

## APPETIZERS

<b>CORNBREAD</b>	<b>\$8</b>
Housemade jalapeno cheddar cornbread served with house whipped honey butter	
<b>DECONSTRUCTED POTATO SKINS</b>	<b>\$13</b>
Crispy smashed potatoes fried & topped with cheddar, thick cut bacon pieces, scallion, & chipotle crema	
<b>CHICKEN TENDERS</b>	<b>\$13</b>
Hand-breaded chicken served with a side of housemade buttermilk dill ranch	
<b>SANTA ANA ROASTED SHRIMP</b>	<b>\$15</b>
Tail on shrimp tossed in a garlic & chili oil, cilantro, & served with housemade crostini	
<b>BREADED MOZZARELLA</b>	<b>\$13</b>
Housemade breadcrumbs & hand-breaded pieces of mozzarella, served with balsamic marinara	
<b>BLISTERED PEPPERS</b>	<b>\$11</b>
Shishito peppers charbroiled & blistered, served with lemon garlic aioli	
<b>ARTICHOKE DIP</b>	<b>\$14</b>
Our signature artichoke dip made with roasted red pepper, artichoke hearts, baby spinach & parmesan. served with housemade crostini	

## SOUP & SALAD

<b>FRENCH ONION SOUP</b>	<b>\$9</b>
Caramelized onions in a rich beef broth, topped with toasted crostini & melted Gruyère cheese.	
<b>CEASAR</b>	<b>\$14</b>
Artisan romaine, anchovy, shaved parmesan, housemade ceasar dressing, & housemade croutons <i>add grilled chicken \$5 or shrimp \$7</i>	
<b>WEDGE SALAD</b>	<b>\$16</b>
Crisp iceberg lettuce wedge topped with thick cut bacon pieces, tomato, pickled red onion, shredded egg, croutons, blue cheese, & house made dill ranch dressing	

## DESSERT

<b>CARROT CAKE</b>	<b>\$10</b>
<b>PEACH COBBLER</b>	<b>\$11</b>

## MAIN

<b>BRAISED SHORTRIB</b>	<b>\$32</b>
Red wine braised short rib served with whipped mash, heirloom carrot, & au jus	
<b>STEAKHOUSE BURGER</b>	<b>\$18</b>
Half pound butchers blend cooked to order & topped with cheddar, iceberg, tomato, red onion, pickle, & our famous burger sauce. Served with tallow fries	
<b>STEAK FRITES</b>	<b>\$34</b>
Served with tallow fries & bearnaise	
<b>FISH &amp; CHIPS</b>	<b>\$22</b>
Hand battered haddock served with tallow fries, creamy lemon coleslaw, & tartar <i>add a second piece of haddock for \$9</i>	
<b>TOMAHAWK PORK CHOP</b>	<b>\$26</b>
Bone-in pork chop, butterflied, & flame grilled. served with bourbon apple jam, whipped mash, & broccolini	
<b>HALF FRIED CHICKEN</b>	<b>\$24</b>
Crispy half-chicken, served with our house mac & cheese & coleslaw <i>(Limited supply-20 minute prep time)</i>	
<b>PASTA FRESCA</b>	<b>\$18</b>
Fettuccini with Hungarian peppers, baby spinach, parmesan, & white wine cream sauce. <i>Add shrimp for \$7</i>	
<b>LAMBCHOPS</b>	<b>\$48</b>
Four lamb chops cooked to medium & served with smashed potatoes, broccolini, & charred lemon	

## SIDES

<b>MAC &amp; CHEESE</b>	<b>\$11</b>
<b>TRUFFLE FRIES</b>	<b>\$10</b>
<b>ROASTED MUSHROOMS</b>	<b>\$8</b>
<b>HEIRLOOM CARROTS</b>	<b>\$8</b>
<b>BROCCOLINI</b>	<b>\$8</b>

Menu items may contain or come in contact with WHEAT, EGGS, TREE NUTS, PEANUTS, and MILK. For more information please speak with a manager. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

WE FRY IN BEEF TALLOW & LIMIT OUR USE OF SEED OIL

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# COCKTAILS

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<b>Oceanside</b>	12
gray whale gin, salted simple, lime, fresh mint, soda	
<b>Espresso Martini</b>	13
cantera negra cafe, vodka, espresso, simple	
<b>El Sol</b>	12
cantera negra silver, chinola passionfruit, ancho chili liqueur, lime, agave	
<b>Midnight Manhattan</b>	14
bib & tucker 6 year bourbon, amaro, blood orange liqueur, cherry liqueur, orange bitters	
<b>The Power Sour</b>	12
redemption bourbon, blood orange liqueur, lemon, simple, angostura bitters, egg white	
<b>Limoncello Spritz</b>	12
zonin prosecco, limoncello, soda, lemon	
<b>Pina Paloma</b>	11
cantera negra silver, grapefruit, pineapple, lime, soda	
<b>Blueberry Smash N/A</b>	9
blueberry, rosemary simple, lemon, soda	
<b>Nojito N/A</b>	9
lime, mint, agave, soda	

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# WINE

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The Crossings 2023 Sauvignon Blanc (New Zealand)	8 / 25
Loren Crossing Oakville 2024 Sauvignon Blanc (California)	14 / 44
Barone Fini 2023 Pinot Grigio (Italy)	9 / 28
Cave De Lugne 2022 Chardonnay (France)	11 / 38
The Calling Dutton Ranch 2022 Chardonnay (Sonoma, CA)	19 / 58
Zonin Prosecco (Italy)	9 / 31
Old Soul 2021 Cabernet Sauvignon (California)	10 / 29
The Calling 2021 Cabernet Sauvignon (Paso Robles, CA)	19 / 58
The Wines of Francis Coppola 2023 Pinot Noir (California)	9 / 27
Pike Road 2023 Pinot Noir (Willamette Valley, OR)	14 / 44

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