

cocktails

CUCUMBER SOUR 12
muddled cucumber | tequila | tajin | fresh lime | agave | egg white

SASPARILLA 1880 12
Bourbon | sasparilla bitters | vanilla

BEES KNEES 12
empress gin | honey | lemon

SPRING COOLER 12
tito's | pom | blackberry | lime | lemon | soda

wine

white

DOM. DE CALA, rosé | Provence | FR 2021 10-36

TWO2, sauvignon blanc | Napa Valley 2020 10-36

J LOHR, chardonnay Arroyo Seco | Monterey, CA | 2020 10-36
red

MEIOMI, pinot noir | CA | 2021 10-36

LUIGI BOSCA, malbec Argentina | 2018 10-36

VINA ROBLES, cab sauv. | Paso Robles | CA 2019 12-45

beer

MODELO ESPECIAL, lager 7

BLUE MOON, white 8

FIRESTONE 805, lager 8

AMSTEL LIGHT, lager 7

HEINEKEN, lager 7

BUBBLE STASH, IPA 8

VOODOO RANGER, IPA 8

Snacks

MORETON FRIES 6

smoked ketchup | chipotle 1000 island  

ROASTED SHISHITO PEPPERS 14


garlic yogurt | lemon zest | spice blend 

HOUSE CHIPS/TRUFFLE RANCH 6 

TRUFFLE MAC & CHEESE 16

black truffle | gruyere | goat cheese | parmesan | cheddar 

HEIRLOOM CORN BREAD 8

salted butter | spicy honey 

BURRATA & GRILLED STONE FRUIT CROSTINI 12
seasonal stone fruit | golden balsamic | country bread crostini | basil | evoo 

SPINACH ARTICHOKE DIP 12

Parmesan | tortilla chips  

MEATBALL TRIO 15

burrata | beef | pork | kalamata toast | tomato pomodoro | parmesan | basil

FRIED BUTTERMILK CHICKEN 16

white cheddar | jalapeno cider slaw | chipotle 1000 island | brioche bun
(served with potato chips)

MORETON CHEESEBURGER 18

half pound Angus | white cheddar | grill onion | pickle
smoked ketchup | brioche bun
(served with potato chips)

HOUSE SALAD 6

Mixed greens | tomato | fennel | onion
add fried chicken 6