

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
- BAR MEATBALLS** 12
roasted tomato sauce / parmesan
- STREET TACOS** 14
grilled mahi mahi / cabbage slaw / avocado
pineapple-habanero salsa / corn tortillas

SALADS

- CAESAR** 10
garlic croutons / shaved parmesan
- BABY WEDGE** 10
point Reyes blue / bacon / tomato
spiced pecans / green goddess
- BLOOMSDALE SPINACH** 10
watermelon / strawberries / feta
marcona almonds / lemon mint vinaigrette
- COBB** 12
smoked bacon / tomato / point Reyes blue
egg / onion / avocado / ranch
- ASIAN GREENS** 10
mizuna / baby bok choy / carrots / soybeans
edamame / roasted shiitakes / garlic ginger dressing
- HEIRLOOM TOMATO** 10
burrata / basil pesto / balsamic
lemon infused oil / micro greens

ADD TO ANY SALAD:

Grilled Chicken	6	Seared Salmon	9
Grilled NY Strip	12	Grilled Shrimp	9
Seared Tuna	9		

HANDHELDS

choice of: crispy fries / seasonal fruit / side 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
- 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

- SONORAN SPICED SALMON 19**
quinoa / peppers / black beans / arugula
charred corn / cherry tomatoes / avocado
roasted pasilla aioli / lime
- KOREAN BBQ SHRIMP 20**
madagascar pink rice / carrots / greens
bean sprouts / edamame / kimchi
roasted shiitake / sesame seeds
- MOROCCAN STIR-FRY 17**
sautéed meatless chicken / freekeh
arugula / peppers / chickpeas
raisins / charred lemon / toasted almonds
harissa pesto
- GARGANELLI PASTA 17**
sweet fennel sausage / kale / peppers
broccolini / pine nuts
toasted garlic / asiago

* 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 / notes of earthiness and tropical fruit shaken with cointreau / agave nectar	
REPOSADO PALOMA	13
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	
AÑEJO HONEY MARGARITA	13
patrón añejo / bouquet of vanilla / caramel / oak / subtle ocean salt notes shaken with grand marnier / fresh lime / honey	
GRAPEFRUIT JALAPEÑO MARGARITA	13
a sweet heat margarita / avión silver tequila / svedka grapefruit jalapeño vodka shaken / served on the rocks	

HOME GROWN

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