

## SHARE

- FRENCH ONION SOUP** 10  
gruyère / crostini
- CRISPY BRUSSELS SPROUTS** 10  
cotija / pomegranate / chipotle vinaigrette
- GRILLED SHRIMP COCKTAIL** 15  
harissa cocktail sauce
- LOBSTER MAC 'N CHEESE** 15  
campanelle pasta / buttered pankò
- MEDITERRANEAN DIPS** 11  
sun-dried 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  
navel orange / strawberries / feta  
marcona almonds / lemon mint vinaigrette
- COBB** 13  
smoked bacon / tomato / point Reyes blue  
egg / onion / avocado / ranch
- ROASTED ROOT VEGETABLES** 13  
grilled radicchio / green wheat / manchego  
watercress / xeres vinaigrette
- FRISÉE ARUGULA  
ROASTED MUSHROOM** 13  
pancetta / goat cheese crostini  
mulled cider dressing

### ADD TO ANY SALAD:

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

## HANDHELDS

choice of: *crispy fries / seasonal fruit / house salad*

- TURKEY CLUB** 15  
roasted turkey / applewood smoked bacon  
tomato / avocado / arugula / cheddar  
local date bread
- GRILLED PORTOBELLO** 14  
buffalo mozzarella / spinach / caramelized  
onion aioli / toasted brioche bun
- TUNA WRAP** 15  
slow roasted albacore / avocado / arugula  
tomato / chile lime aioli / whole wheat tortilla
- STREET TACOS** 14  
grilled mahi mahi / cabbage slaw / avocado  
pineapple habanero salsa / corn tortilla
- CHEESEBURGER** 15  
house ground patty / arugula / white cheddar  
red wine caramelized onion / rosemary aioli  
toasted brioche bun  
*add applewood smoked bacon* 2  
*add smashed avocado* 2.5

## BOWLS

**CUBAN MOJO CHICKEN 17**  
quinoa / ruby yam / jicama  
black beans / tomato / watercress  
avocado crema

**THAI PEANUT SHRIMP 18**  
jasmine rice / edamame / green papaya  
carrots / cilantro / mint  
sriracha aioli / crispy wontons

**MOROCCAN STIR-FRY 16**  
sautéed meatless chicken / freekeh  
arugula / peppers / spicy chickpeas  
raisins / charred lemon  
harissa pesto

\* 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

<b>ELEVATED ORGANIC MARGARITA</b>	<b>13</b>
casa noble crystal organic tequila from the lowlands of mexico / notes of earthiness and tropical fruit shaken with cointreau / agave nectar	
<b>REPOSADO PALOMA</b>	<b>13</b>
one of the most popular and oldest cocktails in mexico / tres generaciones reposado tequila fresh grapefruit / lime / club soda / shaken / served with a touch of salt	
<b>AÑEJO HONEY MARGARITA</b>	<b>13</b>
patrón añejo / bouquet of vanilla / caramel / oak / subtle ocean salt notes shaken with grand marnier / fresh lime / honey	
<b>GRAPEFRUIT JALAPEÑO MARGARITA</b>	<b>13</b>
a sweet heat margarita / avión silver tequila / svedka grapefruit jalapeño vodka shaken / served on the rocks	

## HOME GROWN

<b>TEQUILA MAPLE SMASH</b>	<b>13</b>
herradura silver tequila / maple syrup / fresh lemon / mint / served on the rocks	
<b>SUNSHINE ORANGE COLLINS</b>	<b>12</b>
hendrick's / orange / fresh lemon / sugar / topped with club soda	
<b>RASPBERRY TEA LEMONADE</b>	<b>12</b>
deep eddy sweet tea vodka / fresh lemon / raspberry purée / iced tea	
<b>BLACK CHERRY WHISKEY SOUR</b>	<b>13</b>
knob creek rye / fresh lemon / sugar / shaken with fee brothers cherry bitters	

## BEER SELECTIONS

<b>AMERICAN</b> Budweiser / Bud Light / Michelob Ultra / Miller Lite	<b>7</b>
<b>PREMIUM</b> Stella Artois / Samuel Adams Boston Lager / Corona Extra / Heineken Amstel Light / St. Pauli Girl (non-alcoholic)	<b>8</b>
<b>REGIONAL</b> La Quinta Brewing Co. Seasonal Draft / Coachella Valley Brewing Co. Seasonal Draft	<b>9</b>

## SPARKLING WINES

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

## WHITE WINES

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

## RED WINES

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