



bar menu

edamame - 11

Whole soy bean pods are flash steamed with oil, garlic, butter, and our tangy citrus shoyu & black Hawaiian sea salt.

cilantro-lime tacos - 16

Skirt steak is hand shaved then marinated with cilantro, onion, lime, and jalapenos. Pan seared and presented on warm flour tortillas with fresh pico de gallo, cilantro crème fraiche and fresh cilantro.

jalapeno & green chili dip -8

Jalapeno and green chili pepper infused cream cheese, with our three cheese blend. Served warm with fresh made corn tortilla chips.

halibut tacos* - 18

Filets of Pacific halibut are pan seared, then presented on warm flour tortillas with shredded cabbage, our house made Baja sauce, and fresh pico de gallo.

crab & corn chowder –

cup 7/ bowl 10

Our Southwest inspired crab and corn chowder topped with cilantro crème fraiche.

caesar salad –

small 6 / large 9

Add grilled chicken, prawns or salmon - 8

mixed green salad –

small 6 / large 9

Add grilled chicken, prawns or salmon - 8

seafood louie - 22

Poached scallops, shrimp and crabmeat presented on mixed organic greens with boiled egg, avocado, tomato, cucumber, and our house made Louie dressing.

thai chicken salad - 17

Oven roasted chicken breast sliced thin, then tossed with shredded cabbage, red pepper, red onion, and our tangy Thai vinaigrette dressing. Presented on a bed of organic greens with vermicelli noodles, peanuts, and fresh cilantro.

lobster mac & cheese - 26

Poached then butter seared Langoustine lobster meat is tossed with cavatappi macaroni and our cheddar queso sauce, then topped with buttered breadcrumbs and oven baked. Presented with warm garlic toast.

szechuan bowl - 15

Stir fry vegetables are pan seared, then simmered in our tangy citrus Szechuan sauce with yakisoba noodles. Presented with steamed Calrose rice and fresh cilantro. *Add salmon, prawns or chicken - 8*

loft burger - 13

The classic with, tomato, sliced onion, crisp butter lettuce and pickle wedge. Gluten free bun - 3

bacon cheddar burger - 15

The classic with hickory bacon and melted medium cheddar cheese. Gluten free bun - 3

prime rib Philly - 16

House roasted and shaved prime rib, pan seared with caramelized onions, and red bell pepper, topped with melted provolone cheese, folded onto a soft baguette roll, with real au jus for dipping.

cocktails

specialty cocktails

- Dark and Stormy 11
A Double shot of Gosling's Dark Bermuda Rum mixed with ginger beer served over cracked ice in a Mason jar.
- Pink Lemonade 11
Raspberry Smirnoff vodka muddled with fresh lemons then topped with lemonade, and soda water with a drizzle of Chambord.
- Hand Crafted Margarita 11
Double shot of tequila, triple sec, fresh limes & simple syrup, muddled and served on the rocks in a mason jar with salted rim.
- Mojito 11
Double shot of light rum muddled with fresh mint, lime & simple syrup topped with soda water and served on the rocks in a mason jar.
- Long Island 11
Vodka, gin, rum, & triple sec, topped with fresh lemon juice, sour, and Pepsi.
- Mai Tai 11
One and a half shots of white rum, pineapple and orange juice, a splash of amaretto & grenadine, and a floater of Meyers dark rum served over ice in a mason jar.
- The Empress 12
Handcrafted, botanical gin with a hint of exotic herbs, combined with St. Germain, lime, simple syrup & a splash of grapefruit, shaken and served Martini style.