



8/20/2026

Appetizers:

Clam Chowder – Crème fraîche, chives, 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

Sweet & Sour Pork – Crispy pork belly, coconut turmeric rice, bok choy, pineapple, bell pepper, crispy onion, sesame seeds, scallions – 36

Desserts:

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

***Orchard Crisp** – Caramelized apple puree, house-made granola, peach ice cream, pickled green apple, buckwheat honey, whipped cream, marigolds – 14

*- contains nuts

Featured Wines:

Domaine Reine Juliette, Languedoc-Roussillon, France, 2025 *Picpoul* 17/gls 64/btl
Brilliant pale-yellow color with green highlights. Fine, elegant floral and fruity nose reminiscent of hawthorn and peach. Well balanced on the palate, the acidity and the roundness give this wine a good body, with a final note of citrus.

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.