

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	
Mediterranean Dips	11
sundried tomato hummus kalamata tapenade baby carrot french radish celery pita chips	

SALADS

Caesar	12
garlic croutons shaved parmesan	
Baby Wedge	13
point reyes blue bacon tomato spiced pecans green goddess	
Bloomsdale Spinach	13
watermelon strawberries feta marcona almonds lemon-mint vinaigrette	
Cobb	13
smoked bacon tomato point reyes blue egg onion avocado ranch	
Roasted Beet	13
kale organic quinoa parmigiano reggiano aged sherry vinaigrette	
Heirloom Tomato Panzanella	13
cucumber kalamata olives croutons ricotta salata basil orange-chardonnay 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	
Thai Chicken Salad Wrap	14
green papaya arugula cashews lemongrass curry aioli	
Cheeseburger	15
house ground patty arugula white cheddar red wine caramelized onion rosemary aioli toasted brioche bun	
<i>add applewood smoked bacon</i> 2	
<i>add smashed avocado</i> 2.5	

FAVORITES

Street Tacos 14

grilled mahi mahi | cabbage slaw | avocado
pineapple-habanero salsa | corn tortilla
add shrimp or steak **2**

Grilled Vegetable Ravioli 18

olives | baby artichokes | asparagus
sundried tomatoes | marinara | parmesan

Lobster Mac 'n Cheese 15

campanelle pasta | buttered panko

Prime Flat Iron Steak 22

truffle fries | arugula
house made steak sauce

⊛ Consuming raw or undercooked meats, 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 La Quinta Brewing Co. Seasonal Draft Coachella Valley Brewing Co. Seasonal Draft	9

SPARKLING WINES

Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml	7.5
Marquis de la Tour, Brut Sparkling Loire Valley, France NV 187ml	9
Chandon, Rosé California NV 187ml	11.5

WHITE WINES

	6 oz.	9 oz.
Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy	9	12
Joel Gott, Sauvignon Blanc California	10	13.25
Whitehaven, Sauvignon Blanc Marlborough, New Zealand	11	14.75
Sacha Lichine SLS Rosé, Single Blend Languedoc, France	10	13.25
Kendall-Jackson, Chardonnay, "Vintner's Reserve" California	12	16
Wente Vineyards Estate Grown Livermore Valley, Central Coast, California	11	14.75

RED WINES

	6 oz.	9 oz.
Parker Station, Pinot Noir, by Fess Parker Central Coast, California	10	13.25
Meiomi, Pinot Noir , Monterey, Sonoma and Santa Barbara, California	13	17.25
Charles Smith Wines, Merlot "The Velvet Devil" Columbia Valley, Washington	9	12
Terrazas Altos del Plata, Malbec Mendoza, Argentina	10	13.25
Genesis by Hogue, Meritage Columbia Valley, Washington	9.5	12.75
Louis M. Martini, Cabernet Sauvignon California	12	16
Beringer, Cabernet Sauvignon Knights Valley, California	13.5	18