

## TO SHARE



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
Hand Cut Fries with aioli & ketchup	9

## SMALL PLATES

<b>CHARCUTERIE BOARD (*GF)</b> local and imported cheeses, garlic salami, quince membrillo, nuts, tapenade, whole grain mustard, crostini	21.5
<b>SEASONAL MIXED GREEN SALAD (GF/VEG/V)</b> golden balsamic vinaigrette, macadamia nuts, goat's cheese, shaved fennel, strawberries add chicken \$6, add shrimp \$8 MAKE IT VEGAN - w/no cheese or nuts	14.5
<b>CAESAR SALAD (*GF)</b> little gem lettuces, parmesan, crouton, house made anchovy dressing add chicken \$6, add shrimp \$8	13.5
<b>HEIRLOOM TOMATO &amp; BURRATA SALAD (GF)</b> arugula, cucumbers, red onion, lemon vinaigrette, balsamic glaze, grilled sourdough	19
<b>AHI POKE (GF)</b> sushi grade tuna, avocado mousse, cilantro, mojo sauce, sambal and yuzu vin, tobiko, tortilla chips	18
<b>GRILLED RIBLETS (GF**)</b> BBQ dry rub, mojo-scallion jus	16.5
<b>GRILLED CHEESE (VEG)</b> roasted garlic puree, 5 cheese blend, local sourdough, tomato jam add porkbelly \$6, add avocado \$3	17.5
<b>GARLIC SHRIMP - 6 PIECES (GF)</b> shrimp & chili oil, grilled baguette, fines herbes	16

## ENTREES

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

## DESSERTS

<b>THE CANDYBAR</b> brownie, peanut butter mousse, candied nuts, caramel, peanut powder	14.5
<b>BUTTERSCOTCH PUDDING</b> espresso liqueur. sweet cream, house-made snickerdoodle cookie	12.5
<b>PEACHES &amp; CREAM</b> Twin Peaks Orchard poached peaches, lemon pound cake, vanilla ice cream, graham cracker crumble, lemon curd, mint, peach gelée	13.5
<b>SCOOP</b> ice cream or sorbet, house-made snickerdoodle cookie	6.5

OUR KITCHEN IS ORGANIC AND/OR LOCALLY SOURCED WHENEVER AVAILABLE

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

\*\* FRYER IS USED FOR ITEMS THAT MAY CONTAIN GLUTEN \*

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.

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

3% Health Equity Fee added to check to help us provide health insurance for ALL our employees.

If you do not agree with that, we can remove it from your bill - just ask.