

WHAT'S NEW	APPETIZERS
<p>FRENCH DIP SANDWICH 22 Slow Roasted Beef Provolone Cheese Caramelized Thyme Onions Au Jus Choice of Side</p> <p>PORK CUTLET MILANESE 24 Bread Pork Chop Charred Lemon Choice of Side</p>	<p>HOUSE MADE MEATBALLS 13 Pomodoro Sauce Ricotta Parmesan Basil</p> <p>AHI TUNA CRUDO 17 Avocado Mousse Purple Potato Red Radish Cucumber Watermelon Radish Black Tobiko Ponzu</p>
SNACKS	PIZZAS
<p>BEEF EMPANADAS 16 Bell Peppers Cumin Green Scallions Chimichurri Sauce</p> <p>CHICKEN WINGS BREADED 21 NAKED 17 Buffalo or Jerk Celery Carrots Crudités Choice of Blue Cheese Buttermilk Ranch Creme Fraiche Truffle Scallion</p> <p>PRETZEL STICKS 16 Soft Salted Pretzels Spicy Cheddar Cheese Spread</p> <p>CHEESE BOARD 17 Manchego Brie Smoked Gouda Carrot Marmalade Grapes Bread Sticks Baguette Slice</p> <p>FRENCH ONION SOUP 9 Caramelized Thyme Onion Baguette Croutons Provolone au Gratin</p> <p>SLOW COOKED BRAISED CHICKEN EMPANADAS 16 Smoked Chipotle Tomato Cumin Lemon Zest</p>	<p>MARGHERITA 14 Tomato Sauce Mozzarella Basil EVOO</p> <p>PEPPERONI 18 Pomodoro Mozzarella Parmesan Oregano Chili Flakes</p> <p>THE CLUB 17 Tomato Sauce Mozzarella Parmesan Garlic Spinach Mushrooms Chicken Breast Cherry Tomatoes</p>
SALADS	MAINS
<p>CAPRESE SALAD 15 Marinated Heirloom Tomatoes Buffalo Mozzarella EVOO Basil Arugula Balsamic Glaze</p> <p>GREEN GODDESS AVOCADO SALAD 16 Avocado Chickpeas Roasted Sweet Potato Roasted Almonds Baby Spinach Shredded Kale Green Goddess Ranch</p> <p>GREEK SALAD 15 Mezclun Leaves Cucumber Cured Onions Tomatoes Pickled Peppers Kalamata Olives Feta Cheese Lemon EVOO Dressing</p> <p>KALE CAESAR SALAD 16 Romaine Leaves Crispy Kale Marinated Anchovies Torn Croutons Parmigiano Reggiano Caesar Dressing</p> <p>GARDEN COBB SALAD 15 Romaine Blue Cheese Crumble Smoked Bacon Avocado Hardboiled Egg Heirloom Tomatoes Lemon EVOO Dressing</p>	<p>CRISPY CHICKEN PARMESAN 26 Spaghetti Pomodoro Basil Oil</p> <p>ORECCHIETTE PASTA RAPINI & SAUSAGE 25 Italian Sausage Rapini Garlic White Wine Chili Flakes EVOO</p> <p>FETTUCCINE ALFREDO 16 Creamy Garlic Sauce Parmesan Cheese Black Pepper</p> <p>RIGATONI SHORT RIB 19 Slow Cooked Short Rib Tomato Ragu Oregano Parmesan Cheese</p> <p>BRANZINO OREGANATA 26 Crispy Baked Branzino Lemon Garlic Oregano Capers Wilted Spinach</p> <p>SOUTHWESTERN FAJITAS WITH BEEF 27 CHICKEN 23 SHRIMP 25 Flour Tortillas Guacamole Pico De Gallo Sour Cream Sautéed Onions Peppers Cumin Black Beans</p> <p>ROASTED HALF CHICKEN 26 Asparagus Onion Carrots Lemon Thyme Jus</p> <p>CARNE ASADA TACOS BEEF SKIRT 24 Flour Tortilla Abuela Refried Beans Puree Onions & Bell Peppers Cotija Cheese Pico de Gallo Red Radish</p> <p>QUESADILLAS VEGGIE 13 CHICKEN 19 SHRIMP 21 SKIRT STEAK 23 Flour Tortillas Jack Cheddar Onions & Peppers Pico de Gallo Guacamole Sour Cream</p> <p>BLACK ANGUS BURGER 18 Green Leaf Lettuce Tomato Cured Onions Pickle Spear Choice of Side</p> <p>STEAK & FRITES 26 NY Angus Steak Maitre d'Hotel Butter French Fries Bearnaise Sauce Add Sunny Side Up Egg 2</p>
PROTEINS	SIDES
<p>CHICKEN BREAST 8</p> <p>ATLANTIC SALMON 9</p> <p>SHRIMP 9</p> <p>AHI TUNA 11</p> <p>CATCH OF THE DAY 11</p> <p>ANGUS BEEF SKIRT STEAK 13</p>	<p>Beer Battered Onion Rings Sautéed Spinach & Garlic Fresh Fruit & Berries Coleslaw Side House Salad Baked Potato Baked Sweet Potato Side Caesar Salad French Fries Sweet Potato Fries Potato Chips</p>
DRESSINGS	
<p>DRESSINGS Green Chile Ponzu Buttermilk Ranch Blue Cheese Lemon EVOO Green Goddess Ranch Balsamic Vinaigrette Caesar Honey Mustard</p>	

