

START HERE

HOME-STYLE CHICKEN NOODLE SOUP \$11

house made bone broth, free range chicken, fresh vegetables

CREAMY TOMATO SOUP \$10 GF

caramelized garlic cloves, touch of cream, basil oil

RAMEN SALAD \$17

soba noodles, shredded carrot & cucumber, mizuna, grilled corn, tomato, green onion, sesame seeds, pickled ginger, sesame dressing | choice of chicken or tofu

THE GREEK SALAD \$15 GF ADD CHICKEN +\$6

house blend lettuce, kalamata olives, feta, red onion, tomato, english cucumber, mint, lemon poppy vinaigrette

HAWAIIAN POKE SALAD \$19 GF

sushi grade tuna, seaweed salad, arugula, mango, avocado, burdock, toasted sesames, pickled ginger sauce

THE LOCAL WEDGE \$15 GF

crisp iceberg, applewood bacon, queso duro cheese, marinated tomatoes, scallion, cilantro, chili-lime dressing

TOMATO & BURRATA SALAD \$16

vine-ripened tomatoes, imported burrata, opal basil, pesto, grilled crostini

HAND HELD

TUNA NIÇOISE MELT \$17

chunk tuna, kalamatas, capers, cornichons, grilled tomato, pepperjack, buttered marbled rye, french fries

TURKEY & SWISS CLUB \$16

lean sliced turkey, bacon, mayo, vine-ripened tomato, avocado, leaf lettuce, country toast, side salad

UBER GRILLED CHEESE \$17 ADD BACON +\$2

buttered & grilled farmhouse toast, cheddar, swiss, pepperjack & american, french fries

HOUSE BURGER \$18

straiiss beef, lettuce & tomato, red onion, cheddar, french fries

BEYOND BURGER \$20

plant based protein, lettuce & tomato, avocado, red onion, cheddar, french fries

ALL-NATURAL TURKEY-GUAC BURGER \$18

ADD BACON +\$2

lean ground turkey, fork mashed guacamole, lettuce & tomato, red onion, pepperjack, caramelized onion bun, french fries

GRILLED CHICKEN CIABATTA \$18

ADD AVOCADO +\$2

all-natural chicken, bacon, lettuce & tomato, herb aioli, french fries

BBQ SHORT RIB SANDWICH \$20

hours-long braised beef, smoky bbq sauce, american cheese, pretzel bun, french fries

GRIDDLED FISH TACOS \$18 GF

3 pieces, mahi mahi, pickled cabbage slaw, chipotle crema, soft corn tortillas, tortilla chips



HOUSE FAVORITES

BUFFALO CHICKEN FRIES \$17

crispy fries, chopped fried chicken, jack cheese, tossed in traditional buffalo sauce, topped with ranch and scallions

WINGS \$17 GF

traditional spicy, or bbq; celery & house ranch

MARGHERITA OR PEPPERONI FLATBREAD \$15/\$16

crushed tomatoes, mozzarella, oregano

SMOKED SALMON FLATBREAD \$18

tomato sauce, mozzarella, red onion, capers, crème fraiche, parsley

TRUFFLE MUSHROOM FLATBREAD \$18

bechamel, assorted mushrooms, marinated tomatoes, mozzarella & parmesan, fresh herbs

SIDES

SWEET POTATO FRIES \$7 GF

chipotle crema

ONION RINGS \$8

ranch & BBQ

FRIED PICKLES \$7

chili ranch

BIG EATS 4PM-MIDNIGHT

16 OUNCE GRILLED BONE-IN RIBEYE \$47 GF

smashed horseradish potatoes, broccolini, garlic demi

PORTABELLO RIGATONI \$30

sliced portabello, spinach, roasted pepper, cherry tomatoes, ricotta & parmesan, garlic olive oil sauce

PAN-FRIED SKUNA BAY SALMON \$35 GF

marinated heirloom tomato salad, sautéed spinach

DRUNKEN NOODLES \$26 GF/V

ADD CHICKEN +\$6

wide rice noodles, crispy tofu, chinese broccoli, dark sauce, thai basil, radish sprouts

GF = GLUTEN FREE/ V = VEGAN

We advise in accordance with the law that "thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry and shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."

