

APPETIZERS

CORNBREAD WAFFLE \$8

Housemade jalapeno cheddar cornbread waffle served with house whipped honey butter

DECONSTRUCTED POTATO SKINS \$13

Crispy smashed potatoes fried & topped with cheddar, thick cut bacon pieces, scallion, & chipotle crema

POUTINE \$13

Tallow fries topped with white cheddar & au jus

SANTA ANA ROASTED SHRIMP \$15

Tail on shrimp tossed in a garlic & chili oil, cilantro, & served with housemade crostini

BLISTERED PEPPERS \$11

Shishito peppers charbroiled & blistered, served with lemon garlic aioli

SPINACH QUESO DIP \$14

White queso made with roasted red pepper & spinach. served with tortilla chips

SOUP & SALAD

FRENCH ONION SOUP \$9

Caramelized onions in a rich beef broth, topped with toasted crostini & melted gruyère cheese.

CEASAR \$14

Artisan romaine, anchovy, parmesan, housemade ceasar dressing, & housemade croutons  
*add grilled chicken \$5 or shrimp \$7*

COBB SALAD \$16

Crisp artisan lettuce topped with thick cut bacon pieces, tomato, pickled red onion, housemade croutons, blue cheese, & buttermilk dill ranch dressing

SIDES

MASHED POTATOES \$7

TRUFFLE FRIES \$10

HEIRLOOM CARROTS \$8

MAIN

BRAISED SHORTRIB \$33

Red wine braised short rib served with whipped mash, heirloom carrot, & au jus

FISH & CHIPS \$23

Hand battered haddock served with tallow fries, creamy lemon coleslaw, charred lemon, & tartar  
*add a second piece of haddock for \$9*

CHICKEN TENDERS \$23

Crispy chicken tenders, served with tallow fries, coleslaw, & buttermilk dill ranch

STEAKHOUSE BURGER \$19

Half pound butcher's blend cooked to order & topped with cheddar, lettuce, tomato, onion, pickle, & our famous burger sauce. Served with tallow fries

NASHVILLE HOT CHICKEN SANDWICH \$19

Two hand-breaded nashville hot chicken tenders topped with coleslaw, pickle chips, & buttermilk dill ranch. Served with tallow fries

MUSHROOM PASTA \$21

Fettuccini with mushroom, parmesan, & basil in a creamy garlic sauce

PASTA ROSA \$19

Fettuccini with tomato, garlic, balsamic, basil, tossed in a blush sauce & topped with parmesan.  
*Add shrimp for \$7*

LAMBCHOPS \$48

Four lamb chops cooked to medium & served with smashed potatoes & charred lemon

STEAK FRITES \$34

Served with tallow fries & house herb butter

DESSERT

CARROT CAKE \$10

SEASONAL DESSERT \$11



# COCKTAILS

<b>Oceanside</b>	13
gray whale gin, salted simple, lime, fresh mint, soda	
<b>Espresso Martini</b>	13
cantera negra cafe, vodka, espresso, simple	
<b>El Sol</b>	13
tequila blanco, 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>	13
redemption bourbon, blood orange liqueur, lemon, simple, angostura bitters, egg white	
<b>Lemoncello Spritz</b>	12
zonin prosecco, limoncello, soda, lemon	
<b>Pina Paloma</b>	12
tequila blanco, 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	

# WINE

The Crossings 2023 Sauvignon Blanc (New Zealand)	8 / 29
Loren Crossing Oakville 2024 Sauvignon Blanc (California)	14 / 44
Barone Fini 2023 Pinot Grigio (Italy)	9 / 31
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 / 34
The Calling 2021 Cabernet Sauvignon (Paso Robles, CA)	19 / 58
The Wines of Francis Coppola 2023 Pinot Noir (California)	9 / 31
Pike Road 2023 Pinot Noir (Willamette Valley, OR)	14 / 44