



8/25/2026

Appetizers:

Chicken & Rice Soup – Basmati rice, yellow corn, micro cilantro, rosemary focaccia – 11

Peach & Burrata* – 4oz fresh burrata, *pistachio-mint pesto, grilled sourdough, balsamic glaze, micro basil – 20

Lucky Lime Oysters – Prince Edward Island, Canada – Clean mineral notes with a smooth, refreshing citrus or light lime aftertaste. Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Calamari Salad* – Crispy fried calamari, cherry peppers, arugula, roasted bell pepper, pomegranate arils, *pine nuts, balsamic glaze, Parmigiano Reggiano, champagne vinaigrette dressing – 28

California Burger – Guacamole, tomato, onion, arugula, bacon, gruyere, chipotle aioli, served with French fries – 26

Frenched Chicken Breast – French Onion Risotto, oyster mushroom, haricot verts, chicken au jus, caramelized pearl onions, affilla cress – 34

Desserts:

Churro Sundae – Caramel churro, cinnamon, vanilla ice cream, chocolate fudge, whipped cream - 14

Tres Leches – Dulce de leche, cinnamon, blackberry, strawberry, kiwi, whipped cream – 14

*- contains nuts

Featured Wines:

Chateau du Trignon, Cotes du Rhone, Rhone Valley, France, 2023 *Roussanne* 17/gls 64/btl

This Roussanne is a 100% single-varietal white wine from the Southern Rhone Valley in France. It is round and silky with a medium to full body, balanced by zesty tangerine-like acidity and a clean, mineral finish.

Unshackled, California, 2023 *Zinfandel, Malbec, Petite Sirah, Syrah, Tannat, Cabernet Sauvignon* 17/gls 64/btl

This wine was created by the innovative winemakers of The Prisoner Wine Company. It offers flavors of spiced dried cherries, florals, and a hint of white pepper translate to a balanced and uplifting California red wine with a generous mouthfeel.