



APPETIZERS

ROASTED GARLIC HUMMUS | VEG

toasted naan \$16

CALAMARI

herb aioli, lemon brulee \$18

POLPETTE

mozzarella stuffed beef/pork
meatballs, arrabbiata sauce \$18

TRADITIONAL SHRIMP

COCKTAIL | GF DF

cocktail sauce, avocado slices,
lime wedge, garnish \$22

SUMMER SIDE SALAD | GF

baby mixed greens, heirloom tomatoes,
cucumber, pickled red onion, goat
cheese, lemon oil dressing \$10

Add grilled chicken (6oz) \$10

Add grilled shrimp (4) \$12

(to any salad)

SALADS

SOUTHWEST SALAD | GF

romaine hearts, diced avocado, sliced
radish, chopped cilantro, grated cotija
cheese, roasted corn, black beans,
cherry tomatoes, tortilla strips \$18

KALE & QUINOA SALAD |

GF DF VEG V

baby kale, quinoa, diced apples,
grapes, chopped herbs, cucumber,
citrus vinaigrette \$18

CHICKEN CURRY SALAD

cantaloupe, grapes, strawberries,
banana bread, walnuts \$32

BURRATA SALAD | VEG

toasted hempseed pesto, roasted
heirloom cherry tomato, baby
arugula, california avocado, olive oil,
crostini \$19

ENTREES

COMPLIMENTARY ARTISAN BREAD AND BUTTER

COCONUT VODOO SHRIMP

PASTA | DF

barilla linguine, coconut milk,
lemongrass, thai marinade, basil,
ginger \$42/pp

SILKEN VEGAN PASTA | GF V VEG

seasonal vegetables, hempseed
pesto \$32/pp

PASTA PRIMAVERA | V VEG

barilla linguine, seasonal
vegetables, marinara sauce \$28/pp

Add polpette (beef/pork meatballs) \$10

Add grilled shrimp (4) \$12

HULI HULI CHICKEN | GF DF

coconut rice, grilled pineapple, green
beans \$38/pp

SEARED ATLANTIC SALMON | GF

herb quinoa, charred broccolini, basil
caper beurre blanc \$46/pp

RACK OF LAMB | GF

paprika marinade lamb chops, herb
roasted potatoes, vegetables, blueberry
mint demi sauce \$48/pp

NEW YORK STEAK | GF

boursin mashed potatoes, grilled
asparagus, green peppercorn
sauce \$52/pp

DESSERTS

CHOCOLATE MOUSSE TART

honeycomb toffee, maldon
salt, olive oil \$16

ORANGE PANACOTTA | GF

berries \$16

SORBET TRIO | DF VEG V GF

coconut, lime, blueberry \$12

BLACKBERRY UPSIDE DOWN CAKE

whipped cream \$16

GF = GLUTEN FREE DF = DAIRY FREE VEG = VEGETARIAN V = VEGAN

A 4% service charge will be added for our fabulous kitchen staff

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Seating and reservations are allocated for a duration of 90 minutes

NO OUTSIDE ALCOHOL



BEVERAGES

COCKTAILS

Margaritas	\$18
Spicy Margarita	\$20
Paloma	\$18
Old Fashioned	\$18
Lemon Drop	\$18
Negroni	\$18
Aperol Spritzer	\$18
Bloody Mary	\$18
Mimosa	\$14
Elderflower Martini	\$20
Espresso Martini	\$20

BEER

Stella Artois bottle	\$12
Laguna Beer Company - Thousand Steps IPA can	\$14

BOTTLED WATER	\$7
Sparkling Still	

SOFT DRINKS	\$5
Soda Lemonade Apple Juice Coffee Hot Tea Iced Tea	

WINE

RED

Austin Hope Cabernet	\$19 \$75
Prisoner Cabernet	\$19 \$76
Daou Cabernet	\$19 \$68
Justin Cabernet	\$19 \$75
Backhouse Cabernet	\$12 \$44
Argyle Pinot Noir	\$19 \$68
Cambria Pinot Noir	\$16 \$46
Ex Post Facto Pinot Noir	\$24 \$85
Backhouse Merlot	\$12 \$44

WHITE

Diatom Santa Barbara Chardonnay	\$22 \$78
Cakebread Chardonnay	\$20 \$74
La Crema Chardonnay	\$16 \$52
Cambria Chardonnay	\$14 \$49
Backhouse Chardonnay	\$12 \$44
Tapestry Sauvignon Blanc	\$16 \$52
Kim Crawford New Zealand - Sauvignon Blanc	\$14 \$49
Kendall-Jackson Chenin Blanc	\$16 \$48
Trinity Oaks Pinot Grigio	\$14 \$49

ROSÉ

La Crema Rosé	\$14 \$49
Fleur de Prairie French Rosé	\$12 \$44

BUBBLES

Val d’ Oca Prosecco	\$15 \$50
G.H. Mumm Champagne	\$20 \$70
Veuve Clicquot Brut	Bottle only \$105



WINE BAR

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INTERMISSION

8" PERSONAL PIZZA

CHEESE PIZZA \$14

MARGARITA PIZZA \$14

tomatoes | basil

HAMBURGER \$15

tomato | red onion | pickle | lettuce | fries

CHEESE BURGER \$16

cheddar cheese | tomato | red onion | pickle | lettuce | fries

CHICKEN TENDERS \$13

fries or fruit cup

ALL BEEF HOTDOG \$12

tomatoes | onions | choice of fries or fruit cup

TURKEY SALAD, CHICKEN SALAD, OR TUNA SALAD SANDWICH \$16

pullman loaf bread | lettuce | tomato | red onion | cheddar cheese | pickle spear | chips or fries

CHICKEN CAESAR SALAD \$18

chicken | brioche croutons | shaved parmesan cheese | creamy caesar dressing

HUMMUS CRUDITE \$16

hummus | fresh vegetables | gluten free crackers

BEIGNETS \$14

Sauce on Side: Caramel | Raspberry | White Chocolate

6 pcs

SIDE OF FRIES \$7

SIDE OF FRESH FRUIT \$7

ASSORTED CANDY \$5

ASSORTED CHIPS \$5

3.5oz CHOCOLATE CHIP COOKIE \$5

ICE CREAM SANDWICH OR DRUMSTICK \$7



INTERMISSION DRINK MENU

SODA \$5

Coca Cola
Diet Coke
Sprite
Lemonade
Iced Tea
Apple Juice

BEER \$12

Stella Artois | can
Laguna Beer Company
Thousand Steps IPA | can

COCKTAILS

ON THE ROCKS \$14

Margarita
Spicy Margarita
Espresso Martini
Old Fashioned
Cosmopolitan

SELTZERS \$14

Strawberry
Peach
Traditional
Tea

WATER \$5

Evian
Pellegrino

RED BULL \$6

RED WINE \$12

Cabernet Sauvignon
Pinot Noir
Rosé

WHITE WINE \$12

Chardonnay
Sauvignon Blanc
Sparkling Wine “Bubbles”

HOT DRINKS \$5

Hot Coffee
Hot Tea
Hot Chocolate