

SOUPS & SALADS

LOBSTER BISQUE \$17

MAINE LOBSTER, GARLIC CROUTON,
TARRAGON OIL

FRENCH ONION \$14

CARAMELIZED ONIONS, ASSORTED
FRESH HERBS, GARLIC CROUTON,
SHERRY, MELTED GRUYERE

STACKED SALAD \$15

APPLES, CUCUMBERS, CARROTS,
TOMATOES, BABY LETTUCE, CITRUS
DRESSING, CRISPY ONIONS

WEDGE SALAD \$16

BABY ICEBERG LETTUCE,
APPLEWOOD SMOKED BACON,
PICKLED RED ONION,
BALSAMIC GLAZE, MICRO GREENS,
BLUE CHEESE DRESSING

BEET NAPOLEON \$17

RED AND GOLDEN BEET NAPOLEON,
HERBED GOAT CHEESE MOUSSE,
BEET CRISP, MICRO GREENS,
CITRUS VINAIGRETTE

BURRATA CAPRESE \$17

HEIRLOOM TOMATOES,
CREAMY BURRATA, BASIL OIL, MICRO
BASIL, BALSAMIC REDUCTION

**FORK & KNIFE
CAESAR SALAD \$16**

TENDER ROMAINE HEARTS,
GARLIC, HERB CROUTONS,
GARNISHED WITH PARMESAN CONES,
PERCH CAESAR DRESSING

APPETIZERS

CAULIFLOWER \$16

BUTTERMILK MARINATED,
PANKO BREADCRUMBS,
PARMESAN, GARLIC AIOLI

BONE MARROW

SERVED WITH TOASTED BAGUETTE,
ARUGULA CHIMICHURRI

MARKET PRICE

OYSTERS

ON THE HALF-SHELL,
SIDE OF HOUSE-MADE
MIGNONETTE

MARKET PRICE

HALF DOZEN OR DOZEN

CHARCUTERIE \$28

FRESHLY SLICED HOUSE-BAKED
BAGUETTE, ASSORTED CURED
MEATS, CHEESES, AND
PICKLED GARNISHES

PORK BELLY \$27

PAN-FRIED PORK BELLY,
APPLES, MAPLE SUGAR,
CARAMELIZED ONIONS,
CIDER BUTTER

OCTOPUS \$23

MEDITERRANEAN-INSPIRED
BRAISED OCTOPUS, LEMON, PARSLEY,
CAPERS, FINGERLING POTATOES,
KALAMATA OLIVES

IBERICO HAM

BY THE OUNCE,
THINLY SLICED BY HAND

MARKET PRICE

JUMBO LUMP CRAB CAKES \$27

BABY MIXED GREENS,
ROASTED RED PEPPER AND
PAPRIKA AIOLI

COLD SEAFOOD TRIO

COCKTAIL SHRIMP, OYSTERS
ON THE HALF SHELL, AND
DUNGENESS CRAB, SERVED
WITH HOUSE-MADE MIGNONETTE,
CLARIFIED BUTTER, REMOULADE
SAUCE, AND LEMON

MARKET PRICE

FROM THE GRILL

TOMAHAWK \$140

36oz WAGYU GRADE

RIBEYE \$70

18oz BONE-IN

DOUBLE BONE-IN CHOP \$56

16oz CIDER JUS

KOBE

A5, PREPARED TABLESIDE

MARKET PRICE

RIBEYE \$62

14oz BONELESS

RACK OF LAMB \$65

GRILLED

NY STRIPLOIN \$58

14oz

FILET MIGNON \$47

6oz PETIT

FILET MIGNON \$60

10oz CENTER CUT

SAUCE OPTIONS:

BORDELAISE, CHIMICHURRI,
BEARNAISE, BLUE CHEESE FROMAGE
CRUST

ADD ONS

SHRIMP \$16

PAN SEARED OR
BLACKENED

TRUFFLES

BLACK SUMMER TRUFFLES
SHAVED TABLESIDE

MARKET PRICE

IBERICO HAM

SPANISH SERRANO
AGED HAM

MARKET PRICE

CRAB \$18

OSCAR-STYLE

CAVIAR

BY THE OUNCE

MARKET PRICE

SIGNATURE ITEMS

AIRLINE CHICKEN BREASTS \$37
*STUFFED WITH HERBED CREAM CHEESE, GARLIC,
WILD MUSHROOMS, ROASTED GARLIC
ROSEMARY CREAM SAUCE*

