

SNACKS

Crispy Brussels Sprouts (VEG/ GF**)	9
Citrus Marinated Olives (V/GF/VEG)	6.5
Mixed Nuts with Smoked Paprika (VEG/GF)	5.5
Deviled Eggs, Chefs Choice - 3 pieces	8
Hand Cut Fries	9
Side of Mash Potatoes	7
Chips and Salsa	6

SMALL PLATES

THREE CHEESE BOARD (VEG/GF) local and imported cheeses, toasted bread, quince membrillo, nuts, olives, tapenade	16.5
SEASONAL MIXED GREEN SALAD (GF/VEG/V) local strawberries, goat cheese, candied walnuts, lemon poppy seed vin. add chicken \$6, add shrimp \$8 *MAKE IT VEGAN - w/no cheese or nuts	12
CAESAR SALAD (GF) little gem lettuces, parmesan, crouton add chicken \$6, add shrimp \$8	12
GRILLED PEACH AND BURRATA SALAD (GF) twin peaks peaches, pesto, local burrata, hazelnuts, grilled bread	17
LA LA'S GRILLED CHEESE (VEG) roasted garlic puree, swiss and cheddar cheese, local sourdough, tomato jam add porkbelly \$5, add avocado \$3	14.5
GRILLED GARLIC SHRIMP (GF*) chili oil vin, grilled baguette, herbs	16
GRILLED RIBLETS (GF*) BBQ dry rub spice, mojo-scallion jus	15
AHI POKE sushi grade tuna, avocado mousse, cilantro, mojo sauce, sambal and yuzu vin, tobiko, tortilla chips	17

*GF: GLUTEN FREE OR GLUTEN FREE OPTION

*VEG: VEGETARIAN *V: VEGAN

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

LARGE PLATES

BLACKENED SALMON (GF) coconut rice, charred bok choy, peach pico de gallo, red curry	27
FRIED MARY'S CHICKEN boneless 1/2 chicken, cabbage slaw, pickled onion, black pepper biscuit, chili honey glaze	27.5
BAJA FISH TACOS (GF/VEG/V) corn tortilla, fermented beer batter, local cod, crema, cabbage, pico, side of tomatillo and tomato salsa, chips *MAKE IT VEGAN - w/fried avocado (Vegan no crema)	18
GRILLED PRIME NY STEAK chipotle-lime butter, loaded mashed potatoes, grilled broccolini add shrimp \$8	39
VEGGIE BURGER brown rice, shiitake, and black bean patty, edamame hummus, lettuce, tomato, pickled onion, white cheddar add \$3 bacon, add \$2.5 avocado	18
BURGER (*GF) aged white cheddar, pickled onion, tomato, gem lettuce, Shang sauce, local bun, hand cut fries add \$3 bacon, \$2.5 avocado, \$2.5 GF/dairy free bun	19



DESSERTS

THE CANDYBAR brownie, peanut butter mousse, candied nuts, caramel, peanut powder	11
STRAWBERRY N'CREAM buttermilk panna cotta, local berries, lemon pound cake	10
SCOOP ice cream or sorbet, house-made snickerdoodle	4

