

SHAREABLES

AHI POKE NACHOS* 23

wonton chips, avocado, unagi sauce, spicy mayo, macadamia nut
crispy shallot

FRITTO MISTO 21

calamari, shrimp, sweet cherry peppers, artichoke hearts
served with marinara sauce, grilled lemon and chili aioli

CHICKEN WINGS 20

fresh celery & carrots, house made ranch or bleu cheese dressing
choice of sauce: tangy buffalo | lemon pepper | thai sweet chili*

GARLIC CHEESE BREAD V 11

ciabatta, mozzarella, parmesan, san marzano tomato sauce
add: meatballs & ricotta 8

BBQ ASIAN RIBS 27

cucumber salad, pickled red onions

HUMMUS PLATTER V 18

grilled naan bread, crispy chickpeas, crudité, olives

HOT HONEY PEPPERONI FLATBREAD 21

san marzano tomato sauce, artisan pepperoni, mozzarella
sweetie drops, hot honey, parmesan, basil

SOUPS & SALADS

CHICKEN TORTILLA SOUP 11

crispy tortilla strips, cotija cheese, mexican crema, pico de gallo

SO CAL CLAM CHOWDER 11

jalapeño, bacon, sweet corn, potato

COBB SALAD 19

grilled chicken, bacon, heirloom tomato, avocado
gorgonzola, egg, green onion, black pepper ranch

CAESAR SALAD 14

romaine, parmesan, garlic crouton, caesar dressing
add: chicken 9 | shrimp 10 | salmon* 13 | steak* 17



ALL PRODUCE GROWN
AT LOCAL FARMS

SANDWICHES & BURGERS

served with choice of french fries, fresh fruit or salad

CALIFORNIA CHICKEN CLUB 24

bacon, avocado, lettuce, tomato, swiss cheese, pesto mayo
multi-grain ciabatta

KOREAN FRIED CHICKEN SANDWICH 24

spicy asian bbq, cucumber salad, cilantro, pickled red onions, chili aioli

ITALIAN MARKET SANDWICH 22

mortadella, capicola, prosciutto, sharp provolone, arugula, balsamic glaze
pickled red onion, pecorino, chili aioli, neapolitan flatbread

CHEESEBURGER* 24

lettuce, tomato, red onion, pickle, house sauce, brioche bun
choice of cheese: cheddar, swiss or pepper jack
add: bacon 2 | avocado 2 | caramelized onion 2
extra patty 8 | substitute beyond burger® 2 V

SANTA MARIA STYLE TRI TIP SANDWICH* 26

arugula, pickled red onion, chimichurri, black garlic aioli

PASTRAMI SANDWICH 23

shaved artisan pastrami, pickle planks, mustard aioli, hoagie roll

SEASONAL MENU

ENTRÉES

12 OZ RIB EYE* 54

whipped boursin yukon potatoes, garlic broccolini
add: jumbo shrimp 10

8 OZ NEW YORK STRIP* 39

whipped boursin yukon potatoes, garlic broccolini
add: jumbo shrimp 10

PAN SEARED SEABASS 37

farro verde succotash, blistered heirloom tomato, red pepper coulis

CHICKEN MARSALA 32

cremini mushroom, caramelized onion, marsala wine
whipped boursin yukon potatoes, garlic broccolini

SHRIMP SCAMPI & ANGEL HAIR 29

garlic, white wine, butter, capers, calabrian chili

SPAGHETTI & MEATBALLS 28

san marzano tomato sauce, ricotta, parmesan, garlic cheese bread

GARLIC HOISIN SALMON* 38

jasmine rice, unagi sauce, stir-fry vegetable, crispy shallot
toasted sesame

LOUISIANA GUMBO 36

jumbo shrimp, snow crab, andouille sausage, chicken, "holy trinity"
cajun broth, white rice, warm corn bread, whipped hot honey butter

CARIBBEAN JERK CHICKEN BOWL 31

jamaican jerk chicken thigh, sweet pineapple glaze, coconut dirty rice
fried plantains, avocado, fresh mango salsa

HARVEST GRAIN BOWL V 24

warm farro & kale, charred lemon broccolini, roasted rainbow carrots
arugula, pickled red onion, red pepper coulis
add: avocado 2 | chicken 9 | shrimp 10 | salmon* 13 | steak* 17

STEAK & EGGS* 33

8 oz new york strip, french fries, toast



V vegetarian

A suggested gratuity of 18% will be applied to all tables of 5 or more.

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.