**Starters**

- **Crispy Sriracha Shrimp 13**: Four shrimp tossed in a sweet and spicy Sriracha mayo.
- **Burrata 15**: Prosciutto di Parma, mission figs, grilled crostini, balsamic reduction, evoo.
- **Street Tacos 15**: Marinated skirt steak, diced onion, avocado lime crema, micro cilantro.
- **Ahi Poke Nachos 15**: Crispy won tons, ahi poke, mango salsa, crushed macadamia, wasabi crème fraiche, micro cilantro.
- **Fish Tacos 16**: Sautéed local cod, avocado crema, cabbage slaw, pickled onion, corn tortillas, and jalapeno garnish.
- **Carne Asada Nachos 16**: Grilled skirt steak, cheddar beer sauce, pico de gallo, pickled onion, crema, micro cilantro.

**Salads**

- **Beet Salad 14 G V**: Wild arugula, orange segments, red and gold beets, toasted pistachios, Laura Chenel chevre, and sherry vinaigrette.
- **Grilled Peach & Burrata Salad 15**: Arugula, basil, toasted pine nuts, prosciutto di parma, comanche creek heirloom cherry tomatoes, and white balsamic vinaigrette.
- **Asparagus and Corn Salad 15**: Baby frisée, brown sugar cured pork belly, and soft cooked egg.
- **Italian Chopped Salad 17**: Romaine, mozzarella, artichoke hearts, Kalamata olives, salami, cherry tomatoes, shaved red onion, and balsamic vinaigrette.
- **Steakhouse Caesar 22**: Grilled romaine & filet, cherry tomatoes, avocado, crispy buttermilk onions, horseradish Caesar dressing.

**Handhelds**

- **Buffalo Chicken Wrap 14**: Crispy chicken, cheddar cheese, jack cheese, lettuce, tomato, avocado and buffalo ranch dressing, served with a choice of side.
- **Tijuana Street Dog 14**: Bacon wrapped hot dog, sautéed onions and jalapeno, avocado salsa, pico de gallo, crema.
- **Turkey Club 15**: Triple decker club, lettuce, tomato, Applewood smoked bacon, Swiss cheese, avocado and mayo, served with a choice of side.
- **Italian Sub 15**: Salami, turkey, prosciutto, provolone cheese, lettuce, tomato, onion, oil vinegar and oregano.
- **California Turkey Sandwich 15**: Hot turkey, pepper jack cheese, onion, green pepper, avocado, chipotle aioli.
- **Prime Burger 16 R**: 100% Prime grade Angus ground beef, brioche bun, lettuce, onion, tomato, pickle, choice of cheese, served with a choice of side.
  - *Add on: bacon, avocado, crispy buttermilk onions, fried egg, or mushrooms $1 each.*
- **Meatball Sub 16**: Pork and beef meatballs, marinara, fresh basil, and provolone.
- **Beyond Burger 17 V**: A plant based burger that looks, cooks and satisfies like beef with out the GMOs, soy or gluten. Also includes lettuce, onion, tomato, pickle, choice of cheese, served with a choice of side.
  - *Choice of Side: Side salad, fruit, fries, sweet potato fries, onion rings.*

**Pasta**

- **Seasonal Vegetable Risotto 20**: Seasonal vegetables, vegetable broth, parmesan cheese.
- **Summer Scampi Bucatini 22**: Shrimp, comanche creek heirloom cherry tomatoes and charred corn, basil, and lemon.
- **Cajun Shrimp Fettuccine 24**: Sautéed shrimp andouille sausage, roasted bell pepper, crispy okra.

**Specialty Cocktails**

- **Vesper**: Uncle Vals Gin, Ketel One Vodka, Lillet Blanc.
- **Lavender Bee's Knees**: 209 Sauvignon Blanc Barrel Aged Gin, Lavender Honey Syrup, Lemon Juice.
- **Summer Heat**: Casa Noble Reposado Tequila, Cucumber, Lime Juice, Jalapeno, Simple Syrup.
- **Strawberry Ryegrass**: Knob Creek Rye Whiskey, Lemon Juice, Fresh Strawberries, Simple Syrup, Lavender Bitters, Ginger Beer.
- **Spinning Jewel**: Absolute Mandarin Vodka, Aperol, Grapefruit Juice, Lemon Juice, Agave Syrup, Scharfenberger Sparkling.
- **Pavo Real**: El Silencio Mezcal, St. Germain Elderflower Liqueur, Cardamom Bitters, Grapefruit Bitters, Lime Juice.

**To Go Price**

- 1 Cocktail - $14 or 2 Cocktails - $25