



starters - to share or not to share !

- curried cauliflower chowder • wild rice • naan crouton 11 bowl / 7 cup
- burrata waldorf • cress • celery • grape • baby tomato • candied walnut • green apple coulis • maple vinaigrette 16
- beetroot hummus • feta cheese • seasonal crudité vegetables • pumpkin seed oil • grilled pita bread 13
- stone fruit and brie flatbread • applewood smoked bacon • arugula • pickled red onion • vincotto 14
- chipotle chicken empanadas • avocado crema • grilled corn & castelvetrano olive salsa 14
- duck rilette • cornichon • pickled vegetables • apricot mustard • toasted petite baguette 15
- lamb ragù • mascarpone polenta • garlic sausage • pecorino • smoked EVOO 16
- saltspring island mussels • kabocha • sambal chili • lemongrass-coconut curry 18
- cheese plate • artisanal california cheeses • local jam • nuts • toasted bread 18.25

from the garden - vegetarian friendly dishes

- slow roasted heirloom carrots • grilled halloumi • green korma • papadum crisp 14.25
- crispy kabocha squash • shishito pepper • pickled mustard seed • miso-honey glaze 13
- beet bourguignon • cipolini onion • peewee potato • carrot • king oyster mushroom • beet-thyme jus 15.50
- grilled asparagus • corn bread • poached egg • roasted tomato • béarnaise sauce 14
- foraged mushroom ragoût • roasted chestnut • humboldt fog tartine • caramelized onion bechamel 15.25

from the ocean - sustainable seafood

- wild isles scottish salmon • spaghetti squash • pancetta • mussel chowder sauce 33.50
- miso glazed black cod • seven minute egg • beech mushroom • baby bok choy • radish • tonkotsu broth 35.50
- red snapper • farro caponata • cauliflower • butternut squash puree • lemon-caper sauce 37.50
- seafood pasta • al ceppo • market fish • mussel • shrimp • octopus • basil • parmesan • white wine tomato broth 33.25

from the ranch - create your own steakhouse favorite !

*all of our steaks come from the highest quality Allen Brothers brand to guaranty great taste and exceptional tenderness.
a la carte selections accompanied with grilled asparagus and your choice of steak fries, au gratin potato, or truffle mac & cheese*

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|-------------------------------------|--|
| 7oz beef tenderloin 42 | <i>your choice of sauce</i> |
| 12oz ribeye "entrecôte" 41 | bordelaise red wine, thyme, shallot, demi-glace |
| 10oz bistro steak 35 | au poivre green peppercorn, cream, cognac, demi-glace |
| <i>other meat options</i> | roquefort roquefort blue cheese, white wine, shallot, parsley |
| 12oz kurobuta pork chop 34 | béarnaise vinegar, shallot, tarragon, hollandaise |
| mary's farm roasted half chicken 29 | |

after thoughts - there's always room for dessert !

- s'mores profiteroles • graham cracker puff • marshmallow gelato • almond • chocolate sauce • grand marnier flame 16
- PB&J • peanut butter mousse & jelly cake • chocolate • cereal milk anglaise • corn flake cluster 10
- cast iron blueberry-almond claffouti for two • caramel bourbon sauce, cinnamon ice cream 15
- flourless chocolate torte cake • berries • raspberry sauce 9.25

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE AND IS COMPLETELY DISTRIBUTED TO THE SERVICE STAFF

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOODBORN ILLNESSES.

specialty cocktails

fito's mule • fresh lime juice • ginger beer 13

almondchata • vanilla vodka • amaretto • orgeata syrup • rumchata 14.50

metropolitan • absolut mandarin vodka • cointreau • chambord • fresh lime juice • cranberry 14

cranberry 75 • new amsterdam gin • sweet & sour • prosecco 14

lavender gin sour • tanqueray gin • lavender syrup • sweet & sour 13

habanero margarita • casa amigos tequila • cointreau • grand marnier • fresh lime juice 14

perfect margarita • patron silver • cointreau • agave nectar • fresh lime juice 14

bourbon on the run • bulleit rye bourbon • apple juice • ginger liquor • soda water 13

maple old fashioned • knob creek maple bourbon • angostura bitters • brown sugar 14

22oz craft beer

coronado brewing company • idiot ipa • 8.5% • san diego 19.50

coronado brewing company • orange avenue wit • 5.2% • san diego 16.50

coronado brewing company • mermaid red • 5.7% • san diego 16.50

stone brewing company • tangerine express ipa • 6.7% • san diego 17.25

stone brewing company • delicious ipa • 7.7% • san diego 16.50

mother earth brewing company • cali creamin' • 5.2% • san diego 16.50

alesmith brewing company • x pale ale • 5.2% • san diego 16.50

mammoth brewing company • double nut brown porter • 5.5% • mammoth 19.50

julian hard cider • harvest apple • 6.99% • julian 17.25

wines by the glass

glass

1 1/2 glass

Riondo Prosecco, Spumante DOC Brut

12

Moët & Chandon Imperial, Brut

22

Sauvignon Blanc, Matanzas Creek

15

21

Pinot Grigio, San Angelo

15

21

Chardonnay, Proverb

11

15

Chardonnay, Starmont

13

18.50

Chardonnay, Decoy by Duckhorn

15

21

Rose, Proverb

11

15

Rose, Fleur de Mer, Cotes de Provence

15

21

Riesling, Chateau Ste. Michele

11

15

Pinot Noir, Parker Station by Fess Parker

11

15

Pinot Noir, Acrobat

15

21

Merlot, Seven Falls Cellars

13

18.50

Cabernet, Columbia Crest H3

13

18.50

Cabernet, Proverb

11

15

Malbec, Bodega Norton Reserve

16

22

Cabernet/Petite Syrah, Murrietta's Well

16

22

after dinner martinis

banana split martini • malibu • banana liquor • pina colada 12

white chocolate raspberry martini • vanilla vodka • chambord • godiva white chocolate liquor 14

sweet coco • kahlua • disaronno amaretto • 13