



AT THE BAR

FROM THE KITCHEN

CHARCUTERIE 18

Duck Prosciutto, Navarre Chorizo,
Salami Finocchiona, Crostini Bread, Olive Mix

BUFFALO CHICKEN WINGS 16

Carrots, Celery, Blue Cheese Dressing

GARLIC SHOESTRING FRIES 7

TRUFFLE FRIES 10

BISTRO BURGER SLIDER 18

Strauss Beef, Thick Cut Bacon,
Aged Cheddar Cheese, The Fix-ins

GRILLED BBQ PORK RIBS,

HOISIN HONEY CHILI 20

Hoisin Honey Chili, Vegetable Root Apple Slaw

FRIED SHISHITO PEPPERS 14

Crimini Mushrooms, Tamari, Korean Mayo

MARINATED OLIVES 10

Five Olive Blend, Chili, Roasted Garlic,
Green Peppercorns

WILD SALMON FILET 26

Pan Seared Wild Salmon, Spaghetti Squash,
Roasted Cherry Tomatoes, and Pesto Sauce

BEER

DRAFT (Pint)

Coors Light 6
Lagunitas IPA 8
Samuel Adams Seasonal 8
Modelo 8

BOTTLE

Corona 7
Miller Lite 6

WHITE CLAW 8

COCKTAILS

AGAVE MARGARITA 13

Agave Nectar, Tequila, Triple Sec,
Fresh Orange & Lime Juice

OCEAN BEACH MARGARITA 13

Tequila, Triple Sec, Midori Sour Mix,
Pineapple Juice & Grenadine

MAITAI 13

Spiced Rum, Malibu Rum, Grenadine,
Pineapple Juice & Orange Juice

BULLEIT BOULEVARDIER 13

Bulleit, Sweet Vermouth, Campari
& Orange Twist

TROPICAL FRUIT SANGRIA 11

White or Red Wine, Orange Liqueur,
Peach Schnapps, Raspberry Liqueur
& Pineapple Juice

**NON-ALCOHOLIC
BEVERAGES**

SOFTDRINK 5

ICED TEA 5

FRESH LEMONADE 5

FRUIT JUICE 5

VOSS WATER 8

AQUAFINA WATER

4/Bottle 12oz 6/Bottle 16oz

COFFEE 4

HOT TEA SELECTION 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please inform your server of any allergies.



RED WINE

- E16 Pinot Noir**, Russian River Valley, 2015
16/Glass 64/Bottle
- Moshin Vineyards Pinot Noir**, Sonoma County 2014
90/Bottle
- Porterhouse Pinot Noir**, Napa, 2015
99/Bottle
- Porterhouse Winery Pinot Noir**, Carneros, 2015
105/Bottle
- Porterhouse Pinot Noir**, SNV, William Reserve, 2014
110/Bottle
- Olivera Pinot Noir**, Russian River Valley, 2014
120/Bottle
- Keenan Merlot**, Carneros, 2016
85/Bottle
- Trefethen Merlot**, Napa, 2017
90/Bottle
- J. Lohr Merlot**, Paso Robles, 2017
24/Bottle 375ml
- Arena Cabernet**, Red Hills 2017
16/Glass \$64/Bottle
- The Counselor Cabernet Sauvignon**, Sonoma, 2016
65/Bottle
- Justin Cabernet**, Paso Robles, 2017
72/Bottle
- Hedges Red Mountain Cabernet Sauvignon**, 2018
75/Bottle
- Josh Vineyards Cabernet Sauvignon**, CA, 2017
18/Bottle 375ml
- Stags Leap Artemis Cabernet Sauvignon**, CA, 2015
70/Bottle 375ml
- Alexander Valley Vineyards Cabernet**, CA, 2016
42/Bottle 375ml
- Dashe Zinfandel**, Dry Creek, 2016
58/Bottle
- Oakville Zinfandel**, Napa, 2017
60/Bottle
- Klinker Brick Zinfandel**, Lodi, 2015
21/Bottle 375ml
- Lunlunta Malbec**, Argentina 2016
59/Bottle
- E16 Baby Rattlesnake Barbera**, El Dorado 2017
79/Bottle
- NV 15 Cain Cuvee Blend**, Napa
95/Bottle
- Winesmith Saint Laurent**, Carneros, 2014
65/Bottle

WHITE WINE

- Moshin Vineyards Rose**, Sonoma County, 2018
11/Glass 44/Bottle
- Black Ridge Vineyards Viognier**, Santa Cruz, 2013
48/Bottle
- Twomey Sauvignon Blanc**, CA, 2018
11/Glass 44/Bottle
- Cantina Terlano Pinot Grigio**, Italy, 2018
14/Glass 56/Bottle
- Santa Margarita Pinot Grigio**, Italy, 2018
28/Bottle 375ml
- Frogs Leap Sauvignon Blanc**, Napa, 2018
36/Bottle 375ml
- Testarossa Chardonnay**, Santa Lucia, 2015
12/Glass 48/Bottle
- Lloyd Chardonnay**, Carneros, 2018
70/Bottle
- Comartin Cellars Chardonnay**, CA, 2015
78/Bottle
- Lewis "L" Chardonnay**, Napa, 2014
95/Bottle
- Far Niente Chardonnay**, Napa, 2014
105/Bottle
- Simi Chardonnay**, Sonoma County, 2018
22/Bottle 375ml
- J. Lohr Chardonnay**, Arroyo Seco, 2018
24/Bottle 375ml
- Macrostle Chardonnay**, Sonoma Coast, 2018
48/Bottle 375ml

BUBBLES

- Charles Armand Blanc De Blanc**,
France, Non-Vintage
11/Glass 44/Bottle
- Mumm's Brut**
45/Bottle
- Mumm's Brut Rose**
50/Bottle
- Veuve Clicquot Brut**
130/Bottle

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