



### STARTERS

#### Clam Chowder | 11

New England style seafood chowder, garlic toast

#### Truffle Fries | 16

Truffle oil, parsley, parmesan cheese

#### Whipped Eggplant Dip | 16

Creamy eggplant, olive oil, pine nuts, crispy skillet bread

#### Spicy Tuna Stacks | 18

Crispy seasoned sushi rice cubes, avocado, spicy ahi tuna, sliced jalapeno

#### Calamari Steaks | 18

Tempura calamari steaks, pickled fresnos, honey sriracha drizzle, tartar sauce

#### Coconut Curry Mussels | 21

Black mussels in green curry sauce, fresno chilis, Thai basil, crostini

#### Crispy Brussel Sprouts | 16

Honey-balsamic glaze, panko crust

#### Coconut Shrimp | 19

5 large shrimp, shaved coconut, honey-sriracha dipping sauce, chives

#### Ahi Poke "Nachos" | 21

Marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo

#### Tempura Green Beans | 15

Tempura battered green beans, spicy ranch dressing

### GREENS

#### Caesar Salad | 16

Artisan romaine hearts, caesar dressing, parmesan cheese, herb butter croutons

#### Riviera Wedge Salad | 16

Fresh cut iceberg wedge, housemade bleu cheese dressing, thick cut bacon, red onion, cherry tomatoes, egg crumble

#### Strawberry Feta Salad | 17

Spring mix, sliced strawberries, green onions, cherry tomatoes, cucumbers, candied walnuts, feta, balsamic dressing

**add** | chicken 8 | salmon 12 | tiger prawns 11 | steak 11

\*available blackened or grilled\*

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\*Modifications and Substitutions may be politely declined\*

\*Guest checks will be split a maximum of 3 times\*

20% gratuity will be added to tables of 6 or more

### SPECIALTY COCKTAILS | 16<sup>50</sup>

**Papagayo** | Lime, Pineapple, Jalapeno Infused Espolon Tequila, Pamplemousse, Select

**Bambu-Bambu** | Banana Infused 7 Waves Cachaça, Lime, Pineapple, Cinnamon, Seltzer

**Scarlet Letter** | Spiced Pear, Lemon, Lime, Aquavit, Italicus, Noyeas, Orgeat, Nutmeg

**Power Play** | Lime, Aperol, Nosotros Mezcal Mexicana, Pineapple Shrub, Falernum Seltzer, Nutmeg

**Dust Devil** | Armagnac, Appleton Jamaican Rum, China China, Demerara, Allspice, Mace

**Cruise Control** | Cutwater Gin, Fresh Lime, Mint, Grenadine, Seltzer

**Pistol Pete** | Monkey Shoulder Scotch, Strega, Cinnamon, Coffee Bitters

**Dolly Daydream** | Amaro Montenegro, Citrus Infused Vodka, Lemon, Cinnamon

**Pendulum** | Bourbon, Amaro Di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale

**Perfect Stranger** | Lime, Cucumber, Capurro Pisco Acholado, Cachaça, Fennel, Falernum, Egg White

**Danger Zone** | Nostros Mezcal Mexicana, Allspice Dram, Citrus, Pineapple Shrub

**King of Kings** | Bushmill's Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry

**Sallywag** | Mango, Lime, Cutwater Gin, Superior Light Rum, Cinnamon

**Hound Dog** | Espolon Reposado Tequila, Lime, Raspberry, Grapefruit, Yellow Chartreuse, Saline

**Pusherman** | Cutwater Grove Gin, Lime, Peach, Pineapple, Orgeat

**Freefall** | Lime, Passion Fruit, Nosotros Tequila Blanco, Cilantro, Xila, Mace

**Killjoy** | Averna, Cynar, Creme De Cacao, Allspice, Appleton Jamaican Rum

**Jack Torrance** | Apricot, Lime, Pineapple, Monkey Shoulder Scotch, Bushmill's Irish Whiskey, Orgeat, Nutmeg

### RAW & CHILLED

**Oysters** | Market Price

**Cocktail Tiger Prawns**

half dozen 22 | full dozen 42

**Sunrise Shrimp Ceviche** | 22

Pico de gallo, avocado, shrimp, lime juice, salt, corn tortilla chips

**Chilled Seafood Platter** | 58

6 tiger prawns, 6 oysters, shrimp ceviche, house made crispy wontons, house cocktail sauce, red wine mignonette, horseradish

**"Dorasti" Siberian Sturgeon Caviar** | 80

Served with crème fraiche, chives, red onion, wonton chips



### TACOS

\*2 tacos per order\*

served with choice of fries, tots, or side salad\*  
"King Size" - one extra taco +6

