



SMALL PLATES

California Spiced Almonds & Pistachios	5
<i>brown sugar, cayenne, thyme</i>	
Olive Medley <i>fennel and citrus</i>	5
Spiced Almonds & Pistachios Olive Medley	9
Garlic Shrimp & Cheesy Grits <i>fresh corn grits, white cheddar, bacon, oven-roasted tomato, garlic</i>	14
Local Brussels Sprouts & Thick Cut Bacon <i>Baker's bacon, rosemary honey balsamic vinegar</i>	10
Applewood Bacon Wrapped Dates <i>bleu cheese filled, saba</i>	9

SHAREABLES

Chickpea Hummus <i>sun-dried tomato and pumpkin seed pesto, lavosh</i>	9
Nachos <i>black beans, queso fresco, Monterey jack, jalapeno, cilantro, crema, salsa trio side</i>	10
Add Yucatan Chicken, Cumin Lime Carnitas or Smoky Tri Tip	+2
Monterey Dungeness Crab Dip <i>molten cheese and crab with Castroville artichokes served with local sourdough</i>	15
Wild Caught Smoked Salmon Crostini Plate <i>locally made Schoch Farms garlic & herb fromage blanc, capers</i>	12
Baked Baby Brie <i>roasted Gilroy garlic. seasonal preserves, French baguette</i>	13
Burrata <i>warm crostini, green olive tapenade, olive oil</i>	12

FLATBREAD PIZZAS

Margherita <i>San Marzano tomato sauce, mozzarella, fresh basil</i>	12
Pig Wizard <i>fennel sausage, foraged mushrooms, roasted peppers, toma cheese</i>	14
Viva Italia <i>sun-dried tomato and pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula and balsamico</i>	14
Chicken Artichoke <i>roasted chicken, Castroville artichokes, Shaft's bleu cheese, crispy sage, roasted garlic, dried cranberries</i>	14
Coastal Carnivore <i>San Marzano tomato sauce, Molinari Toscano, Creminelli Calabrese salami, fennel sausage, mozzarella, fresh basil</i>	14

SOUP AND SALADS

New England Clam Chowder <i>potatoes, chopped clams, celery, onion, bacon, garlic sourdough</i>	6 cup ~9 bowl
Castroville Artichoke & Potato Bisque <i>garlic sourdough</i>	6 cup ~9 bowl
Arugula Salad <i>baby heirloom beets, candied walnuts, goat cheese, white balsamic vinaigrette</i>	11
ATOM Salad <i>romaine hearts, crisp bacon, avocado, artichokes, tomato, egg, Schoch Farms cheese, roasted garlic vinaigrette</i>	11
Add Chicken, Smoky Tri Tip or Shrimp	+6
PANINI <i>served with a small mixed green salad</i>	
Cheese Lovers <i>sliced sourdough, toma, jack, white cheddar</i>	11
Monterey Cubano <i>pork carnitas, prosciutto ham, provolone cheese, pickles, mustard</i>	13
Santa Lucia Tri Tip <i>oak grilled tri tip, caramelized onion, aged provolone, served w/ roasted garlic & red pepper aioli</i>	15
Salinas Valley <i>artichoke sage pesto, sun-dried tomatillo, roasted mushroom, caramelized onion, goat cheese</i>	12

NON-ALCOHOLIC BEVERAGES

Iced Tea	3
Pacific Grove's Sparky's Root Beer	4
Fresh Organic Lemonade	4
Prickly Pear Lemonade	4
Monterey Bay's Martinelli's Sparkling Apple Juice	3
S. Pellegrino Sparkling Water	3

DESSERT

Chocolate Lava Cake <i>fresh berries, caramel sauce, sea salt</i>	8
Crème Brûlée <i>fresh berries</i>	8

CHEESE AND CHARCUTERIE

One Item 8 ~ Three Items 19 ~ Five Items 30
Served with specially selected chef accompaniments, ask your server for recommendations.

