

Winter 2016

N/A Libations

"Mintito"

Fresh lime, mint simple syrup,
soda water, mint sprig 4.25

Pomm Spritzer

Pomegranate juice, freshly squeezed
lime juice, mint syrup,
soda water 4.50

Winter Breeze

Freshly squeezed orange juice,
cranberry juice, ginger beer,
baked apple bitters 4.50

Punch #33

Freshly squeezed orange juice,
grapefruit juice, pineapple juice,
passionfruit puree, pomm 4.50

Moroccan Nectar

African tea, lemon juice, apricot
puree, honey, soda water 4.50

Cherry Bomb

Cherries, lime juice, simple syrup,
mint, soda water 5

Leaf & Bean

Mighty Leaf Organic Iced Tea 3
Illy French Pressed Coffee 8

From The Vine

2014 Giesen Sauvignon Blanc,
Marlborough, NZ 9/31

2014 Monopole Viura,
Rioja 10/36

2013 Hess Chardonnay,
Napa Valley 12/44

2013 Nielson Pinot Noir,
Santa Barbara 11/40

2012 Redemption Zinfandel,
Dry Creek 12/44

2014 Michael David Syrah,
Lodi 10/36

Beginning

Ahi Tacos

Pacific ahi, avocado, micro cilantro, crispy wonton,
jalapeño slaw, sesame aioli, soy ginger sauce 16

SoCal Shrimp & Grits

Crispy polenta cakes, pacific prawns, pico de gallo,
jalapeño aioli, avocado, micro cilantro 13.50

Crab Cakes

Jumbo and lump crab meat, red pepper rémoulade,
mango salsa 15

Daily Seasonal Soup 8

Lighter Fare

Pacific Salmon Salad

Herb roasted salmon, quinoa, baby mixed lettuces,
meyer lemon-crème fraîche vinaigrette 16

Moreton Kobb

Free range chicken, crispy artichokes, bleu cheese,
smoked lardon, piquillo peppers, cage free egg, avocado,
romaine lettuce, coriander buttermilk dressing 15.50

Sonoma Salad

Roasted pulled chicken, Kenter mixed lettuces,
chopped dates, cornbread croutons, avocado, almonds,
cherry tomato, grapes, goat cheese, poppy seed dressing 15

Kale Caesar Salad

Organic baby kale, parmesan, bacon lardon,
lemon parsley gremolata, red wine reduction,
Caesar dressing 12.50

Salad Enhancements

Snake River Farms Hanger Steak 12.50

Jidori Chicken 5

Skewered Pacific Prawns 8

Burgers

Classic Burger

Ground angus beef, shaved romaine, caramelized onions,
sliced tomato, aged cheddar, honey braised bacon,
special sauce, Kennebec fries 17

Veggie Burger

Black beans, roasted corn, red bell pepper, brown rice,
cilantro, watermelon radish, romaine,
honey wheat bun, chipotle aioli,
Kennebec fries 14

*Many items can be prepared gluten-free, vegetarian, or vegan. For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

Thank you for joining us!



Artisanal Sandwiches

Buttermilk Fried Chicken

Jalapeño cabbage slaw, garlic aioli, house-made hot sauce, Challah roll, Kennebec chips 14.50

The Dip

Roast beef, gruyère, caramelized onions, French bread, horseradish aioli, veal jus, Kennebec chips 17.50

SC Club

House roasted turkey breast, honey braised bacon, avocado, tomatoes, sprouts, fig aioli, multi grain bread, Kennebec chips 15.50

Porchetta Cubano

Thinly sliced porchetta, house made pickles, swiss, fig whole grain aioli, peperonata, honey thyme jus, pressed brioche hoagie, Kennebec chips 15

Duck Reuben

House made duck pastrami, jalapeño fig slaw, whole grain mustard, Swiss, country white bread, Kennebec chips 17.50

Mains

Jidori Crispy Skin Half Chicken

Dill spätzle, roasted baby carrots, snap peas, pea tendrils, cipollini onions, confit tomato, chicken jus 22

Pasta Primavera

Sweet basil, snap peas, candied pancetta, vodka, San Marzano tomatoes, parmesan, ground shrimp sausage, fettuccini 21

Red Snapper

Miso mirin glaze, bamboo rice, baby bok choy, shoestring carrots & leeks, sake beurre blanc 26

Blackened Steelhead Salmon

Farro, quinoa, English cucumber, piquillo peppers, honey basil vinaigrette, tomato, red pepper rémoulade 19.50

Steak Frites

Snake River Farms hanger steak, grilled broccolini, pomegranate gastrique, sweet potato & polenta batons 26

Enhancements

Brussel Sprouts

bacon and cipollini onions 5

Crispy Sweet Potatoes

chimichurri 5

Macaroni and Cheese 7.50

Add: bacon and jalapeño 1.50

Kennebec Chips 4.50

Kennebec Fries 5

Adult Libations

Sword & Shield

Bourbon, Domaine de Canton

Ginger Liqueur, lemon juice 12

Apricot Blossom

Mount Gay Rum, Apry,

freshly squeezed lemon juice,

freshly brewed tea, mint 10

Leather & Smoke

Bacardi 8, Carpano Antica,

Laphroaig, Velvet Falernum,

Angostura Bitters 12

Luxardo Old Fashion

Bourbon, Luxardo soaked cherries,

orange slice, dash of bitters,

splash of soda 12

The Alps Sangria

Riesling, St. Germain Elderflower

Liqueur, pineapple juice,

lemon juice 12

Aperol Spritzer

Aperol, sparkling wine,

soda water, orange twist 12

Beer Selection

Draft

Acme Pale Ale, Fort Bragg 7

Smog City Pilsner, Los Angeles 7

Deschutes Black Butte XXVI,

Imperial Porter, Oregon 8

Ladyface IPA, Agoura Hills 8

Bootleggers "Rocco Red",

Fullerton 7

Weihenstephaner Hefe Weissbeer,

Germany 8

Bottles & Cans

Sam Adams Lager 5

Coors Light 5

Allagash White 9

Ballast Point Yellowtail Pale Ale 5

Flying Dog IPA 6

Deschutes Inversion IPA 8

Tripel Karmeliet 14

Bavik Pilsner 7

Guinness Draft Can 7

Sir Perry Pear Cider 7

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