WILD MUSHROOM RISOTTO \$28
*TRUFFLE CHEESE, AGED VINEGAR,
HERB BUTTER*

WAGYU BEEF BURGER \$34
*9oz HAND-FORMED GROUND PATTY, BRIE CHEESE,
THICK-CUT APPLEWOOD SMOKED BACON,
CARAMELIZED ONION, FIG BALSAMIC JAM,
MICRO ARUGULA, SERVED ON A HOUSE-MADE BUN*

TUSCAN SHRIMP PASTA \$32
*CREAM OF PURÈED PRAWNS, ROMANO CHEESE,
CRUSHED RED PEPPER, SUN-DRIED TOMATOES,
BABY SPINACH, CITRUS OIL, TOPPED WITH PRAWNS*

FROM THE OCEAN

SALMON \$37
*CEDAR PLANKED,
SEASONAL GARNISH*

FISH OF THE DAY
MARKET PRICE

SCALLOPS \$52
*PAN SEARED, VANILLA BEAN
BEURRE BLANC, TOASTED
MACADAMIA NUTS*

CIOPPINO \$60
*SAN FRANCISCO-STYLE,
MUSSELS, SCALLOPS,
SHRIMP, COD,
DUNGENSESS CRAB*

LOBSTER TAIL
*10 OZ STEAMED LOBSTER,
DRAWN BUTTER
MARKET PRICE*

ADD ONS

**ROASTED WILD
MUSHROOMS \$12**
WITH GARLIC & BUTTER

ASPARAGUS \$13
*ROASTED GARLIC,
PARMESAN*

SPINACH \$12
*GARLIC, BUTTER,
CREAM*

BRUSSELS SPROUTS \$12
*CRISPY OVEN-ROASTED,
PARMESAN, BALSAMIC REDUCTION*

BROCCOLINI \$12
*WHITE WINE,
GARLIC, BUTTER*

A LA CARTE STARCH

**GARLIC MASHED
POTATOES \$11**
*GARLIC CONFIT,
YUKON POTATOES*

SWEET POTATO CRUMBLE \$14
WITH CANDIED PECANS

BAKED POTATO \$11
FULLY LOADED

**TRUFFLE MASHED
POTATOES \$13**
*TRUFFLE OIL,
SHAVED BLACK TRUFFLES*

LOBSTER MAC & CHEESE \$22
*LOBSTER BISQUE, LOBSTER,
CAMPANELLE PASTA,
MARSCAPONE, GRUYERE,
PARMESAN*

**HAYSTACK
POTATOES \$10**
*DEEP-FRIED POM FRITES,
BLACK TRUFFLE SEA SALT,
PARMESAN, HERBS*

POTATO GRATIN \$13
*YUKON GOLD, GOUDA, WHITE
CHEDDAR, FONTINA CHEESE,
LEMON, THYME*

The nine leading causes of food allergies identified in the US are milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame our menu contains or comes in contact with one or more of the food allergens for those who are sensitive, a reaction can occur within minutes or hours, and symptoms can range from mild to life-threatening

WINES BY THE BOTTLE

CABERNET SAUVIGNON

AUSTIN HOPE CABERNET SAUVIGNON \$100
PASO ROBLES, CALIFORNIA, 2022

BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON \$88
SONOMA COUNTY, CALIFORNIA, 2021

