



 **CHARCUTERIE AND ARTISAN CHEESE BOARD**

house-made pickled vegetables, condiments, rustic bread 19.00

 **GREEK HUMMUS**

feta cheese, kalamata olives, cucumber, red onions, herbs and garlic, pita bread 13.00

 **WARM CREAMED SPINACH & ARTICHOKE**

spinach, artichoke, corn tortilla chips 13.75

 **“MIX” COBB SHAKER**

romaine lettuce, roasted turkey, hard boiled egg, tomato, bleu cheese crumbles, bacon, black olives, avocado, white balsamic dressing 23.00
substitute turkey with shrimp +1.00

  **“MIX” ROASTED VEGETABLES**

seasonal roasted vegetables, buffalo sauce, hummus, pita bread 14.00

  **“RED SNAPPER” BAJA TACOS**

spicy avocado slaw, queso fresco, salsa fresca 16.50

 **CLASSIC BUFFALO WINGS**

spicy glaze, ranch dip, celery sticks, kettle chips 14.00

CLASSIC BLACK ANGUS BURGER

grilled 8 oz burger, lettuce, tomato, red onions, pickle, brioche bun, kettle chips 18.50
substitute kettle chips with french fries or fresh fruit +2.00

MARGHERITA PIZZA

plum tomato sauce and sliced heirloom tomatoes, fresh mozzarella cheese and basil 18.00

  **WHITE FISH AND SHRIMP CEVICHE**

temecula olive oil, jalapeño and tomato, tortilla chips 18.00

 **TATER TOTS**

parmesan cheese, herbs and garlic, topped with jalapeño cheese sauce 12.00

FLATBREAD

pesto sauce, heirloom tomatoes, shaved ham, raclette cheese, fresh herbs 17.00

 **PROSCIUTTO LIEGE WAFFLE AND SPICY SAUSAGE**

prosciutto and waffle mix, grilled sausage, dijon mustard 15.00

  **NACHOS**

tortilla chips, beef, jalapeños, cheddar cheese, black beans, tomato, sour cream, 17.00



 **FRIED CHICKEN BREAST SANDWICH**

sub roll, sriracha sauce, cole slaw, kettle chips 17.00
substitute kettle chips with french fries or fresh fruit +2.00

  **THE IMPOSSIBLE BURGER**

grilled mushrooms, pickled onions, lettuce, tomato, serrano aioli, kettle chips 19.00
substitute kettle chips with french fries or fresh fruit +2.00

 represents health conscious menu selections developed by our executive chef

 gluten friendly  spicy

20% gratuity will be added for parties of 6 or more guests

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

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in dish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



SPECIALTY COCKTAILS \$15

BLUE ENERGY

blue ice vodka, blue curacao, fresh lemon juice, housemade simple syrup

MEXICAN FLIRT

casamigos mezcal, pomegranate syrup, mole bitters, fresh lime juice

AGAVE'S NEW FASHION

casamigos silver tequila, casamigos mezcal, agave nectar, angostura bitters, mole bitters

ANAHEIM BREEZE

aviation gin, rumhaven, fresh lime juice, housemade simple syrup

RUM DOWN

myer's dark rum, campari, pineapple juice, housemade simple syrup

KENTUCKY PEACH

buffalo trace kentucky bourbon, pomegranate syrup, femtimans ginger beer, peach puree, fresh lime juice

SPRING BOUQUET

domaine ste. michelle brut, triple sec, peach schnapps, st.germain

BARREL AGED MANHATTAN

whiskey blend, noilly pratt sweet vermouth, angostura bitters

SEASONAL SANGRIA

california red and white wine, triple sec, orange juice, pineapple juice, sprite

MONIN MOCKTAILS \$8

STRAWBERRY MOMO

monin wild strawberry, sprite, lime, mint, fresh strawberries

POME BERRY TWIST

monin pomegranate, monin blueberry, sprite, fresh lime juice

PEACH PALMER

monin peach, lemonade, iced tea

DESSERT

TASTE OF CHOCOLATE

chocolate hazelnut pudding, mochaccino torte and stracciatella gelato, our finest chocolate extravaganza 12.00

TIRAMISU

mascarpone zabaione cream and espresso soaked lady finger with coffee crunch gelato 11.00

SAVARIN

citrus yeast cake soaked in Dark Rum syrup, William pear mousse, blood orange sorbet 9.00

MOLTEN FUDGE CAKE

berries, caramel sauce and vanilla ice cream 11.00

CARAMELIZED PEAR POT DE CREME

pistachio crème brûlée, blueberry compote, crispy Arlette 9.00

YOGURT CREMEUX WITH APPLE COMPOTE

french butter cookies and vanilla bean gelato 10.00

THE LIGHTER SIDE

trio of raspberry, mango and lemon sorbet with a slice of gluten free pound cake 10.00

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WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.



