

SHARE

FRENCH ONION SOUP	10
gruyère / kalamata crostini	
TOMATO-ARUGULA BISQUE	12
classic grilled cheese quarters	
CRISPY BRUSSELS SPROUTS	11
chipotle vinaigrette / cotija / pomegranate	
SHRIMP COCKTAIL	16
harissa cocktail sauce / caper remoulade horseradish gremolata	
HAWAIIAN POKE*	15
ahi tuna / cucumber / mango / avocado / ponzu sesame seeds / seaweed salad	
THAI SHRIMP TACOS	14
yellow curry / cilantro slaw / peanut dressing / sriracha	

SALADS

CAESAR	10
garlic croutons / shaved parmesan	
BABY WEDGE	10
point reyes blue / bacon / tomato / spiced pecans green goddess	
CURRIED CARROT HUMMUS AND FREEKEH TABOULEH	11
cucumber / parsley / tomato / onion / pine nuts lemon oil / garlic naan bread	
BLOOMSDALE SPINACH	10
watermelon / strawberries / feta / marcona almonds lemon mint vinaigrette	
ARUGULA WALDORF	11
green apple / candied walnuts / celery red grapes / poppyseed yogurt dressing	

ADD TO ANY SALAD:

grilled chicken	6	seared salmon*	10
grilled ny strip*	12	grilled shrimp*	10
seared tuna*	10		

HANDHELDS

choice of: crispy fries / seasonal fruit / side salad

TURKEY CLUB	15
roasted turkey / applewood smoked bacon / tomato avocado / arugula / cheddar / local date bread	
BEYOND BURGER (v)	16
tomato / arugula / sweet pepper relish roasted garlic vegenaïse / pretzel bun	
TUNA WRAP	15
slowly roasted albacore / avocado / arugula tomato / chile-lime aioli / whole wheat tortilla	
CHEESEBURGER*	16
house-ground patty / arugula / white cheddar red wine caramelized onion / rosemary aioli toasted brioche bun	
<i>add applewood smoked bacon</i>	2
<i>add avocado</i>	2.5

BOWLS

KOREAN BBQ SHRIMP	23
bamboo rice / carrots / bok choy bean sprouts / edamame / kimchi cucumber / kaiware / sesame seeds	
MOROCCAN STIR-FRY	20
sautéed meatless chicken / freekeh arugula / peppers / chickpeas raisins / charred lemon / toasted almonds harissa pesto	
SESAME AHI TUNA*	22
jasmine rice / peas / carrots / bok choy sweet soy / garlic / enoki mushrooms crispy shallots / sriracha aioli / chuka salad	

*Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

18% service charge on parties of 8 or more

25 corkage fee per bottle (maximum two bottles)

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

FRUIT

PINK BERRY COLLINS <i>a fruity and floral infusion in a classic collins</i> beefeater pink gin / strawberry reäl / lemon / soda	13
GRAPEFRUIT BLOSSOM <i>a tall sparkling blend of grapefruit, lime and a touch of anise</i> ketel one botanical grapefruit & rose / lime / peychaud's bitters / q grapefruit	13
BRAMBLE ON <i>a peach riff on the classic bramble cocktail</i> belvedere peach nectar / monin peach / lemon / orange	13
DRY CRANBERRY SPRITZER <i>a light and refreshing non-alcoholic spritz</i> seedlip grove 42 / cranberry / lime / orange bitters / q grapefruit	11

BOTANICAL

PALMER PICK <i>a refreshing bittersweet cocktail, an adult version of an arnold palmer</i> deep eddy sweet tea vodka / unsweetened black tea / lemon / cane sugar	13
STRAWBERRY PEPPERCORN GIN & TONIC <i>a spanish-style gin & tonic, served on the rocks</i> hendrick's gin / cucumber / lime / strawberry reäl / q indian tonic	13
CHIPOTLE PALOMA <i>a spiced variation of the classic paloma / sauza silver tequila</i> ancho reyes / lime / q grapefruit / tajin spice	13

EARTH

SCOTTISH MULE <i>light smokiness and honey floral notes added to a classic mule</i> glenmorangie whiskey / lime / q ginger beer / angostura bitters	14
RUBINO NEGRONI <i>a brilliantly hued ruby negroni with aromatics of sandalwood and cassis</i> bombay sapphire / martini & rossi riserva speciale rubino / campari / orange peel	14
RHUBARB BLUSH <i>classic margarita infused with flavors of sweet strawberry and tart rhubarb</i> hornitos black barrel añejo tequila / cointreau / strawberry reäl / lime / rhubarb bitters	15

BEER SELECTIONS

AMERICAN Budweiser / Bud Light / Coors Light / Michelob Ultra / Miller Lite	7
PREMIUM Blue Moon Belgian White / Corona Extra / Corona Light / New Belgium Fat Tire Amber Leinenkugel's Summer Shandy / Samuel Adams Boston Lager / Sol / Heineken	8
DRAFT New Belgium Fat Tire White / La Quinta Poolside Blonde Ale / Lagunitas IPA / Miller Lite Modelo Especial / Samuel Adams Seasonal / Stella Artois / Wolf Pup Session IPA	8

SPARKLING WINES

Cantine Maschio, Prosecco, Brut Treviso, Veneto, Italy NV 187ml	10
Marquis de la Tour, Brut Loire Valley, France NV 187ml	16
Chandon, Rosé California NV 187ml	18

WHITE WINES

	6 oz.	9 oz.
Saint M, Riesling , Pfalz, Germany	10	13.75
Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy	10	13.75
Decoy by Duckhorn, Sauvignon Blanc Sonoma County, California	13	18
Day Owl, Rosé California	11	15.25
Wente Vineyards, Chardonnay, "Estate Grown" Central Coast, California	11	15.25
Kendall-Jackson, Chardonnay, "Vintner's Reserve" California	12	16.5

RED WINES

	6 oz.	9 oz.
Meiomi, Pinot Noir Monterey, Sonoma and Santa Barbara, California	13	18
Elouan, Pinot Noir Oregon	15	20.75
Honoro Vera, Merlot , Jumilla, Marcia, Spain	10	13.75
Charles Smith Wines, Syrah, "Boom Boom!" Columbia Valley, Washington	12	16.5
Terrazas de los Andes, Malbec, "Altos del Plata" Mendoza, Argentina	10	13.75
Uppercut, Cabernet Sauvignon California	12	16.5
Joel Gott, Red Blend Columbia Valley, Washington	11	15.25
Louis M. Martini, Cabernet Sauvignon California	11	15.25

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND, DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/ALCOHOL.