**Carne Asada Tacos** | 19

Marinated skirt steak, pico de gallo, avocado salsa

**Fish Tacos** | 20

Baja style or grilled fish, citrus Asian slaw, pico de gallo, spicy mayo

**Shrimp Tacos** | 22

Crispy or grilled shrimp, citrus Asian Slaw, pico de gallo, spicy mayo

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

### BUNS

served with choice of fries or side salad  
\*lettuce wrap available\*

**Cali Sandwich** | 19

Chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda cheese, house aioli

**Salmon BLT** | 21

Grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough

**Tuna Melt** | 18

Albacore tuna salad, roasted tomato, sharp cheddar, toasted sourdough

**Double Smash Cheeseburger** | 19 < \$9.99 on Tiki Thursdays >

2 smashed patties, grilled onion, American cheese, house aioli, tomato, pickles, lettuce

**sub** | veggie patty +4 | tater tots +2 | brussel sprouts +6 | truffle fries +6  
**add** | bacon +3 | avocado +3 | fried egg +3

### ENTREES

**Beer Battered Fish & Chips** | 23 | "King Size" - 1 extra cod +5

Wild black Alaskan cod, house tartar sauce, crispy fries

**Sea Bass** | 38

Pan seared sea bass, pomodori chique sauce, wild mushroom and asparagus risotto, basil

**Picanha Steak** | 35

8oz picanha topped with compound Cowboy butter, rosemary-thyme fingerling potatoes, roasted rainbow carrots, side of jalapeno chimichurri dipping sauce

**Salmon Picatta** | 31

Flour-dusted & pan-seared salmon, linguine, Picatta sauce, fresh parsley, thyme, dill

**Cioppino** | 32 | add pasta + 3.99

Seasbass, cod, black mussels, prawns, and scallops in a tomato broth with garlic, shallots and parsley. Served with a side of garlic toast

**Lemon Butter Scallops** | 36

Scallops in lemon butter sauce, mushroom truffle couscous, roasted rainbow carrots

### SWEETS

**Chocolate & Cinnamon Bread Pudding** | 12

**Seasonal Cheesecake** | 13

**Warm Apple Tart & Vanilla Ice Cream** | 12

**Chocolate Lava Cake & Sea Salt Caramel Ice Cream** | 14

**Single Scoop of Vanilla Ice Cream** | 4



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## SPIRIT FORWARD - 16

- Little Italy** | Rittenhouse Rye, Cynar, Sweet Vermouth
- El Presidente** | Appleton 8, Grenadine, Blanc Vermouth, Grand Marnier
- Black Manhattan** | Bourbon, Amaro Averna, Aromatic Bitters
- Bijou** | Cutwater Gin, Sweet Vermouth, Green Chartreuse, Orange Bitters

## TART - 16

- Strawberry Daiquiri** | RH Superior Light Rum, Fresh Lime, Strawberry Shrub
- Sidecar** | Armagnac, Fresh Lemon, Grand Marnier, Cane Sugar
- Penicillin** | Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey, Islay Float
- Caipirinha de Maracujá** | 7 Waves Cachaça, Passionfruit, Fresh Lime, Cane Sugar

## EFFERVESCENT - 16

- Vertigo** | Averna, Fresh Lemon, House Ginger Beer
- Mojito** | RH Superior Light Rum, Mint, Fresh Lime, Cane Sugar, Seltzer
- Pimm's Cup** | Pimm's No.1, Grand Marnier, Lemon, House Ginger Beer
- Adios "AMF"** | Cutwater Gin, RH Superior Light Rum, Fresh Lemon, Grand Marnier, House Citrus Soda

## LUSH - 16

- Garibaldi** | Campari, Freshly-Squeezed, Fluffy Orange Juice
- Chartreuse Swizzle** | Green Chartreuse, Fresh Lime, Pineapple, Falernum
- Millionaire** | Bourbon, Grand Marnier, Lemon, Grenadine, Absinthe, Egg White, Nutmeg
- Hotel Nacional** | Lime, Pineapple, Apricot, Appleton 8 Jamaican Rum, Superior Light Rum

## SPARKLING

- Anna de Codorniu Brut Cava Blanc de Blancs** Spain | Split 14
- Canella Prosecco**, Veneto, IT | Split 15
- Pizzolato Spumante Brut Rose**, Veneto IT | Split 16
- Lallier Brut Blanc de Blancs** Ay, France | 135
- Collet Brut Blanc de Blancs** Ay, France | 75

## WHITE WINE

- Domaine Schumberger Pinot Gris "Les Princes Abbés"** | 17/60
- Aveleda Alvarinho Vinho Verde**, Minho, Portugal | 16/55
- Brassfield Estate Sauvignon Blanc**, Lake County, CA | 16/55
- Domaine Auchere Sancerre**, Loire Valley, France | 19/70
- Bernardus Chardonnay**, Monterey County, CA | 16/60
- Tinto Amorio Orange "Bheyo"**, Paso Robles, CA | 16/55
- Far Niente Chardonnay**, Napa Valley, CA | 29/105
- Roccafioro Umbria Sangiovese Rosato**, Umbria, Italy | 17/65

