

eclipse kitchen & bar

SALADS

Caesar Salad ^{VEG} \$16 little gem lettuce, croutons, parmesan, house dressing <i>with grilled chicken \$24 with shrimp \$26</i>	Crab Louis Salad ^{GF} \$24 dungeness crab, egg, avocado, cucumber, tomato, asparagus, romaine lettuce, louis dressing	Farmers Market Superfood Salad ^{V, GF} \$21 baby kale, sweet peppers, cucumber, radish, herbs, lentils, blueberries, avocado, almonds, honey - chia dressing <i>with grilled chicken \$29</i>
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SHAREABLE

Dungeness Crab Cake preserved lemon remoulade, mixed green and radish salad \$21	Caramelized Soy Shrimp wok fried, chili garlic soy sauce \$20
Frites & Fondue ^{VEG} pecorino truffle fries, truffle aioli, cheese fondue \$13	Thai Style Spicy Chicken Wings sweet and sour cucumbers \$18
Chicken Potstickers ginger soy, chile sauce \$16	Calabrian Sausage and Pepperoni Flatbread roasted sweet peppers, caramelized onion and fennel, mozzarella \$20
Fried Brussels Sprouts ^V yuzu sweet chile \$12	Margherita Flatbread ^{VEG} san marzano tomato sauce, roasted tomatoes, mozzarella, fresh basil \$18
San Francisco Clam Chowder boudin sourdough bread bowl \$14	

BY THE BOARD

Local Cheese Board ^{VEG} \$25 daily selection, with accoutrements, breads	Local Charcuterie Board \$28 daily selection, with accoutrements, breads	Grand Tasting Board \$35 selection of local cheeses, charcuterie, breads
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MAINS

Crispy Karaage Chicken Sliders sesame slaw, togarashi kewpie, milk bun, served with sweet and sour cucumbers \$18	Pacific Waters Catch ^{GF} sustainably caught, served with seasonal farmers market accompaniments MP
Classic Ensenada Fish Taco battered sustainable local fish, corn tortillas, cabbage, pico de gallo, pickled red onion, served with tortilla chips and salsa \$21	Bistro Steak* ^{GF} 7oz bistro filet pan seared in garlic brown butter, served with yukon gold mashed potatoes, grilled broccolini, maitake mushroom, and port demi \$34
Niman Ranch Grass Fed Beef Burger* aged white cheddar, LTO, butter pickle chips, brioche bun, served with shoe string fries <i>*available with Beyond Meat, gluten free roll, vegan cheese</i> ^{V, GF} \$22	Sweet Potato and Vegetable Yellow Curry ^{V, GF} coconut milk, light curry, tofu, served with steamed jasmine rice \$25

DESSERTS

Classic Chocolate Molten Cake fresh berries, vanilla crème anglaise \$10	Passionfruit Cheesecake raspberries, pistachio	Fresh Mixed Fruit Tart vanilla custard, buttery tart shell
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Dinner served until 10:30pm

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MAXIMUM OF 3 CREDIT CARDS PER PARTY

PARTIES OF 6+ WILL BE SUBJECT TO AN 18% SERVICE CHARGE.

V = Vegan

VEG = Vegetarian

GF = Gluten Free