

small bites

hummus and pita chips fried chickpeas / olive oil	6
fried mushrooms seasonal mushrooms / chili aioli	5
sloppy joe sliders peanut slaw / house made pickles	7
soft house made pretzels sea salt / stone IPA beer cheese	6
beer battered onion rings ranch dressing	5
mac n' cheese four cheese fondue / nueske bacon	6
chef's cheese selection three cheeses / crostini / almonds / fruit / honeycomb	14
grilled prawn cocktail sugarcane skewer / ancho preserved lemon cocktail sauce	12
fried calamari black grapes / celery / arugula / chile lime dipping sauce	10
zimzala platter hummus / faro salad / olive tapenade / cous cous salad / marinated mozzarella / heirloom tomato salad	14
crab cake jumbo lump / avocado crème fraîche / mache / heirloom tomatoes	11
carlsbad mussels shellfish – tomato broth / rouille / grilled sourdough	11
manilla clams nueske bacon / blue moon beer / pixie tangerine / grilled orange walnut bread	11

greens

hearts of romaine aged jack dressing / caramelized onion crostini / shaved aged jack	10
chopped gem lettuce / cucumber / heirloom tomatoes / radishes / celery / spring onion / sherry shallot vinaigrette	10
shorebreak wedge smoked bacon / heirloom tomatoes / fried red onions / blue cheese dressing	10
frisee and rocket baby frisee / wild arugula / strawberries / candied walnut / tomme savoy cheese / moscato vinaigrette	10
heirloom apple 10 10 varietal apples / butter lettuce / granola clusters / humboldt fog goat cheese / lemon olive oil / micro celery	
between the bread	
grilled sirloin burger caramelized onions / gruyere / arugula / roasted tomatoes / buttermilk roll / parmesan-garlic fries	15
grilled cheese sourdough / monterey jack / smoked bacon / avocado / tomato / parmesan-garlic fries	13
chicken n' waffle panini tomato jam / wasabi arugula / gruyere / prosciutto / béchamel sauce / sweet potato tots	14
sloppy joe house pickles / buttermilk roll / parmesan-garlic fries	12
flatbreads	
margarita crushed tomatoes / fresh mozzarella / basil	12
artichoke and black truffle prosciutto di san danielle / tome savoie cheese / vella dry aged jack / chives	13
bbq chicken jack cheese / goat cheese / red onions / bbq sauce / cilantro / roasted chicken	13

fresh fig

13

laura chenel goat cheese / pistachio / apple / sage balsamic / arugula

large bites

5pm to 9:30pm sun – thurs / 530pm to 10pm fri – sat

irish organic salmon tarragon-scented pearl couscous / baby heirloom tomato sambal	25
cider-brined pork chop mustard-parsley spaetzel / bacon / caramelized onion / sour cherry pork sauce	26
australian rack of lamb crispy yukon potatoes / caramelized red onions / tomatoes / black mission fig chutney	26
prime flat iron steak corn puree / roasted maitake mushrooms / asparagus / cilantro garlic sauce / tomato tarragon vinaigrette	24
moroccan chicken tagine jidori chicken / preserved lemon / picholine olives / golden couscous	22
fish n' chips stone ipa beer battered haddock / smoked onion tartar sauce	16
striped bass madagascar pink rice / braised rainbow chard n' fennel / sherry lemon gastrique	22
baby-back ribs half rack 17 full rack house rub / bbq sauce / yukon potato purée / grilled corn on the cobb	28
jarrahdale pumpkin tagliatelle pasta sage and brown butter / golden chanterelles / toasted pumpkin seeds / pumpkin puree	21
pan – seared diver scallops grilled belgian endive / confit marble potato / roasted asparagus / castelvetro olives / nueske bacon vinaigrette / grapefruit segments	27
black salt –crusted skirt steak yukon potato purée / french beans / mushroom supreme / petite onions	19

executive chef / roy hendrickson



a service charge of 18% will be added to
parties of
five or more