BLUE ROCK “BABY BLUE” CABERNET SAUVIGNON \$60
ALEXANDER VALLEY, SONOMA COUNTY, 2021

CAYMUS VINEYARDS CABERNET SAUVIGNON \$116
NAPA VALLEY, CALIFORNIA, 2022

DAOU CABERNET SAUVIGNON \$42
PASO ROBLES, CALIFORNIA, 2022

FRANK FAMILY VINEYARDS CABERNET SAUVIGNON \$98
NAPA VALLEY, CALIFORNIA, 2021

GROTH CABERNET SAUVIGNON \$220
OAKVILLE, NAPA VALLEY, CALIFORNIA, 2017

GROTH CABERNET SAUVIGNON \$240
OAKVILLE, NAPA VALLEY, CALIFORNIA, 2016

GROTH CABERNET SAUVIGNON \$250
OAKVILLE, NAPA VALLEY, CALIFORNIA, 2015

JUSTIN CABERNET SAUVIGNON \$62
PASO ROBLES, CALIFORNIA, 2022

JOSEPH PHELPS VINEYARDS CABERNET SAUVIGNON \$150
NAPA VALLEY, CALIFORNIA, 2021

MICHAEL DAVID RAPTURE CABERNET SAUVIGNON \$98
LODI, CALIFORNIA, 2021

POST & BEAM CABERNET SAUVIGNON \$115
NAPA VALLEY, CALIFORNIA, 2022

ROBERT MONDAVI WINERY CABERNET SAUVIGNON \$46
NAPA VALLEY, CALIFORNIA, 2021

STAGS’ LEAP OAKVILLE CABERNET SAUVIGNON \$88
NAPA VALLEY, CALIFORNIA, 2019

WHITEHALL LANE CABERNET SAUVIGNON \$120
NAPA VALLEY, CALIFORNIA, 2020

WINES BY THE HALF BOTTLE

DAOU DISCOVERY CHARDONNAY \$24
PASO ROBLES, CALIFORNIA, 2022

SONOMA-CUTRER RUSSIAN RIVER
RANCHES CHARDONNAY \$28
SONOMA COAST, CALIFORNIA, 2023

ETUDE CARNEROS ESTATE
PINOT NOIR \$17
CARNEROS, CALIFORNIA, 2019

MARKHAM MERLOT \$22
NAPA VALLEY, CALIFORNIA, 2020

THE PRISONER RED WINE \$25
NAPA VALLEY, CALIFORNIA, 2019

ROBERT MONDAVI WINERY
CABERNET SAUVIGNON \$25
CARNEROS, CALIFORNIA, 2019

WINES BY THE GLASS

BUBBLES

LAMBERTI PROSECCO EXTRA DRY \$11
VENETO, ITALY, NV

VEUVE CLICQUOT YELLOW LABEL, BRUT \$25
CHAMPAGNE, FRANCE, NV

SCHRAMSBERG MIRABELLE,
BRUT ROSE \$20
CALIFORNIA

CHARDONNAY

SKYSIDE CHARDONNAY \$13
NORTH COAST, CALIFORNIA

FAMILLE VINCENT MACON-VILLAGES \$18
BURGUNDY, FRANCE

LLOYD CHARDONNAY \$20
CARNEROS, CALIFORNIA

ALTERNATIVE WHITE

TRIMBACH RIESLING \$17
ALSACE, FRANCE

GHOST BLOCK "MORGAEN LEE"
SAUVIGNON BLANC \$18
YOUNTVILLE, CALIFORNIA

WOLFFER SUMMER IN A BOTTLE ROSÉ \$14
CÔTES DE PROVENCE, FRANCE

RED

AU BON CLIMAT PINOT NOIR \$13
SANTA BARBARA, CALIFORNIA

STAGS' LEAP WINERY MERLOT \$17
NAPA VALLEY, CALIFORNIA, 2020

ROMBAUER ZINFANDEL \$20
NAPA VALLEY, CALIFORNIA

TENUTA RAPITALA NERO D'AVOLA \$12
TERRE SICILIANE, ITALY

ANTONIO SANGUINETI NESSUN DORMA
TOSCANA \$12
TUSCANY, ITALY

PENFOLDS MAX'S
CABERNET SAUVIGNON \$13
SOUTH AUSTRALIA, 2018

AUSTIN HOPE CABERNET SAUVIGNON \$25
PASO ROBLES, CALIFORNIA, 2022

WINES BY THE BOTTLE

NON-ALCOHOLIC

J. LOHR ARIEL CABERNET SAUVIGNON \$30
PASO ROBLES, CALIFORNIA

J. LOHR ARIEL CHARDONNAY \$25
PASO ROBLES, CALIFORNIA

MAS FI SPARKLING CAVA 0% \$30
PENEDES, SPAIN

BUBBLES

SCHRAMSBERG MIRABELLE BRUT ROSÉ \$73
NORTH COAST, CALIFORNIA, 2020

SCHRAMSBERG MIRABELLE BRUT ROSÉ \$73
NORTH COAST, CALIFORNIA, 2020

VEUVE CLICQUOT YELLOW LABEL, BRUT \$105
CHAMPAGNE, FRANCE, NV

CHANDON BRUT \$42
NAPA VALLEY, CALIFORNIA

NV LAURENT PERRIER “CUVÉE ROSÉ”
CHAMPAGNE \$150
CHAMPAGNE, FRANCE, NV

