



# BREAKFAST

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## SMALL PLATES

YOGURT PARFAIT 12  
Greek Yogurt, Homemade Granola, Assorted Berries

STEEL CUT OATMEAL 11  
Banana, Blueberries, Granola, Craisins, Honey

BOWL OF BERRIES 7  
Raspberries, Blueberries, Blackberries

## ENTREES

TWO EGGS ANY STYLE 15  
Hash Browns, Toast, Choice of Bacon or Sausage

HAM EGGS BENEDICT 16  
English Muffin, Ham, Poached Eggs, Hollandaise, Frisee

6 oz. STEAK\* & EGGS 26  
Coulotte Steak, Hash Browns, Two Eggs Any Style

LOX BAGEL 17  
Smoked Salmon, Capers, Red Onion, Tomato, Bagel, Cream Cheese, Mixed Greens

BUILD YOUR OWN OMELET 18  
Choose 3: Mozzarella, Ham, Sausage, White Cheddar, Pepper, Onion, Spinach, Tomato  
Choice of Toast

AVOCADO TOAST 16  
Avocado Spread on Multigrain Toast, Two Eggs Any Style, Feta, Frisee

BRIOCHE FRENCH TOAST 17  
Whipped Cream, Berry Compote

## SIDES

HASH BROWNS 5  
APPLEWOOD SMOKED BACON 6  
SAUSAGE 5  
TURKEY BACON 5  
TOAST 5

## BEVERAGES

STARBUCKS COFFEE 5  
JUICE 5  
ESPRESSO 4  
LATTE | CAPPUCCINO 5  
SELECTION OF TEAS 5



# HAPPY HOUR

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## BEVERAGES

### WINE

|                            |    |
|----------------------------|----|
| WHITEHAVEN SAUVIGNON BLANC | 7  |
| JOEL GOTT CHARDONNAY       | 9  |
| PALI WINE CO. PINOT NOIR   | 11 |
| TERRA D'ORO ZINFANDEL      | 10 |

### BEER

\$2 OFF DRAFT

### COCKTAILS 9

#### TARRAGON RYE

Rye Whiskey, Orange Bitters, Ginger Beer, Honey, Lemon, Tarragon

#### PURPLE BULLEIT

Bourbon, Lemon Juice, Blackberries, Honey Ginger Syrup, Angostura Bitters, Flamed Orange Zest, Rosemary Sprig

#### RED KISS

Gin, Strawberry, Basil, Lime

#### GRAND THYME

Vodka, Agave Nectar, Blueberry, Lemon, Orange Bitters, Club Soda, Thyme

#### TEQUITINI

Tequila Blanco, Lime, Agave

## SMALL BITES

### POMMES FRITES 5

Garlic Aioli

### MEATBALL 5

Pork, Beef, Veal, Tomato Garlic Confit

### SNAPPER CEVICHE\* 12

Onion, Lime, Orange, Cilantro, Aji Amarillo

### SMOKED SALMON FLATBREAD 10

Chive & Goat Cheese, Crème Fraiche, Capers, Shaved Onions, Dill

### WAYGU BURGER\* 12

Gochujang, Gruyere, Romaine, Tomato, Gherkin

### BURRATA & BAGUETTE 11

Sun-dried Tomato Pesto, Truffle

HAPPY HOUR IS OFFERED DAILY FROM 4 - 6 PM

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



# DINNER

## CRUDOS

*A selection of Raw Dishes*

### AHI TUNA POKE\* 14

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Togarashi, Wontons

### SNAPPER CEVICHE\* 16

Onion, Lime, Orange, Cilantro, Aji Amarillo

## SALADS

### LELA SIMPLE SALAD 8

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

### ROMAINE CAESAR SALAD 9

White Anchovy, Parmesan, Croutons

### HEIRLOOM TOMATO & RICOTTA 15

Lela Lava Salt Ricotta, Heirloom Tomato, Balsamic, EVOO, Basil Oil

### MEDITERRANEAN SALAD 14

Arcadian Greens, Frisee, Feta, Shaved Onion, Pepperoncini, Cherry Tomato, Cucumber, Kalamata, Sunflower Seeds, Red Wine & Herb Vinaigrette

Add Chicken 8, Add Steak 11, Add Shrimp 9, Add Salmon 12

## SMALL PLATES

### MEATBALL 9

Pork, Beef, Veal, Tomato Garlic Confit

### SOUP DU JOUR C 6 / B 10

Chef's Choice Soup of the Day

### CRAB CAKE 14

Corn, Chorizo, Tomato, Chive

### BURRATA & BAGUETTE 15

Sun-dried Tomato Pesto, Truffle

### PAN SEARED SCALLOPS 16

Corn & Gorgonzola Crème, Arugula, Pancetta, Orange Gastrique

### SMOKED SALMON FLATBREAD 18

Chive & Goat Cheese Crème Fraiche, Capers, Shaved Onions, Dill

## SIDES

### POMMES FRITES 7

### POTATO PUREE 8

### SAUTEED MUSHROOMS 9

### SAUTEED ASPARAGUS 9

### HONEY GINGER PETIT CARROTS 9

## HOUSE-MADE PASTAS

All of our pastas are hand-made daily. Gluten Free Pasta available on request.

