

APPETIZERS

CAULIFLOWER \$18
*BUTTERMILK MARINATED,
TEMPURA FRIED,
PARMESAN, GARLIC AIOLI*

BONE MARROW
*SERVED WITH TOASTED BAGUETTE,
ARUGULA CHIMICHURRI, PICKLES*
MARKET PRICE

OYSTERS
*ON THE HALF-SHELL,
SIDE OF HOUSE
MIGNONETTE*
MARKET PRICE
HALF DOZEN OR DOZEN

CHARCUTERIE \$32
*HOUSE BREADS, ARTISAN CHEESES
AND CURED MEATS, PICKLED
VEGETABLES, PRESERVES*

OCTOPUS \$25
*SEARED OCTOPUS, SPANISH
CHORIZO, ARRIABBIATA SAUCE,
LEMON, PARSLEY,
CAPERS, FINGERLING POTATOES,
GREEK OLIVES*

JUMBO LUMP CRAB CAKES \$29
*HEIRLOOM CARROT AND CABBAGE
SLAW, SMOKY PAPRIKA AIOLI*

IBERICO HAM
*BY THE OUNCE,
THINLY SLICED BY HAND*
MARKET PRICE

COLD SEAFOOD TRIO
*COCKTAIL SHRIMP, OYSTERS
ON THE HALF SHELL, AND
DUNGENESS CRAB, SERVED
WITH HOUSE MIGNONETTE,
CLARIFIED BUTTER, REMOULADE
SAUCE, AND LEMON*

MARKET PRICE
ADD CHILLED LOBSTER TAIL
MARKET PRICE

PORK BELLY \$28
*APPLES, MAPLE SUGAR,
CAMELIZED ONIONS,
CIDER BUTTER*

SOUPS & SALADS

LOBSTER BISQUE \$19
*LOBSTER, GARLIC CROUTON,
TARRAGON OIL*

FRENCH ONION \$16
*CAMELIZED ONIONS, ASSORTED
FRESH HERBS, GARLIC CROUTON,
SHERRY, MELTED GRUYERE*

BEET AND STRAWBERRY \$17
*RHUBARB VINAIGRETTE, GOAT
CHEESE, ARUGULA, PISTACHIO*

BLACK AND BLEU
*BURNT HUMBOLDT FOG, SEARED
KOBÉ A5, PICKLED RED ONION,
CROSTINI, TOMATO, CUCUMBER,
BLACK GARLIC RANCH AND CHILI
VINAIGRETTE*

MARKET PRICE

WEDGE SALAD \$19
*BABY ICEBERG LETTUCE,
RAWHIDE BACON,
PICKLED RED ONION,
BALSAMIC GLAZE, MICRO GREENS,
BLUE CHEESE DRESSING*

BURRATA CAPRESE \$18
*HEIRLOOM TOMATOES, CREAMY
BURRATA, BASIL OIL, BASIL,
BALSAMIC REDUCTION*

**CHOPPED
CAESAR SALAD \$18**
*TENDER ROMAINE HEARTS,
GARLIC, HERB CROUTONS,
GARNISHED WITH PARMESAN,
KALAMATA OLIVE PURÉE,
ANCHOVY FILLETS*

FROM THE GRILL

TOMAHAWK \$175
*40oz BLACK ANGUS,
TABLE SIDE SERVICE*

KOBÉ
A5, PREPARED TABLESIDE
MARKET PRICE

NY STRIPLOIN \$58
14oz

RIBEYE \$72
18oz BONE-IN

RIBEYE \$64
14oz BONELESS

FILET MIGNON \$49
6oz PETIT

FILET MIGNON \$63
10oz CENTER CUT

DOUBLE BONE-IN CHOP \$56
16oz APPLE RELISH

RACK OF LAMB \$67
GRILLED

*SAUCE OPTIONS:
BORDELAISE, CHIMICHURRI,
BEARNAISE, BLUE CHEESE FROMAGE
CRUST*

ADD ONS

SHRIMP \$16
*PAN SEARED OR
BLACKENED*

CRAB \$24
OSCAR-STYLE

TRUFFLES
*BLACK SUMMER TRUFFLES
SHAVED TABLESIDE*
MARKET PRICE

CAVIAR
BY THE OUNCE
MARKET PRICE

IBERICO HAM
*SPANISH SERRANO
AGED HAM*
MARKET PRICE

SCALLOPS
PAN SEARED
MARKET PRICE

SIGNATURE ITEMS

FIRE ROASTED CHICKEN BREASTS \$40
CHEVRE HERB STUFFED, WILD MUSHROOMS, ROASTED GARLIC, ROSEMARY CREAM SAUCE

WAGYU BEEF BURGER \$36
9oz HAND-FORMED GROUND PATTY, BRIE CHEESE, THICK-CUT APPLEWOOD SMOKED BACON, CARAMELIZED ONION, FIG BALSAMIC JAM, ARUGULA, SERVED ON A HOUSE-MADE BUN