DOMAINE CHANDON ÉTOILE BRUT \$85
NORTH COAST, CALIFORNIA

LAMBERTI PROSECCO EXTRA DRY \$44
VENETO, ITALY

CHARDONNAY

CAKEBREAD CELLARS CHARDONNAY \$120
NAPA VALLEY, CALIFORNIA, 2016

ROMBAUER CHARDONNAY \$85
CARNEROS, CALIFORNIA, 2022

KISTLER “LES NOISETIERS” CHARDONNAY \$115
SONOMA COAST, CALIFORNIA, 2022

FAR NIENTE CHARDONNAY \$125
NAPA VALLEY, CALIFORNIA, 2022

SONOMA-CUTRER CHARDONNAY \$50
SONOMA COAST, CALIFORNIA, 2022

DAOU DISCOVERY CHARDONNAY \$44
PASO ROBLES, CALIFORNIA, 2022

BERINGER CHARDONNAY \$30
NAPA VALLEY, CALIFORNIA, 2020

LLOYD CHARDONNAY \$68
CARNEROS, CALIFORNIA, 2022

ALBERT BICHOT BOURGOGNE VIEILLES
VIGNES CHARDONNAY \$64
BURGUNDY, FRANCE, 2018

ALTERNATIVE WHITE

RUFFINO LUMINA PINOT GRIGIO \$35
VENETO, ITALY, 2022

OYSTER BAY SAUVIGNON BLANC \$35
MARLBOROUGH, NEW ZEALAND, 2023

ST. SUPERY SAUVIGNON BLANC \$50
NAPA VALLEY, CALIFORNIA, 2022

DAOU DISCOVERY SAUVIGNON BLANC \$42
PASO ROBLES, CALIFORNIA, 2023

TERRA D'ORO MOSCATO \$35
AMADOR COUNTY, CALIFORNIA, 2022

WILLAMETTE VALLEY VINEYARDS
RIESLING \$42
OREGON, 2022

GHOST BLOCK “MORGAEN LEE”
SAUVIGNON BLANC \$72
YOUNTVILLE, NAPA VALLEY, 2023

ZENATO PINOT GRIGIO \$38
VENETO, ITALY, 2022

TRIMBACH RIESLING \$68
ALSACE, FRANCE, 2022

WINES BY THE BOTTLE

PINOT NOIR

ETUDE PINOT NOIR \$90 <i>CARNEROS, CALIFORNIA, 2020</i>	WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER PINOT NOIR \$54 <i>OREGON, 2023</i>
CHERRY PIE ‘TRI-COUNTY’ PINOT NOIR \$46 <i>NAPA, SAN LUIS OBISPO & SANTA BARBARA, CALIFORNIA, 2021</i>	AU BON CLIMAT PINOT NOIR \$50 <i>SANTA BARBARA, CALIFORNIA, 2023</i>
LOUIS LATOUR BOURGOGNE PINOT NOIR \$58 <i>BURGUNDY, FRANCE, 2021</i>	ENROUTE PINOT NOIR \$125 <i>RUSSIAN RIVER, CALIFORNIA, 2022</i>
JOSEPH PHELPS VINEYARDS PINOT NOIR \$120 <i>SONOMA COAST, CALIFORNIA, 2021</i>	

MERLOT

EMMOLO MERLOT \$70 <i>NAPA VALLEY, CALIFORNIA, 2021</i>	WHITEHALL LANE MERLOT \$72 <i>NAPA VALLEY, CALIFORNIA, 2019</i>
STAGS’ LEAP WINERY MERLOT \$68 <i>NAPA VALLEY, CALIFORNIA, 2021</i>	BEAULIEU VINEYARDS MERLOT \$60 <i>NAPA VALLEY, CALIFORNIA, 2018</i>
MICHAEL DAVID MERLOT \$58 <i>LODI, CALIFORNIA, 2021</i>	

MERITAGE & OTHER REDS

TAPESTRY RED BLEND \$46 <i>PASO ROBLES, CALIFORNIA, 2020</i>	ROMBAUER ZINFANDEL \$78 <i>NAPA VALLEY, CALIFORNIA, 2021</i>
FATTORIA DE BARBI BRUNELLO DI MONTALCINO \$120 <i>TUSCANY, ITALY, 2017</i>	KLINKER BRICK OLD VINE ZINFANDEL \$38 <i>LODI, CALIFORNIA, 2020</i>
CHÂTEAU SAINT COSME CÔTES DU RHÔNE \$48 <i>RHÔNE, FRANCE, 2023</i>	MICHAEL DAVID WINERY EARTHQUAKE ZINFANDEL \$50 <i>LODI, CALIFORNIA, 2021</i>
OPUS ONE “OVERTURE” BORDEAUX RED BLEND \$180 <i>NAPA VALLEY, CALIFORNIA, 2019</i>	TENUTA SAN GUIDO SASSICAIA BOLGHERI \$400 <i>TUSCANY, ITALY, 2021</i>
TENUTA RAPITALA NERO D’AVOLA \$48 <i>TERRE SICILIANE, ITALY, 2023</i>	TERMES NUMANTHIA D.O \$46 <i>TINTA DE TORO, ESPANA, 2020</i>
BORSAO “CABRIOLA” GRENACHE BLEND \$42 <i>CAMPO DE BORJA, SPAIN, 2018</i>	

