



STARTERS & SHARED PLATES

SALADS

- Kung Pao Cauliflower | \$14**
Spicy Roasted Cauliflower, Sweet Peppers, Onions, Garlic, Ginger, Chile de Arbol, Peanuts, Chili Oil, Cilantro
- House Fries | \$9**
Fresh Herbs, Parmesan Cheese, Sriracha Mayo
- Chicken Tinga Taquitos (6 taquitos per order) | \$15**
Salsa Verde, Shredded Lettuce, Queso Fresco, Crema
- German Jumbo Pretzel | \$12**
“Obatzda” Bavarian Beer Cheese Dip
- Pan Seared Maryland Crab Cakes | \$19**
Arugula Slaw, Mango Aioli
- Hamachos | \$26**
Hamachi marinated with Sriracha Mayo, Pickled Ginger, Tobiko, House-made Tortilla Chips, Green Onions, Furikake, Sesame Aioli, Kabayaki Sauce
- Boneless BBQ Riblets | \$15**
Slow Roasted Ribs, Sweet Carolina Golden BBQ Sauce, Arugula
- Duck Confit Poutine | \$18**
Braised & Pulled Duck Meat, Brown Gravy, French Fries, Cheese Curds
- Cabo Mac ‘N’ Cheese | \$18**
Cavatappi Pasta, Chorizo, Piquillo Peppers, Smoked Cheddar Cheese, Crispy Tortilla

- The Chop | \$19**
Tossed Iceberg & Romaine Lettuce, Smoked Turkey, Salami, Mozzarella, Garbanzo Beans, Tomatoes, Green Onions, Red Wine-Mustard Vinaigrette
- Kale & Berry Salad | \$16**
Kale, Carrots, Red Onions, Blueberries, Dried Cranberries, Korean Pears, Goat Cheese, Toasted Macadamia Nuts, Raspberry Vinaigrette
(Please ask Server for Protein Add-on Options and Pricing)
- Gravlax Salad | \$22**
House-cured Pacific Salmon, Edamame, Ninja Radish, Pickled Ginger, Mandarin Oranges, Red Cabbage, Gem Lettuce, Avocado, Miso-Honey Dressing
- Achiote Grilled Steak Salad | \$29**
Marinated Skirt Steak, Mixed Greens, Cherry Tomatoes, Heirloom Carrots, Blue Cheese Crumbles, Ranch Dressing

CHICKEN LOLLIPOPS

- Slow Roasted and Fried Crispy Chicken Lollipops | **\$17**
Tossed in Your Choice of Sauce (6 pieces per order)
- Buffalo**
Garlic-Truffle-Parmesan
Kung Pao
- Cowboy Dry Crust**
BBQ
Cilantro-Lime

MAIN DISHES

(Sandwiches & Burgers come with choice of side Fries or House Salad)

- House-made Croissant Club Sandwich | \$19**
Oven Roasted Turkey, Jalapeño Bacon, White Cheddar & Swiss Cheese, Lettuce, Tomatoes, Honey Dijonaise, House-made Croissant
- Honey-Buffalo Chicken Sandwich | \$17**
Crispy Crusted Chicken, Honey-Buffalo Sauce, Shredded Lettuce, Brioche Bun
- Short Rib Grilled Cheese Sandwich | \$21**
Braised Short Rib, Caramelized Onions, Pepper Jack Cheddar Cheese, Toasted Sourdough Bread
- “Breakaway” Wagyu Beef Sliders (4 Sliders per order) | \$19**
Garlic Butter Hawaiian Sweet Bread, American Cheese, Pickled Red Onions, Arugula, Black Garlic Aioli
- The All-American Burger | \$20**
7oz Beef Patty, American Cheese, Lettuce, Tomato, Pickle, Brioche Burger Bun
- Bison Burger | \$24**
7oz Buffalo Meat Patty, Blue Cheese, Buffalo-Ranch Sauce, Grilled Onions & Mushrooms, Watercress, Milk Bun
- Fish & Chips | \$25**
Pale Ale Beer Battered Alaskan Cod, Tartar Sauce, Crispy Herb French Fries
- Blood Orange Chicken | \$28**
Half Roasted Chicken, Wild Arugula, French Fries, Blood Orange Glaze
- Miso-Glazed Pacific Cod |\$34**
Carrots, Sweet Peppers, Red Cabbage, Edamame, Soba Noodles
- NY Strip | \$43**
Steak with Charred Shishito Peppers, Wild Mushrooms, Peppercorn Sauce

TACOS

(3 Tacos per order - all items come with Tortilla Chips)

