is not gluten free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

cocktails

blackberry peach sangria red wine, combier d'orange, brandy, orange and lemon juices *glass* - 12 *pitcher* - 34

signature old fashioned kentucky bourbon, angostura, luxy cherry, orange zest 14

thai grapefruit martini tito's vodka, thai basil, grapefruit 13

blood orange paloma espero blanco, solerno, lime sour, fever tree grapefruit soda 14

fig & ginger mule basic vodka, figenza fig, lime, pomegranate, ginger beer 13

winter harvest margarita blanco tequila, combier d' orange, peach, blackberry, fresh lime 13

cosmopolitan spritz vodka, st. george spiced pear, cranberry reduction, fresh lime, prosecco 13

lemon blossom gin & tonic sipsmith gin, giffard apricot liqueur, preserved lemon, fever tree mediterranean tonic 14

bubbles

	quarter	bottle
prosecco - dolci colline, veneto, italy	11	44
prosecco rosé - acinum, verona, italy	10	40
champagne - möet & chandon "impérial", épernay, france		84

white wine

	quarter	third	bottle
sauvignon blanc - the crossings, marlborough, new zealand	10	14	38
sauvignon blanc - long meadow ranch, napa valley, ca	15	22	58
sauvignon blanc - lieu dit, santa barbara, ca	13	18	50
albariño - neboa, rías baixas, spain	11	16	42
pinot grigio - tangent, central coast, ca	9	13	34
pinot grigio - giuseppe & luigi, fruili, italy	11	16	42
riesling - firestone, santa barbara co, ca	9	13	34
chardonnay - sagelands vineyard , columbia valley, wa	10	14	38
chardonnay - edna valley, central coast, ca	11	16	42
chardonnay - banshee, sonoma coast, ca	14	20	54
chardonnay - talbott "kali hart", monterey, ca	13	18	50

rosé wine

	quarter	third	bottle
mourvèdre/grenache - stolpman "para maria", santa barbara, ca	12	17	46
grenache/cinsault - rumor rosé, côtes de provence, france	18	25	70

red wine

	quarter	third	bottle
pinot noir - valravn, sonoma county, ca	15	22	60
pinot noir - pavette, ca	11	16	42
grenache - botijo rojo, aragon, spain	11	16	42
zinfandel - zin collective, ca	10	14	38
merlot - iron stone, lodi, ca	10	14	38
malbec - gascon, mendoza, argentina	10	14	38
bordeaux blend - ipso facto vino, ca	10	14	38
proprietary red - "paraduxx", napa valley, ca	19	25	74
cabernet sauvignon - newton "skyside", north coast, ca	12	17	46
cabernet sauvignon - milbrandt, columbia valley, wa	16	22	62
cabernet sauvignon - guenoc, lake county, ca	9	13	34
cabernet sauvignon - buehler vineyards, napa valley, ca	19	25	74

beer

sierra nevada "hazy little thing ipa" 5.75

blue moon "belgian white" 5.5

four peaks "kilt lifter scottish ale" 5.5 *local*

the lighter side - michelob ultra, coors light 5

1912 brewing co. "weapons check irish red" (16oz) 6.75 *local*

draught beer

stella artois 6

barrio "tucson blonde" 6 *local*

dragoon brewing "ipa" 7 *local*

huss brewing "lil chuckstar ipa" 6.25 *local*