

## small bites

- hummus & pita chips** 5
- fried mushroom** chili aioli 5
- parmesan-garlic fries** garlic aioli 4
- sweet potato fries** malt aioli 4
- sloppy joe sliders & slaw** 8
- pretzels from scratch** cheddar-beer dip 7
- rings & ranch** onion rings & ranch 4
- mac n' cheese** macaroni & cheese fondue 5
- chef's cheese selection**  
three cheeses, crostini, nuts, fruit, honey 14

## a little something more...

- grilled prawn cocktail** ancho-preserved lemon cocktail sauce 12
- sweet, spicy and crispy calamari**  
grapes, celery, arugula and chile-lime dipping sauce 10
- zimzala platter** hummus with pita, faro & vegetable salad, feta pocket, spanikopita, mozzarella and cherry tomatoes salad 14
- jumbo lump crab cake**  
avocado crème fraîche 10
- Carlsbad mussels**  
shellfish-tomato broth, garlic butter, rouille 11
- hearts of romaine**  
aged jack dressing, crostini, shaved jack 9
- chopped salad** little gem lettuce, cucumber, grape tomatoes, radishes, celery, spring onion, sherry shallot vinaigrette 10
- shorebreak wedge** smoked bacon lardons heirloom tomatoes, French fried red onions, blue cheese dressing 9
- strawberry arugula salad** with champagne vinaigrette with toasted almonds and Marin co. camembert cheese 10
- grilled sirloin burger** caramelized onions, gruyère, arugula, oven roasted tomatoes, house pickles, buttermilk roll & parmesan-garlic fries 15
- grilled cheese panini**  
challah, monterey jack cheese, applewood bacon, avocado, tomato & parmesan-garlic fries 12
- sloppy joe**  
from scratch, house pickles, buttermilk roll & parmesan-garlic fries 11

## flatbreads

- margarita flatbread** crushed tomatoes, mozzarella x 2, fresh basil 10
- three cheese flatbread**  
mozzarella, provolone, grana padana cheeses, roasted mushrooms & truffle oil 10
- bbq chicken flatbread**  
jack, goat cheese, red onion, bbq sauce, and cilantro 10

## large plates

*available 6pm-9:30pm Sunday-Thursday  
6pm-10pm Friday and Saturday*

- cider-brined pork chop** mustard-parsley spaetzle, bacon, caramelized onion, sour cherry pork sauce 23
- Irish organic salmon** tarragon-scented pearl couscous, turmeric tomato sambal 25
- slow-cooked colorado lamb shank** creamy polenta, figs, upland cress and lamb jus 24
- grilled new york steak** smash potato, English snap and snow peas, cipollini onions, red wine reduction 27
- fish and chips** stone ipa beer battered, smoked onion tarter sauce 16
- moroccan chicken tagine** preserved lemon, olives, golden couscous 22
- baby-back ribs** house rub, sweet & spicy bbq sauce, grilled white corn on the cob and smash potato **half rack 19 full rack 28**
- pan-seared diver scallops**  
grilled Belgian endive, pee wee potato confit, roasted asparagus, nueske bacon vinaigrette, grapefruit segments 27
- orechiette pasta** green and yellow zucchini, cherry tomatoes, mozzarella, grana padana cheese 17
- black salt-crusted skirt steak** sweet potato fries, bourbon butter 20

**roy hendrickson** chef de cuisine

For your convenience, 18% gratuity is added to parties of 6 or more