

Winter 2015

“Friendly” Libations

“Mintito”

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

Winter Cooler

Cranberry juice, freshly squeezed
orange juice, ginger beer, and a
dash of bitters 4.25

Pomegranate Spritzer

Pomegranate juice, freshly
squeezed lemon juice, simple
syrup, splash of soda water 4

Rosemary Meyer Lemonade

Meyer lemon puree, lemon simple
syrup, fresh rosemary 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

A Little Vin...

2013 Chateau de Campuget Rosé,
Rhône 9/31

2012 Chateau Ducasse Semillon,
Graves 11/36

2012 Gainey Chardonnay,
Santa Rita Hills 12/44

2011 Alexander Valley Vineyards
Merlot, Sonoma 10/37

2012 Mossback Cabernet
Sauvignon, Chalk Hill 13/45



Beginning

Ahi Poke

Pacific ahi tuna, avocado, micro cilantro,
sesame wonton crisp, soy ginger sauce 12

So Cal Shrimp & Grits

Creamy polenta cakes, pacific prawns, pico de gallo,
jalapeño aioli, avocado, cilantro 12

Wild Mushroom Risotto Spring Roll

Wild mushroom risotto, fontina parmesan tuile,
mozzarella, thyme & parsley pesto, flaky pastry,
hydroponic watercress 10.50

Daily Seasonal Soup 8

Lighter Fare

Pacific Salmon Salad

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

Moreton Kobb

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

Chopped Salad

Wild arugula, lardon, farm lettuces, candied pecans,
Shaft bleu cheese, gala & granny smith apple,
pomegranate vinaigrette 13

Caesar Salad

Whole leaf romaine, parmesan, corn bread croutons,
caper caesar dressing 12.50

Kale & Berries

Kenter Farms organic baby kale, Napa cabbage,
granola croutons, mixed local berries, avocado,
crumbled goat cheese, berry vinaigrette 13

Salad Enhancements

Jidori Chicken Breast 4 | Skewered Pacific Prawns 6 | SRF Flank Steak
9

Burgers

MF Burger

Snake River Farms ground beef, fiscalini purple moon
cheddar, roasted tomato confit, black truffle aioli,
Kennebec fries 16.50

Mediterranean Veggie Burger

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

Thank you for joining us!

Beluga lentils, sundried
tomatoes, garbanzo beans,
quinoa, farro, kale, harissa aioli,
braised red onions, honey wheat
bun, Kennebec fries (v) 14

Adult Libations

Root of the Matter
Hendrick's Gin, Domain de
Canton Ginger Liqueur, freshly
squeezed lemon juice, basil 12

Caña
Pampero Aniversario Rum,
Luxardo Amaretto, Cointreau,
freshly squeezed lime juice,
fresh mint 12

New Year Cocktail
George Dickel Bourbon, freshly
squeezed lemon juice, cinnamon
simple syrup, pear puree 13

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

Beer Selection

Draft

Smog City "Little Bo Pils"
Pilsner, Los Angeles 7

MFig Pale by Golden Road,
Los Angeles, 7

Deschutes Black Butte XXVI
Imperial Porter, Oregon 8

Green Flash Brewery,
Hop Head Red, San Diego 7

Eagle Rock Brewery Populist IPA
Los Angeles 8

Weihenstephaner Hefe
Weissbeer, Germany 8

Bottles and Cans

Sam Adams Lager, Boston 5

Coors Light, CO 5

Allagash, Portland, ME 6

Ballast Point Pale Ale, San Diego 5

Sir Perry Cider, England 7

Bavik Pilsner, Belgium 7

Guinness, Ireland 7

Artisanal Sandwiches

Buttermilk Fried Chicken

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

Steak Sandwich

Prime Rib, Gruyère, caramelized onions, wild arugula,
French bread, horseradish aioli, Kennebec chips 17.50

SC Club

Roasted turkey breast, Nueski bacon, avocado,
beef steak tomatoes, sunflower sprouts, fig aioli,
multi grain bread, Kennebec chips 15.50

Blackened Barramundi Sandwich

Blackened barramundi, creamy coleslaw,
red pepper rémoulade, ciabatta roll, Kennebec chips 16.50

Lamb Sandwich

Leg of lamb sliced to order, pepper confit,
wild arugula, red onion aioli, French bread,
Kennebec chips 16.50

Mains

Jidori Crispy Skin Half Chicken

Baby onions, roasted root vegetables, herbed spätzle,
lemon chicken jus 22

Roasted Heirloom Squash Pappardelle

Caramelized Tahitian squash, wild "first cut" arugula,
mascarpone, pomegranate seeds (v) 17.50
Add: Seared Duck Breast 7

Striped Sea Bass

Bilbao chorizo, yellow rice cake, cipollini onions,
roasted tomato confit, micro fennel, saffron broth 24

Line Caught Arctic Char

Pan seared Arctic Char, brussel sprouts, cipollini onions,
farro,
Nueski bacon, jalapeño beurre blanc 24.50

Steak Frites

Snake River Farms Flank Steak, Kennebec fries,
wild mushroom bordelaise, "bulls blood" micro greens 26

Enhancements

Kennebec Fries 5

Kennebec Chips 4.50

Brussel Sprouts 5
Bacon and cipollini onions

Roasted Heirloom Squash 5
Tomato and sweet basil

Macaroni and Cheese 7.50
Add: Bacon and jalapeño 1.50

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