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

BEER

BY THE BOTTLE IMPORT, PREMIUM & DOMESTIC

High Noon 5.95	Voodoo Ranger Juicy Haze IPA 5.95
Corona Extra 5.95	New Belgium Fat Tire Belgian White 5.95
Corona Light 5.95	Coors Light 5
Modelo Especial 5.95	Miller Lite 5
Blue Moon Belgian White 5.95	White Claw Hard Seltzer 5.95
Amstel Light 5.95	Harp Lager 5.95
Stella Artois 5.95	Peroni 5.95
Heineken Light Zero 5.95	Michelob Ultra 5
Yuengling Light 5.95	Guinness Draught Stout 5.95
Sam Adams 5.95	Angry Orchard Hard Cider 5.95

DRAFT BEERS

Bud Light 5
Michelob Ultra 5
Amberbock 5
Stella Artois 5.95

SIGNATURE COCKTAILS

WHEATLEY RASPBERRY LEMONADE 10 Wheatley Vodka Fresh Raspberries Simple Syrup Lemon Juice	BACARDI MOJITO 10 Bacardi Light Rum Lime Juice Fresh Mint Simple Syrup Soda	YELLOWSTONE SMOKE OUT 14 Yellowstone Bourbon Cold Coffee Simple Syrup Bitters
WOODFORD OLD FASHIONED 12.75 Woodford Reserve Bourbon Orange Slice Cherry Bitters Soda	THE REAL MCCOY RUM PUNCH 10 The Real McCoy Rum Pineapple Juice Ginger Ale Cherry	KETEL ONE MOSCOW MULE 11 Ketel One Vodks Ginger Beer Lime Juice
KNOB CREEK MANHATTAN 11.25 Knob Creek Bourbon Sweet Vermouth Bitters Cherry	NEW AMSTERDAM TOM COLLINS 10 New Amsterdam Gin Lemon Juice Simple Syrup Soda Lime	TITO'S SUMMER MULE 10 Tito's Handmade Vodka Ginger Beer Lime Juice Strawberries Fresh Mint

FEATURED WINE

WILLIAM WYCLIFF 8.5 26 Brut, Sparkling	TALBOTT KALI HART 12 47 Chardonnay	HARVEY & HARRIET 13 47 Blend
J VINEYARDS 12 42 Pinot Gris	RUFFINO AQUA DI VENUS 12 45 Pinot Grigio	RODNEY STRONG 12.5 46 Cabernet Sauvignon
THE DREAMING TREE 13 46 Rosé	SIMI SONOMA 12 47 Chardonnay	UNSHACKLED 12.5 46 Cabernet Sauvignon
KIM CRAWFORD 13.5 49 Sauvignon Blanc	FREI BROTHERS 12 44 Merlot	CANYON ROAD 6.5 27 Cabernet Sauvignon
CANYON ROAD 6.5 27 Pinot Grigio	ESTANCIA 11 43 Pinot Noir	FRANCISCAN 13 46 Cabernet Sauvignon
SANTA MARGHERITA 12.5 46 Pinot Grigio	CANYON ROAD 6.5 27 Chardonnay	MY FAVORITE NEIGHBOR 69 Cabernet
UNSHACKLED 13 46 Sauvignon Blanc		LOCATIONS CA 12 45 Blend
MEIOMI 12.5 46 Rosé		MEIOMI 11 45 Pinot Noir