### BOLOGNESE PAPPARDELLE 18

Veal, Beef, Pork, Tomato, Pecorino

### STEAK TAGLIATELLINI 21

Beef Tips, Mushroom, Spinach, Gorgonzola Cream

### DUCK GARGANELLI 20

Duck Ragu, Pecorino, Parsley

### LOBSTER LINGUINI 24

Pancetta, Potato, Peas, Mushrooms

### SHRIMP SCAMPI 21

Tagliatellini, Grilled Bread, Capers, Lemon Butter, White Wine, Garlic

### MUSSELS & CALAMARI TONNARELLI 24

Mustard, Crème Fraiche, White Wine, Shallots, Garlic

## LARGE PLATES

### WAGYU BURGER\* 22

Gochujang, Gruyere, Romaine, Tomato, Gherkin

### CHILEAN SEA BASS 28

Edamame Puree, Gilled Lemon

### PAN SEARED SALMON\* 28

Grilled Lemon, Creamed Leeks & Spinach

## PRIME STEAKS

USDA Prime Steaks. Choice of Demi-Glace or Brandy-Peppercorn Sauce

### PETIT BEEF TENDERLOIN\* 6 oz. 36

### NY STRIP\* 12oz. 41

### COULOTTE\* 8 oz. 28

### RIB-EYE\* 16 oz. \*59

## DESSERTS 8

### CRÈME BRULEE

### CHOCOLATE MOLTEN CAKE A LA MODE

### BERRY COULIS CHEESECAKE

### LOCAL SORBETS

## KIDS MEAL 8

All meals include a cookie

### CHEESEBURGER & FRIES

### CHICKEN TENDERS & FRIES

### SPAGHETTI & MEATBALLS

### SPAGHETTI MARINARA (v)

# BEVERAGES

## BEERS

|                               |   |
|-------------------------------|---|
| SURLY FURIOUS IPA             | 8 |
| PSEUDO SUE PALE ALE           | 8 |
| WILD STATE FLORAL CIDER       | 7 |
| SURLY MULTI VERSE HAZY IPA    | 9 |
| STELLA BELGIUM PILSNER        | 7 |
| BENT PADDLE COLD PRESS        | 7 |
| SURLY GRAPEFRUIT SUPREME SOUR | 8 |
| SEASONAL DRAFT                | 8 |

## CRAFT COCKTAILS 12

TARRAGON RYE  
Rye Whiskey, Orange Bitters, Ginger Beer, Honey, Lemon, Tarragon

PURPLE BULLEIT  
Bourbon, Lemon Juice, Blackberries, Honey Ginger Syrup, Angostura Bitters, Flamed Orange Zest, Rosemary Sprig

RED KISS  
Gin, Strawberry, Basil, Lime

GRAND THYME  
Vodka, Agave Nectar, Blueberry, Lemon, Orange Bitters, Club Soda, Thyme

TEQUITINI  
Tequila Blanco, Lime, Agave

WINTER SUN  
Gin, Grapefruit Elixir, Lime, Peychaud's Bitters, Aperol, Champagne

## WINE BY THE GLASS

### WHITE WINE

|   |    |
|---|----|
| ROUND POND ESTATE   SAUVIGNON BLANC   NAPA VALLEY, CA   | 15 |
| WHITEHAVEN   SAUVIGNON BLANC   MARLBOROUGH, NEW ZEALAND | 12 |
| ALOIS LAGEDER   PINOT GRIGIO   ITALY                    | 13 |
| DR. L   RIESLING   GERMANY                              | 12 |
| JOEL GOTT   CHARDONNAY   CA                             | 12 |
| HAHN   PINOT GRIS   CENTRAL COAST, CA                   | 12 |
| CROSSBARN   CHARDONNAY   SONOMA COAST, CA               | 18 |
| E. GUIGAL   ROSE   CÔTES DU RHÔNE, FRANCE               | 14 |

### CHAMPAGNE & SPARKLING

|   |    |
|---|----|
| VEUVE DE VERNAY   BRUT   FRANCE                     | 11 |
| LAURENT PERRIER   BRUT   LA CUVEE   FRANCE          | 27 |
| LA VIELLE FERME COTES DU VENTOUX   R O S E   FRANCE | 13 |

### RED WINE

|   |    |
|---|----|
| LA POSTA ANGEL PAULUCCI   MALBEC   MENDOZA, ARGENTINA           | 11 |
| JUSTIN   CABERNET SAUVIGNON   PASO ROBLES, CA                   | 18 |
| BODEGAS BLEDA   MONASTRELL TEMPRANILLO   JUMILLA, SPAIN         | 9  |
| FAMILLE PERRIN   VINOSBRES LES CORNUDS   CÔTES DU RHÔNE, FRANCE | 13 |
| PALI WINE CO.   PINOT NOIR   SONOMA COAST, CA                   | 14 |
| LEONE DE CASTRIS   PRIMITIVO   PUGLIA, ITALY                    | 11 |
| TERRA D' ORO   ZINFANDEL   AMADOR COUNTY, CA                    | 13 |