BEER

DRAUGHT 16OZ/20OZ

MODELO ESPECIAL \$10/\$12
ST. ARCHER WHITE ALE \$10/\$12
SAM ADAMS BOSTON LAGER \$10/\$12
COORS LIGHT \$8/\$10
INDIE BREWING CO. IPA DEL REY \$11/\$13
DUST BOWL TACO TRUCK AMBER LAGER \$11/\$13
ABSOLUTION BREWING CO. "DOUBLE DOSE" DIPA \$13/\$15

ROTATING DRAFT HANDLE INQUIRE WITH SERVER

BOTTLES & CANS: DOMESTIC \$7

BUDWEISER SAM ADAMS
BUD LIGHT COORS LIGHT

BOTTLES & CANS: CRAFT \$9

ELYSIAN SPACE DUST IPA ST. ARCHER WHITE ALE
FAT TIRE SIERRA NEVADA
LAGUNITAS HOP STOODID SUMMERFEST

BOTTLES & CANS: IMPORTED \$8

MODELO ESPECIAL
CORONA EXTRA
HEINEKEN

BOTTLES & CANS: NON ALCOHOLIC \$6

HEINEKEN 0.0

COCKTAILS

BLUEBERRY SMASH \$13

smirnoff vodka, pomegranate juice, muddled blueberries,
lemon juice, mint

SWEET DREAMS \$15

titos vodka, st. germaine, grapefruit & cranberry juices,
blue curacao, prosecco

CALI COOLER \$17

grey goose vodka, veev acai liquer, cucumber, mint, lime

CUCUMBER ELDERFLOWER GIMLET \$15

hendricks gin, st. germaine, lime juice, cucumber

ANGRY JACK \$13

jack daniels whiskey, dark rum, lime juice, ginger beer,
cayenne

MAKERS MULE \$15

makers mark bourbon, chambord, muddled strawberries,
lemon juice, ginger beer

WOODFORD OLD FASHIONED \$17

woodford reserve bourbon, brown sugar, angostura &
orange bitters

STRAWBERRY MOJITO \$15

bacardi rum, strawberries, mint leaves, fresh sour, club
soda, sparkling wine

CAMPARI SPRITZ \$13

campari, prosecco, splash of sierra mist

PRICKLY PEAR MARGARITA \$15

casa noble crystal tequila, triple sec, prickly pear puree,
lime juice

WINE

RED

CANVAS PINOT NOIR
Napa Valley, CA
SEA SUN PINOT NOIR
Napa Valley, CA
CANVAS MERLOT
Napa Valley, CA
CANVAS CABERNET SAUVIGNON
Napa Valley, CA
DAOU CABERNET SAUVIGNON
Paso Robles, CA
CAYMUS BONANZA CABERNET SAUVIGNON
Napa Valley, CA
JOEL GOTT CABERNET SAUVIGNON
Napa Valley, CA
JUSTIN CABERNET SAUVIGNON
Paso Robles, CA
KAIKEN MALBEC
Mendoza, Argentina
OPOLO SUMMIT CREEK ZINFANDEL
Paso Robles, CA
CONUNDRUM RED
California

DESSERT WINE

TAYLOR FLADGATE 10 YEAR TAWNY PORT
Vida Nova de Gaia, Portugal
TAYLOR FLADGATE 20 YEAR TAWNY PORT
Vida Nova de Gaia, Portugal

SPARKLING

CANVAS BLANC DE BLANCS
Napa Valley, CA
GRANDIAL BRUT
Bordeaux, France
BENVOLIO PROSECCO
Veneto, Italy
TATtinger CHAMPAGNE
Champagne, France

ROSE

BIELER PROVENCE ROSÉ
France
LVE SPARKLING ROSÉ
France

WHITE

PACIFIC RIM RIESLING
Columbia Valley, WA
CANVAS PINOT GRIGIO
Napa Valley, CA
SEAGLASS PINOT GRIGIO
Santa Barbara County, CA
FARM TO TABLE SAUVIGNON BLANC Victoria,
Australia
MATUA SAUVIGNON BLANC
Marlborough, NZ
CANVAS CHARDONNAY
Napa Valley, CA
HESS COLLECTION CHARDONNAY
Napa Valley, CA
SONOMA-CUTRER CHARDONNAY
Sonoma Coast, CA