

SHARE

- French Onion Soup** 10
gruyere | crostini
- Crispy Brussels Sprouts** 10
cotija | pomegranate | chipotle vinaigrette
- Grilled Shrimp Cocktail** 15
harissa cocktail sauce
- Deviled Eggs** 12
smoked bacon | cheddar | scallions
- Firecracker Edamame** 10
togarashi spice | sweet chili sauce

SALADS

- Caesar** 12
garlic croutons | shaved parmesan
- Arugula and Fennel** 13
citrus | point Reyes blue cheese | pistachio | radish
blood orange vinaigrette
- Baby Spinach** 13
medjool dates | pomegranate | candied kumquats
toasted almonds | balsamic vinaigrette
- Cobb** 13
smoked bacon | tomato | maytag bleu
egg | onion | avocado | ranch
- Roasted Beet** 13
kale | organic quinoa | feta
aged sherry vinaigrette

ADD TO ANY SALAD:

- | | | | |
|------------------|---|----------------|---|
| Grilled Chicken | 5 | Seared Salmon | 7 |
| Grilled NY Strip | 8 | Grilled Shrimp | 8 |
| Seared Ahi | 8 | | |

SANDWICHES

- served with choice of housemade fries, seasonal fruit or house salad*
- Turkey Club** 15
roasted turkey | applewood smoked bacon
tomato | avocado | arugula | white cheddar
local date bread
 - Grilled Portobello** 14
buffalo mozzarella | spinach | red onion
caramelized onion aioli | toasted brioche bun
 - Tuna Wrap** 15
slow roasted albacore | arugula | sweet
peppers | tomato chutney
 - California Shrimp Roll** 16
avocado | tomato | red onion | celery
tarragon remoulade
 - Cheeseburger** 15
house ground patty | arugula | smoked cheddar
red onion | tomato relish | bacon aioli
toasted brioche bun
add applewood smoked bacon 2
add smashed avocado 2.5

FAVORITES

- Street Tacos 14**
grilled mahi mahi | cabbage slaw | avocado
pineapple-habanero salsa | corn tortilla
- Pumpkin Barley Risotto 18**
mushrooms | pearl onions
parmesan | truffle oil
- Lobster Mac 'n Cheese 15**
campanelle pasta | buttered panko
- Tuna Niçoise 18**
seared yellowfin | green beans
marble potato | egg
piquillo peppers | olives | white anchovy
mixed greens | dijon vinaigrette

⚠ Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

⚠ 18% service charge on parties of 8 or more

⚠ \$25 corkage fee per bottle (maximum two bottles)

WITH OR WITHOUT SALT

Elevated Organic Margarita	13
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar	
Reposado Paloma	13
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.	
Añejo Honey Margarita	13
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, fresh lime and honey.	
Grapefruit Jalapeño Margarita	13
A Sweet heat Margarita. Avion Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.	

HOME GROWN

Tequila Maple Smash	13
Herradura Silver Tequila, Maple Syrup, Fresh Lemon and Mint, served on the rocks.	
Sunshine Orange Collins	12
Hendrick's, Orange and Fresh Lemon, Sugar, topped with Club Soda.	
Raspberry Tea Lemonade	12
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Raspberry Purée and Iced Tea.	
Black Cherry Whiskey Sour	13
Knob Creek Rye, Fresh Lemon and Sugar shaken with Fee Brothers Cherry Bitters.	

BEER SELECTIONS

AMERICAN Budweiser Bud Light Michelob Ultra Miller Lite	7
PREMIUM Stella Artois Samuel Adams Boston Lager Corona Extra Heineken Amstel Light St. Pauli Girl (non-alcoholic)	8
REGIONAL Coachella Valley Brewing Co. Session IPA Draft • Coachella Valley Brewing Co. Seasonal Draft	8

SPARKLING WINES

Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml	10
Marquis de la Tour, Brut Sparkling Loire Valley, France NV 187ml	12
Chandon, Rosé California NV 187ml	11

WHITE WINES

	6 oz.	9 oz.
Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy	9	13
Joel Gott, Sauvignon Blanc California	10	13
Whitehaven, Sauvignon Blanc Marlborough, New Zealand	11	14
Sacha Lichine SLS Rosé, Single Blend Languedoc, France	9	11
Simi, Chardonnay Sonoma County, California	10	15
Kendall-Jackson, Chardonnay, "Vintner's Reserve" California	12	16

RED WINES

	6 oz.	9 oz.
Hahn, Pinot Noir, "Nicky Hahn" California	12	16
Nielson by Byron, Pinot Noir Santa Barbara, California	11	17
Charles Smith Wines, Merlot "The Velvet Devil" Columbia Valley, Washington	9	12
Genesis by Hogue, Meritage Columbia Valley, Washington	8	12
Terrazas Altos del Plata, Malbec Mendoza, Argentina	8	13
Louis M. Martini, Cabernet Sauvignon California	11	15
Beringer, Cabernet Sauvignon Knights Valley, California	15	22