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

TUSCAN SHRIMP PASTA \$34
CREAM OF PURÉED PRAWNS, ROMANO CHEESE, CRUSHED RED PEPPER, SUN-DRIED TOMATOES, BABY SPINACH, CITRUS OIL, TOPPED WITH WILD RED PRAWNS

FROM THE OCEAN

SALMON \$40
CEDAR PLANKED, SEASONAL GARNISH

FISH OF THE DAY
MARKET PRICE

SCALLOPS
PAN SEARED, VANILLA BEAN BEURRE BLANC, TOASTED MACADAMIA NUTS

CIOPPINO \$62
SAN FRANCISCO-STYLE, MUSSELS, SCALLOPS, SHRIMP, DUNGENESS CRAB GRILLED BAGUETTE AND SEASONAL CATCH

LOBSTER TAIL
10 OZ, DRAWN BUTTER
MARKET PRICE

MARKET PRICE

A LA CARTE HARVEST

ROASTED WILD MUSHROOMS \$14
WITH GARLIC & BUTTER

ASPARAGUS \$15
ROASTED GARLIC, PARMESAN, BALSAMIC REDUCTION

SPINACH \$12
GARLIC, BUTTER, CREAM

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

BROCCOLINI \$12
WHITE WINE, GARLIC, BUTTER

FARM ROASTED VEGETABLES
SEASONAL HYPER LOCAL VARIETALS
MARKET PRICE

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 \$24
LOBSTER CREAM, LOBSTER, CAMPANELLE PASTA, MARSCAPONE, GRUYERE, PARMESAN

TRUFFLE FRIES \$10
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, 2025

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

DAOU DISCOVERY SAUVIGNON BLANC \$42
PASO ROBLES, CALIFORNIA, 2025

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, 2025

ZENATO PINOT GRIGIO \$38
VENETO, ITALY, 2022

TRIMBACH RIESLING \$68
ALSACE, FRANCE, 2022

WINES BY THE BOTTLE

PINOT NOIR

ETUDE PINOT NOIR \$90
CARNEROS, CALIFORNIA, 2020

CHERRY PIE 'TRI-COUNTY' PINOT NOIR \$46
*NAPA, SAN LUIS OBISPO & SANTA BARBARA,
CALIFORNIA, 2021*

LOUIS LATOUR BOURGOGNE PINOT NOIR \$58
BURGUNDY, FRANCE, 2021

JOSEPH PHELPS VINEYARDS PINOT NOIR \$120
SONOMA COAST, CALIFORNIA, 2021

WILLAMETTE VALLEY VINEYARDS WHOLE
CLUSTER PINOT NOIR \$54
OREGON, 2025

AU BON CLIMAT PINOT NOIR \$50
SANTA BARBARA, CALIFORNIA, 2025

ENROUTE PINOT NOIR \$125
RUSSIAN RIVER, CALIFORNIA, 2022

MERLOT

EMMOLO MERLOT \$70
NAPA VALLEY, CALIFORNIA, 2021

STAGS' LEAP WINERY MERLOT \$68
NAPA VALLEY, CALIFORNIA, 2021

MICHAEL DAVID MERLOT \$58
LODI, CALIFORNIA, 2021

WHITEHALL LANE MERLOT \$72
NAPA VALLEY, CALIFORNIA, 2019

BEAULIEU VINEYARDS MERLOT \$60
NAPA VALLEY, CALIFORNIA, 2018

MERITAGE & OTHER REDS

TAPESTRY RED BLEND \$46
PASO ROBLES, CALIFORNIA, 2020

FATTORIA DE BARBI BRUNELLO
DI MONTALCINO \$120
TUSCANY, ITALY, 2017

CHÂTEAU SAINT COSME
CÔTES DU RHÔNE \$48
RHÔNE, FRANCE, 2025

OPUS ONE "OVERTURE" BORDEAUX
RED BLEND \$180
NAPA VALLEY, CALIFORNIA, 2019

TENUTA RAPITALA NERO D'AVOLA \$48
TERRE SICILIANE, ITALY, 2025

BORSAO "CABRIOLA" GRENACHE BLEND \$42
CAMPO DE BORJA, SPAIN, 2018

ROMBAUER ZINFANDEL \$78
NAPA VALLEY, CALIFORNIA, 2021

KLINKER BRICK OLD VINE ZINFANDEL \$38
LODI, CALIFORNIA, 2020

MICHAEL DAVID WINERY
EARTHQUAKE ZINFANDEL \$50
LODI, CALIFORNIA, 2021

TENUTA SAN GUIDO SASSICAIA
BOLGHERI \$400
TUSCANY, ITALY, 2021

TERMES NUMANTHIA D.O \$46
TINTA DE TORO, ESPANA, 2020

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%