## RED WINE

- Raeburn Pinot Noir**, Russian River Valley, CA | 18/65
- Cune "Organic" Tempranillo**, Rioja, Spain | 15/50
- Lunaria Ruminat Primitivo**, Abruzzo, Italy | 16/55
- Domaine Olivier Hillaire Vieilles Vignes**, Cotes du Rhone, France | 16/55
- Yount Mill Cabernet Sauvignon**, Napa Valley, CA | 17/55
- TB Cellars Otage Cabernet Sauvignon**, Napa Valley, CA | 22/75
- BeckersChild "Strand's End" Red Blend**, Paso Robles, CA | 18/70
- Edge Cabernet Sauvignon**, Alexander Valley, Sonoma CA | 70
- Monticello Estate Merlot 2018**, Napa Valley, CA | 80
- Calvet Chateaufeuf-du-Pape**, Rhone Valley, France | 80
- Moscone 1877 Barolo**, Piedmont, Italy | 80
- Roberto Voerzio Nebbiolo Langhe**, Piedmont, Italy | 90
- Inkarri "Organic" Malbec**, Mendoza, Argentina | 60
- Sasha Vujacic's Aleksander Wine 2019 Red Blend**, Paso Robles, CA | 155

## LUXURY

- Hendrick's Orbium Vesper - \$25**  
Hendrick's Orbium Gin, Haku Vodka, Bordiga Bianco
- Appleton 21 Mai Tai - \$35**  
Appleton 21 Jamaican Rum, Grand Marnier, Fresh Lime, House Orgeat, Mint
- Mayenda Cadillac Margarita - \$25**  
Mayenda Blanco Tequila, Grand Marnier, Fresh Lime, Cane Syrup, Saline, Ice Diamond
- Noah's Mill Old Fashioned - \$25**  
Noah's Mill Bourbon, Cane Syrup, Aromatic Bitters, Ice Diamond
- Appleton 12 Kingston Negroni - \$25**  
Appleton 12 Jamaican Rum, Del Professore Rosso Vermouth, Campari Cask Tales Rum Finish, Ice Diamond

## DESSERT COCKTAILS - 16

- Carajillo** | Licor 43, House Cold Brew Concentrate
- Grasshopper** | Creme De Menthe, Creme De Cacao, Cream, Nutmeg
- Brandy Alexander** | Brandy, Creme De Cacao, Cream, Nutmeg
- Clarified Apple Martini** | Citrus Vodka, Calvados, Lemon, Granny Smith Apple

## BEER

### DRAUGHT

- North Coast "Scrimshaw" Pilsner** | 9  
4.4% North Coast Brewing, Fort Bragg CA
- Duvel Belgian Blonde** | 10  
6.66% Duvel Brewing, Belgium
- Maui "Coconut Hiwa" Porter** | 9  
6.0% Maui Brewing Co, Hawaii
- Pizza Port "Mongo" Double IPA** | 9  
8.0% Port Brewing, San Marcos CA
- Hopsaint IPA Rotating** | 9  
Hopsaint Brewing, Torrance CA
- Almanac "Flow" West Coast Pale Ale** | 9  
5.5% Almanac Brewing, Alameda CA
- Trademark Seasonal Rotating** | 9  
Trademark Brewing, Long Beach CA

### BOTTLES & CANS

- "Buenaveza" Salt & Lime Lager** | 7  
4.7% Stone Brewing, San Diego CA
- Abita Light** | 7  
4.7% Abita Brewing, Covington, LA
- "Escape" West Coast IPA** | 9  
7.1% Offshoot Beer Co, Placentia CA
- Hofbrau Hefe Weizen** | 10  
5.1% Hofbrauhaus Munchen, Munich Germany
- Chimay Premiere Red** | 13  
7.0% Bieres de Chimay, Baileux Belgium
- JuneShine "Grapefruit Paloma"** | 8  
6.0% Hard Kombucha, San Diego, CA
- Pacific Pineapple Cider** | 8  
5.0% Two Towns Cider, San Diego, CA
- Athletic Non Alcoholic Rotating** | 10  
<0.5% Athletic Brewing Co, Milford CT

ASK FOR OUR CURRENT ROTATING TAP SELECTIONS

## HOT COCKTAILS | 16

- Irish Coffee** | Bushmill's Irish Whiskey, Demerara, Coffee, Whipped Cream, Nutmeg
- Irish Cream and Coffee** | Five Farms Irish Cream, Coffee, Whipped Cream
- Hot Toddy** | Bourbon, Allspice, Lemon, Honey, Hot Water, Cinnamon
- Keoke Coffee** | Coffee Liqueur, Cognac VSOP, Creme De Cacao, Coffee, Cream