

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)	7.5
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	7
Corn Bread with jalapeño and honey butter	5
Hand Cut Fries with aioli & ketchup {sub truffle parmesan herb fries +\$3}	10

SMALL PLATES

CHARCUTERIE BOARD (*GF) local and imported cheeses, local salami, quince membrillo, nuts, tapenade, whole grain mustard, crostini	22
CAESAR SALAD (*GF) little gem lettuces, parmesan, crouton, house made anchovy dressing add: grilled chicken \$7, shrimp \$9, blackened salmon \$12	14
SEASONAL MIXED GREEN SALAD (GF/VEG/*V) blueberry vinaigrette, nuts & seeds granola, lavender & fennel pollen goat cheese, local strawberries add: grilled chicken \$7, shrimp \$9, blackened salmon \$12 MAKE IT VEGAN - w/no cheese or granola	15
STONE FRUIT & BURRATA PANZANELLA (*GF,*V) grilled sourdough bread, wild arugula, english cucumbers, red onion, lemon vinaigrette, local stone fruit, extra virgin olive oil, balsamic glaze, and toasted hazelnuts MAKE IT VEGAN - w/no cheese	19.5
AHI POKE (*GF) sushi grade tuna, avocado mousse, cilantro, mojo sauce, sambal and yuzu vin, tobiko, tortilla chips	18.5
GRILLED RIBLETS (GF**) BBQ dry rub, mojo-scallion jus	17.5
GRILLED CHEESE (VEG) roasted garlic puree, five cheese blend, local sourdough, tomato jam add: bacon \$6, avocado \$4	17.5
GARLIC SHRIMP - 6 PIECES (*GF) shrimp & chili oil, grilled baguette, fines herbes	16.5

ENTREES

BLACKENED SKUNA BAY SALMON (GF) ginger coconut rice, griled asparagus, pineapple salsa, Thai red curry	35.5
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	21
MARY'S FRIED CHICKEN boneless 1/2 chicken, napa cabbage slaw, basil & cilantro, corn bread with jalapeño, honey butter, chili glaze	30.5
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}	22
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}	20

***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 *