CHARCUTERIE

Creminelli = Calabrese
Molinari – Salame Toscano
Molinari – Fennel Salame (Finocchiona)
Molinari - Dry Mild Coppa
Columbus - Prosciutto

CHEESE

SOFT
Cypress Grove - Humboldt Fog
Marin French Cheese – Triple Cream Brie
Di Stefano - Burrata
Schoch Farms – Garlic & Herb Fromage Blanc
Shaft's - Bleu Cheese

IN THE MIDDLE

Grafton Village – 2yr Aged Cheddar
Schoch Farms – Junipero
Point Reyes – Toma
Schoch Farms – East of Edam

FIRM

Cypress Gove – Lamb Chopper
Cypress Grove – Midnight Moon
Roth – Van Gough Smoked Gouda

SPECIALTY

Fiscalini - Purple Moon Cheddar
Bee Hive – Barely Buzzed

Cheese and Charcuterie are available “to-go”

Purchase by the ounce, 3 oz minimum. Ask your server for details.

*Please let your server know if you have any food allergies
water served upon request*



MONTEREY WINE TABLE FLIGHTS

Three substantial 2oz pours with tasting notes sheet

NOT TOO DRY 14

2018 Mission Trail Muscat Canelli glass price 10

2019 Roku Riesling glass price 9

2018 Hive and Honey Gewürztraminer glass price 9

✈️ *Pack Price: retail~\$55, special~ \$38.50*

ROSÉ ALL DAY 16

2019 Joyce glass price 10

2019 Sea Otter Sanctuary glass price 10

2019 Montoya glass price 9

✈️ *Pack Price: retail~\$64, special~ \$44.80*

PINOT NOIR 24

2018 Cru Library Vineyard glass price 11

2016 Nacina SLH glass price 10

2017 Scott Family Arroyo Seco glass price 15

✈️ *Pack Price: retail~\$94, special~ \$65.80*

QUE SIRAH, SYRAH 25

2017 Galante Petite Sirah glass price 16

2016 Wrath KW Ranch Syrah glass price 13

2014 Travieso SLH Syrah glass price 13

✈️ *Pack Price: retail~\$125, special~ \$87.50*

MONTEREY SAMPLER 21

2019 Sea Otter Sanctuary Rosé glass price 10

2017 Big Sur Vineyards Chardonnay glass price 12

2018 Cru Library Vineyard Pinot Noir glass price 11

✈️ *Pack Price: retail~\$81, special~\$56.70*

WHITE WINE 15

2019 Carys Pinot Gris glass price 9

2020 Craftwork Sauvignon Blanc glass price 9

2018 Chesebro Albariño glass price 10

✈️ *Pack Price: retail~\$58, special~ \$40.60*

CHARDONNAY 24

2017 Big Sur Vineyards glass price 12

2016 Garnet Chardonnay glass price 10

2017 Mission Trail Reserve glass price 14

✈️ *Pack Price: retail~\$93, special~ \$65.10*

ROCKIN' REDS 19

2017 Mission Trail Zinfandel glass price 13

2017 Muirwood Rsv Cabernet Sauvignon glass price 10

2017 Mondavi Rum Barrel-Aged Merlot glass price 9

✈️ *Pack Price: retail~\$71, special~ \$49.70*

SPARKLING 22

N/V Saber glass price 12

2017 Sofia Blanc de Blancs glass price 11

2013 Scheid Isabelle glass price 16

✈️ *Pack Price: retail~\$98, special~ \$68.60*

LOCAL CRAFT BEER FLIGHT 12

English Ales Big Sur Golden glass price 7

English Ales Dragon Slayer IPA glass price 7

English Ales Fat Lip Amber glass price 7



TAKE FLIGHT

Packs

ENJOY THE WINES IN YOUR TABLE FLIGHT?

SAVE 30% WHEN YOU TAKE THEM HOME*

*cannot be combined with any other discounts or offers, to-go only

Ask your server for details



Learn more about our Wine Clubs