- Fish Tacos | \$18**
Guajillo Achiote Marinated Fish, Monterey Jack Cheese, Cilantro Slaw, Chipotle Aioli, Corn Tortilla
- Chicken Tinga Tacos | \$15**
Pulled Chicken, Sautéed Onions, Tomatoes, Shredded Lettuce, Queso Fresco, Corn Tortilla
- Goat Tacos | \$16**
Marinated and Slow Braised Goat in Banana Leaves, Pickled Red Onions, Salsa Verde, Corn Tortilla
- Steak Tacos | \$18**
Grilled Skirt Steak, Fresh Cilantro, Guacamole, Corn Tortilla
- Blue Corn Shrimp Tacos | \$19**
Achiote Marinated Shrimp, Onions, Cilantro, Guacamole, Chile de Arbol Salsa, Queso Fresco, Blue Corn Tortilla

FLATBREADS

- BBQ Chicken | \$17**
BBQ Marinated Chicken, House Cheese Blend, Red Onions, Cilantro
- Roasted Vegetables | \$17**
Roasted Tomatoes, Wild Mushrooms, Cheese Spread, Arugula, Pesto
- Heirloom Margherita | \$18**
Garlic Oil, Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil
- Steak & Brussels Sprouts | \$23**
Skirt Steak, Crispy Brussels Sprout Leaves, Goat Cheese, Saba



Specialty Cocktails

Bicicileta | \$13.50
Aperol, Sparkling Wine, Splash of Soda Water, Orange Slice

Cyn-Cyn | \$11.50
Cynar, Gin, Red Vermouth, Lemon Twist

Classic Negroni | \$12.50
Campari, Sweet Vermouth, Gin, Orange Slice

Sbagliato | \$13.50
Campari, Sweet Vermouth, Splash of Prosecco, Orange Twist

Limoncello Lemon Drop | \$14.50
Limoncello, Tito's Vodka, Simple Syrup,
Fresh Lemon Juice, Lemon Twist

Classic Cocktails

Antonio's Mai Tai | \$15.50
Bacardi Superior, Orange Juice, Pineapple Juice,
Almond Syrup, Dark Rum Float

Choose-Your -Own-'Rita | \$14.50
Milagro Tequila, Your choice of Strawberry, Mango, or Watermelon,
with a Salt or Spicy Rim

Ultimate Margarita | \$15.50
Herradura Tequila, Cointreau, Sweet & Sour, Lime Juice,
Grand Marnier Float

Bloody Mary | \$14.50
Tito's Vodka or Milagro Tequila, House-Made Bloody Mary Mix, Fresh
Cucumber and Pepperoncini

Champagne Lemonade | \$14.50
Tito's Vodka, Lemonade, Splash of Pomegranate Juice,
Champagne Float

Buffalo Milk | \$15
Vodka, Coffee Liqueur, Banana Liqueur, Creme de Cacao,
Whipped Cream, Nutmeg

Espresso Martini | \$14.50
Vodka, Creme de Cacao, Espresso, Splash of Kahlua

Amaro Limonata| \$14
Montenegro Amaro, Lemon Soda, Lemon Wedge and Sage Leaf

La Tranquillita | \$14
Gin, Muddled Cucumber, Roses Lime Juice,
Basil Leaf, Blackberry Garnish

Wine

Whites

Giuliana Prosecco
Veneto, Italy
Martin Ray Rosé
Santa Rosa, California
Pighin Pinot Grigio
Friuli, Italy
J. Lohr Sauvignon Blanc
Paso Robles, California
Rusack Sauvignon Blanc
Santa Ynez Valley, California
Simi Reserve Chardonnay
Russian River, California
Gainey Chardonnay
Santa Ynez Valley, California
Rusack Chardonnay
Santa Barbara County, California

Glass Bottle

10.95 34.00
12.95 46.00
11.95 38.00
38.00
13.95 48.00
46.00
35.00
14.95 48.00

Reds

Rutherford Hill Merlot
Napa Valley, California
Tenuta Di Nozzole Chianti
Tuscany, Italy
Elouan, Pinot Noir
Willamette Valley, Oregon
Rusack Pinot Noir
Santa Barbara County, California
Planeta La Segreta Negro D'Avola
Sicily, Italy
Col Di Sasso Cabernet Sauvignon
Tuscany, Italy
Treana Cabernet Sauvignon
Paso Robles, California
St. Francis Zinfandel
Sonoma County, California
Rusack Syrah
Santa Barbara County, California

Glass Bottle

49.00
11.95 45.00
45.00
16.95 62.00
43.00
10.95 41.00
42.00
49.00
16.95 62.00

Beer

Domestic - 7.45

Budweiser
Bud Light
Coors Light
Samuel Adams
Sierra Nevada
Union Jack IPA

Imports - 8.45

Modelo Especial - Mexico
Guinness - Ireland
Stella Artois - Belgium
Peroni - Italy
Menabrea, Amber - Italy
Menabrea, Blonde - Italy