



BEGIN

Oven Fresh Epis Baguette and Flat Bread Crisps v \ 5
Temecula Valley Olive Oil Company Winter Harvest EVOO
peppercorn mélange butter

Green Chick Pea Hummus v \ 14
sliced almond | best of season vegetables
crazy salt | lavash cracker

Ceviche Tacos* gf \ 18
fresh catch of the moment | citrus juices | avocado
serrano pepper | jicama "tortilla"

Pickle Juice Brined Potato Crisps vn, gf \ 9
local craft beer dip | smoked salt

Baked Meatballs* \ 18
forest mushroom sauté | pan jus
toasted torta bread | crisp onion

Baja Blue Prawn & Avocado Cocktail* gf \ 19
cucumber | shaved radish | michalada sauce
charred lemon-lime gremoulata

SALAD

enhancements: flat iron steak* 14 | pork belly 9
grilled chicken breast 11 | marinated tofu 8
chilled Baja blue prawns* 12

So Cal Caesar gf \ 13
gem romaine | crushed topos | cojita cheese | pepitas
tomatillo-Caesar Dressing

Torn Swiss Chard vn, gf \ 14
quinoa medley | grated romano cheese | lemon vinaigrette
black garlic bread crumbs crushed chili pepper

HANDHELDS

served with shoestring fries or citrus-chile spiced potato crisps

Butchers Grind Cheeseburger* \ 19
crisped 5 blend cheese | lettuce | tomato | onion
sweet & spicy brine pickles | seeded Amish bun
enhancement: sunny side up egg 3
substitute Beyond vegan patty 18

San Diego Hot Chicken Tacos \ 18
marinated chicken thigh | three chile hot sauce
cilantro mayo | shaved cabbage | habanero spiced sweet pickles
white corn tortillas

VEGETARIAN v | VEGAN vn | GLUTEN-FREE gf

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LARGE PLATES

Garganelli Pasta & English Peas **v** \ 31
gournay cheese sauce | citrus mascarpone | snipped mint
grated parmesan romano cheese

Baja Striped Bass* \ 38
fregola & chorizo sauté | grilled scallions
serrano-orange marmalade | olive relish

Plancha Seared Butcher's Steak 8oz \ 49
crushed crisp fingerling potatoes | smoked paprika oil
slow roasted TVHC honey carrots | house blend steak sauce

Roasted Cauliflower **vn, gf** \ 32
lemon pepper fava beans | blistered cherry tomato
shaved radish | crispy quinoa

ADDITIONAL

shoestring fries \ 7

crushed crisp fingerling potatoes \ 7

fregola & chorizo sauté \ 8

slow roasted TVHC honey carrots \ 8

lemon-pepper fava beans \ 9

SWEET ENDINGS (or beginnings!)

Dulche de Leche **gf** \ 12
walnut cake | dulce de leche chocolate mousse | vanilla crème
brulee | sea salted caramel

Dark Chocolate Mirror Cake **gf** \ 11
marquise cake | whipped chocolate | chocolate sponge crumble

Cocoa Chess Cake **vn, gf** \ 9
vegan chocolate mousse
coconut sugar tumbled berries | arctic snow

Buzz Bar Spirit Infused Ice Cream & Sorbet Floats **gf** \ 14
> berry sorbet | merlot wine | prosecco **vn**
> chocolate ice cream | whiskey | root beer
> coffee ice cream | irish cream | stance cold brew

**SCAN
HERE**



TO VIEW OUR MENUS DIGITALLY

VEGETARIAN **v** | VEGAN **vn** | GLUTEN-FREE **gf**

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.