WINE

	GLASS		BOTTLE
Domaine Ste. Michelle Brut, Sparkling, Washington	11		55
Riondo, Prosecco Spumante DOC, Italy Chandon Brut, Classic, CA	10		50
Moët & Chandon <i>Impérial Brut</i> , Epernay, France 187ML	35		
	GLASS	1.5 GLASS	BOTTLE
Crane Lake, Chardonnay, CA	8	12	32
Decoy by Duckhorn, Chardonnay, Sonoma County, CA	15	22	60
Starmont, Chardonnay, Carneros, CA	13	19	52
Sonoma-Cutrer, Chardonnay, Sonoma County, CA	17	25	68
Matanzas Creek, Sauvignon Blanc, Alexander Valley, CA	14	21	56
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	16	24	64
Castello Banfi San Angelo, Pinot Grigio, Toscana IGT, Italy	15	22	60
Chateau Ste. Michelle, Riesling, Columbia Valley, WA	12	18	48
Cavit, Moscato, Provincia Di Pavia, Italy	10	15	40
Fleur de Mer, Rose, Côtes de Provence, France	16	24	64
Columbia Crest H3, Cabernet Sauvignon, Horse Heaven Hills, CA	14	21	56
Decoy by Duckhorn, Cabernet Sauvignon, Sonoma County, CA	15	22	60
Oberon, Cabernet Sauvignon, Napa Valley, CA	17	25	68
Seven Falls Cellars, Merlot, Wahluke Slope, WA	13	19	52
Acrobat, Pinot Noir, OR	15	22	60
Meiomi, Pinot Noir, CA	16	24	64
Bodega Norton <i>Barrel Select</i> , Malbec, Mendoza Argentina	15	22	60
Murrieta's Well <i>The Spur</i> , Blend, Livermore Valley, CA	17	25	68
PopCrush, Red Blend, CA	8	12	32

BEER

DRAUGHT	SHORT	TALL
Stella Artois	8	10
Bud Light	7	9
Blue Moon	8	10
Karl Strauss, Seasonal Tap San Diego, CA	8	10
Stone IPA San Diego, CA	8	10
Golden Road 329 Days of Sun Lager	8	10
Sculpin Grapefruit IPA	8	10

BEER FLIGHT 22

choose any four current draught selections

DOMESTIC & CIDERS \$8

Bud Light
 Budweiser
 Coors Light
 Michelob Ultra
 Miller Lite
 Angry Orchard Hard Cider
 Wyder's Dry Pear Cider

MICRO BREWS & IMPORTED \$9

Blue Moon Belgian White
 Modelo Especial
 Corona Extra
 Heineken
 Stella Artois
 Guinness Draught
 Samuel Adams Boston Lager
 Beck's Non – Alcoholic
 Towne Park IPA **Anaheim, CA**

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SPIRITS

VODKA

Absolut
Absolut Elyx
Blue Ice
Ketel One
Ciroc
Belvedere
Grey Goose
Tito's Handmade Vodka
Wheatley
Absolut Citron
Absolut Vanilla
Absolut Mandrin
Smirnoff

SCOTCH

Dewar's White Label
Chivas Regal 12
Johnnie Walker Black Label
Johnnie Walker Gold Label
Johnnie Walker Blue Label
Glenfiddich 12 Yr
Glenlivet 15 Yr
Glenlivet 18 Yr
Glenmorangie Original 10 Yr
The Macallan 12 Yr
The Macallan 18 Yr
Bowmore 12 yr
Lagavulin 16 yr
J&B

WHISKEY

Crown Royal
Jameson
Jack Daniel's
Jack Daniel's Rye
Whistle Pig 10yr Straight Rye
Southern Comfort Black Label
Angel's Envy
Angel's Envy Rye
Writer's Tears
Seagram's 7
Suntory Whiskey Toki
Hibiki Suntory Whiskey
Teeling Irish Whiskey
Canadian Club

BOURBON

Wild Turkey 101
Woodford Reserve
Maker's Mark
Knob Creek
Basil Hayden's
Buffalo Trace
Bulleit Rye
Bulleit Bourbon
Jim Beam

COGNAC

Remy Martin VSOP
Martell Cordon Bleu
Hennessy VS
Hennessy XO
Hennessy Paradis Imperial
Remy Martin Louis XIII

GIN

Boodles
Tanqueray
The Botanist
Hendrick's
Bombay Sapphire
Bombay Sapphire East
Aviation
New Amsterdam

RUM

Bacardí Superior
Bacardí Limón
Bacardí Añejo Cuatro
Bacardí Gran Reserva Diez
Malibu Coconut Rum
Captain Morgan Original Spiced
Mount Gay Black Barrel
Myer's Original Dark
Myer's Platinum

TEQUILA

1800 Silver
Avión Silver
Maestro Dobel Diamante
Don Julio Reposado
Patrón Silver
Patrón Añejo
Reserva de la Familia
Casamigos Blanco
Casamigos Mezcal Joven
Clase Azul Reposado
Don Julio 1942
Sauza 100% Blue Agave Silver

CORDIALS & LIQUEUR

Baileys Original Irish Cream
Chambord
Cointreau
Disaronno Originale
Drambuie
Grand Marnier Liqueur
Kahlúa Coffee Liqueur
Fireball
Frangelico
Campari
Aperol
St-Germain
Noilly Prat Original Dry
Noilly Prat Rouge
Fonesca 10 yr
Fonseca Late Vintage 1997
Sandeman Porto Tawny
Sambuca White

SPECIALTY COFFEES

espresso 4.50

coffee, decaffeinated coffee, hot tea, cappuccino, latte 5.25

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