

TO SHARE

OUR KITCHEN IS SEASONAL, ORGANIC AND/OR LOCALLY SOURCED WHENEVER AVAILABLE



Crispy Brussels Sprouts with parmesan (GF**/VEG/V*)	12
Citrus Marinated Olives (GF/VEG/V)	7
Mixed Nuts with smoked paprika (GF/VEG)	6
Deviled Eggs, Chef's Choice - 3 pieces	A/Q
House-made Chips with Roasted Tomatillo & Tomato Salsa	6
Corn Bread with jalapeño and honey butter	4
Hand Cut Fries with aioli & ketchup {sub truffle parmesan herb fries +\$3}	9

SMALL PLATES

CHARCUTERIE BOARD (*GF) local and imported cheeses, local salami, quince membrillo, nuts, tapenade, whole grain mustard, crostini	21.5
CAESAR SALAD (*GF) little gem lettuces, parmesan, crouton, house made anchovy dressing add: grilled chicken \$7, shrimp \$9, blackened salmon \$12	13.5
SEASONAL MIXED GREEN SALAD (GF/VEG/*V) golden balsamic vinaigrette, spiced candied pecans, black pepper & fines herbes goat cheese, shredded golden beets, asian pears add: grilled chicken \$7, shrimp \$9, blackened salmon \$12 MAKE IT VEGAN - w/no cheese or nuts	14.5
HUMMUS PLATE (*GF,*V) Kabocha squash hummus, burrata cheese, arugula, lemon vinaigrette, balsamic glaze, extra virgin olive oil, pumpkin seeds, grilled walnut and cranberry sourdough MAKE IT VEGAN - w/no cheese	19
AHI POKE (*GF) sushi grade tuna, avocado mousse, cilantro, mojo sauce, sambal and yuzu vin, tobiko, tortilla chips	18
GRILLED RIBLETS (GF**) BBQ dry rub, mojo-scallion jus	16.5
GRILLED CHEESE (VEG) roasted garlic puree, five cheese blend, local sourdough, tomato jam add: porkbelly \$6, avocado \$4	17.5
GARLIC SHRIMP - 6 PIECES (*GF) shrimp & chili oil, grilled baguette, fines herbes	16

ENTREES

BLACKENED SKUNA BAY SALMON (GF) ginger coconut rice, griled asparagus, pineapple salsa, Thai red curry	34.5
BAJA FISH TACOS (GF**/V) Nixtaco corn tortilla, fermented beer batter, local cod, crema, cabbage, pico, side of tomatillo tomato salsa, chips add avocado \$2.5 *MAKE IT VEGAN - w/fried avocado and no crema, make it GF with pan seared fish	19.5
MARY'S FRIED CHICKEN boneless 1/2 chicken, napa cabbage slaw, basil & cilantro, corn bread with jalapeño, honey butter, chili glaze	29.5
BUTCHER'S CUT STEAK* (CHANGES OFTEN) locally sourced Niman Ranch meat paired with seasonal vegetables and potatoes add shrimp \$9	A/Q
SHANG BURGER (*GF) 8oz. Angus beef, aged white cheddar, pickled onion, tomato, gem lettuce, Shang sauce, local bun, hand cut fries add: bacon \$3.5, avocado \$2.5, GF/dairy free bun \$3.5, {sub truffle parmesan herb fries \$3}	21
VEGGIE BURGER (VEG) brown rice, shiitake, and black bean patty, edamame hummus, lettuce, tomato, pickled onion, white cheddar, fries add: bacon \$3.5, avocado \$2.5, GF/dairy free bun \$3.5, {sub truffle parmesan herb fries \$3}	19

*GF: GLUTEN FREE OR GLUTEN FREE OPTION *VEG: VEGETARIAN *V: VEGAN

• Outside desserts will be charged a fee of \$2.50 per guest

• Parties of 6 or more are subject to a 20% service charge. We can take multiple payments on one bill, but cannot create separate checks.

*Served raw or undercooked or contains raw or undercooked ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness, especially if you have certain medical condtions

** Fryer is used for items that may contain gluten *