HOUSE OFFERINGS

BARREL AGED BLOOD ORANGE MANHATTAN \$19

*BOURBON, SOLERNO BLOOD ORANGE LIQUEUR,
SWEET VERMOUTH, ANGOSTURA BITTERS*

BARBADOS SUNRISE \$16

*R.L. SEALE'S 12 YEAR BARBADOS RUM, ST. GEORGE
SPICED PEAR BRANDY LIQUEUR, MANGO SYRUP,
LEMON JUICE, YUZU-LIME FEVER-TREE*

BRICK LAYER \$17

*PALOMO MEZCAL, PAJAROTE DIX,
MARASCHINO LIQUEUR, LEMON JUICE*

BUSINESS AS YUZU-AL \$19

*KIKORI JAPANESE WHISKEY, YUZU LIQUEUR,
DEMERARA SYRUP, GRAPEFRUIT BITTERS,
CANDIED GINGER*

SPICY PEACOCK \$17

*21 SEEDS JALAPEÑO-CUCUMBER TEQUILA, PIERRE
FERRAND DRY CURAÇAO, DESERT PEAR, LIME JUICE*

LIBATIONS WITH A TWIST

BIRDS & THE BEES \$18

*KETEL ONE PEACH-ORANGE-BLOSSOM VODKA,
LEMON JUICE, HONEY SYRUP, EGG WHITE**

CLOUD NINE ESPRESSO MARTINI \$17

*VANILLA VODKA, COFFEE LIQUEUR, FRESH ESPRESSO,
SIMPLE SYRUP*

ELDERFLOWER COLLINS \$16

*EMPRESS 1908 INDIGO GIN, ELDERFLOWER LIQUEUR,
LEMON JUICE, SIMPLE SYRUP, SODA*

GEORGIA MULE \$17

*BUFFALO TRACE BOURBON, PEACH SYRUP,
LEMON JUICE, GINGER BEER*

LAVENDER FRENCH 75 \$15

*THE BOTANIST GIN, LAVENDER SYRUP, LEMON JUICE,
SPARKLING PROSECCO*

*AQUAFABA SUBSTITUTE AVAILABLE UPON REQUEST

LOUIS XIII REMY MARTIN

THINK A CENTURY AHEAD

Each decanter is the life achievement of generations of cellar masters.

Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and greatest Eaux-De-Vie for LOUIS XIII.

Today, cellar master Baptiste Loiseau is setting aside our finest Eaux-De-Vie, as a legacy to his successors who will continue to blend LOUIS XIII for the next century. It is the ultimate expression of the mastery of time.

ONE HALF OUNCE \$110

ONE OUNCE \$190

TWO OUNCES \$350

MOCKTAILS

REVIVING SUNRISE \$12

APLOS ADAPTOGENIC DRINK, ORANGE JUICE, LIME JUICE, GRENADINE

YUZU SONGBIRD \$12

SEEDLIP GROVE 42, ROSSI FLOREALE, PINEAPPLE JUICE, GINGER SYRUP, FEVER-TREE YUZU & LIME

SPARKLING SPRITZ \$12

WILDERTON BITTERSWEET, BLOOD ORANGE CORDIAL, ORANGE JUICE, MAS FI CAVA 0%

LOCAL DRAFTS

PEACH, LOVE & HAZE, HAZY IPA \$10

DUST BOWL BREWING, 6.5%

WILD WEST COAST IPA \$10

DYING BREED BREWING, 6.7%

CHICKEN RANCH LAGER \$9

DUST BOWL BREWING, 4.5%

KARATE IN THE GARAGE, HAZY DOUBLE IPA \$10

LAST CALL BREWING, 8.5%

DRAFTS

TRUMER PILSNER \$9

TRUMER BREWERY, 4.9%

STELLA ARTOIS \$9

5.5%

NON-ALCOHOLIC

8ZERO5 BLONDE ALE \$6

FIRESTONE WALKER, 0.5%

ATHLETIC HAZY IPA \$6

ATHLETIC BREWING, >0.5%

MAS FI SPARKLING CAVA \$8

PENEDÈS, SPAIN, 0%