



Craft Cocktails

Happy Hour 3-6pm

Tequila Basil Martini 14

Tequila • Chambord • Triple Sec
Served with Fresh Lemon • Basil
Basil Simple Syrup • Salt Rim

GQ Manhattan 16

Whistlepig 6 Year Rye
Montenegro Amaro • Aromatic Bitters

High West Old Fashioned 15

High West Double Rye • Bitters
Simple Syrup • Orange • Cherry

Pink Martini 14

Gin • Elderflower • Hibiscus
Lime • Grapefruit

Peartini 14

Absolut Pear Vodka • Chambord
Simple Syrup • Lemon

Pink Paloma 12

Tequila • Grapefruit • Lime • Agave
Hibiscus • Sprite • Salt Rim

Lemon Drop 12

Vodka • Fresh Lemon
Simple Syrup • Sugar Rim

Cafe Tierra 16

Cocoa Nib House Infused El Tesoro Tequila.
Cold Brew Coffee • Mr. Black Liqueur • Ancho
Reyes Chili Liqueur • Saline • Mole Xocolate
Chocolate Bitters

Empress Negroni 16

Empress Gin • Luxardo Bitter Bianco
Dolin Vermouth

House Margarita 11

Tequila • Agave • Lime • Salt

Roasty Toasty 14

Cold Brew • Mr. Black Coffee Liqueur
Vanilla Vodka

Pink Whiskey Sour 14

Whiskey • Lemon • Lime
Simple Syrup • Pinot Noir

Cadillac Margarita 14

Reposado Tequila • Agave
Grand Marnier • Lime • Salt Rim

Jalapeno Martini 12

Gin • Jalapeño
Simple Syrup • Lime

0% ABV

Lagunitas 7

Hoppy Refresher Sparkling 0.0% ABV
Crisp, Zingy & Hoppily Refreshing

Vivid Tint 10

Served in Wine Glass. San Pellegrino, Orange
Pomegranate. Fresh Lemon Juice, Homemade
Spiced Apple Syrup, Cardamom Bitters &
House Dehydrated Apple



Sparkling & Champagne

Happy Hour 3-6pm

Wycliff Brut 9 • 36
Brut, Central Coast, Ca

NEW Mumm Napa Brut Prestige 13 • 45
Sparkling Wine, Napa Valley, Ca

(**) = Excluded from 50% off Wine Wednesday

NEW Mumm Napa Rosé Sparkling 13 • 45
Sparkling Wine, Napa Valley, Ca

White Wine

Happy Hour 3-6pm



Flume Crossing J. Lohr 10 • 37
Sauvignon Blanc, Monterey, Ca

Jam Cellars Butter 11 • 38
Chardonnay, Ca

Starborough 11 • 38
Sauvignon Blanc, New Zealand

NEW Rombauer 22 • 77
Chardonnay, Carneros, Ca



Red Wine

Happy Hour 3-6pm

Falcon's Perch J. Lohr 10 • 37
Pinot Noir, Monterey, Ca

NEW Sobon Estate 9 • 36
Barbera, Amador, Sierra Foothills, Ca

Meiomi 13 • 45
Pinot Noir, Ca

NEW Smashberry 11 • 38
Cabernet Sauvignon Blend, Santa Maria, Ca

NEW Belle Glos Clark & Telephone 18 • 63 **
Pinot Noir, Santa Maria, Ca

Louis M. Martini 13 • 45
Cabernet Sauvignon, Sonoma County, Ca

NEW Rombauer 22 • 77 **
Zinfandel, Napa Ca

NEW Stag's Leap Hands of Time 18 • 63
Cabernet Bordeaux Blend, Napa Valley, Ca

Bottled Beer

Stella Artois 7
5% • European Pale Lager

805 7
4.7% • Light Blonde Ale

Modelo Especial 7
4.4% • Mexican Pilsner Lager

Rotating Draft Beers 8
Ask Us About Our Local Beers

Coors Lite 7
4.2% • Filtered Light Lager

18% Service Charge/Gratuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More



Appetizers & Sharing Plates

Happy Hour 3-6pm

NEW Crab Cakes 22

Real Dungeness Crab served with our Herb Salad. Paired Perfectly with our Chipotle Aioli & Roasted Garlic Aioli

NEW Golden Calamari (GF) 16

Fresh Monterey Bay Calamari. Lightly Breaded & Perfectly Seasoned. Served with Tartar & Cocktail Sauce

Cauliflower Florets 14

Fried Cauliflower Karaage Style served with Garlic Parmesan or Buffalo Sauce (GF)

NEW Chicken Wings 15

Classic bone in wings, served dry with a choice of signature sauces. Served with Bleu Cheese, Celery & Carrots on the side

Choose From:

BBQ, Buffalo, Garlic Honey, Garlic Parmesan, Korean BBQ, Mango Habanero Or Cajun seasoning

Firecracker Shrimp 19

Delicious Shrimp Lightly Battered & Fried. Served with House Avocado Mousse, Mango Salsa, Red Pepper Gastrique & Topped with Micro Cilantro

Coconut Shrimp 15

5 Shrimp Lightly Battered & Fried. Served over Asian Slaw. Tossed in Ginger Vinaigrette. House Made Sweet Thai Sauce & Lemon Wedge

Cheese & Charcuterie Plate (GFO) 20

Served with a Hard, Soft, Creamy & Bleu Cheese. Accompanied with 3 Types of Charcuterie. Finished with Honey, Maldon Sea Salt, Black Pepper & Crostinis

Tenderloin Lettuce Wraps (GFO) 22

Skewered Beef Ribeye & Tenderloin. Served with Yakitori Sauce with Black Garlic Aioli, Broccoli Slaw, Cucumbers & Jalapenos

Brussel Sprouts (GF) 14

Lightly Fried & Tossed with Garlic Chips & Lemon Basil Vinaigrette. Dressed with Crumbled Feta Cheese, Caramelized Red Onion, Red Pepper Flakes & Lemon Wedge

Soups & Salads

Dressings: Lemon Vinaigrette (GF) • Ranch (GF) • Bleu Cheese (GF) • Caesar (GF) Balsamic Vinaigrette (GF) • Champagne Vinaigrette • Strawberry Vinaigrette Dressing (GF)

Add: ½ Avocado 3 Bacon 4 Chicken 12 Shrimp 15 Tenderloin 20 Salmon 20 Yellowfin 20

NEW Cream of Broccoli Soup 8 • 12

Roasted Broccoli, Garlic, Shallots & Thyme

NEW Mixed Green Salad (GF) 10

Homemade Balsamic Dressing tossed with Cherry Tomatoes, Toasted Almonds & Goat Cheese

Classic Caesar Salad (GFO) 10 • 14

Chopped Romaine with Fresh Parmesan Cheese. Served with House Made Croutons & Caesar Dressing

NEW Ask about Soup of the Day 8 • 12

Cobb Salad (GF) 15

Romaine Dressed with Ranch Dressing. Chopped Egg, Bacon Crumbles, Cherry Tomatoes, Prosciutto, Fresh Avocado, Bleu Cheese Crumbles & Green Onion

Artisanal Beet Salad (GF) 16

3 Different Artisan Baby Beets. Served around Burrata Cheese. Finished with Micro Greens & House Made Strawberry Vinaigrette Dressing

Main Entrees

NEW Honey Glazed Salmon (GF) 30

7 oz Local Honey Glazed Salmon. Served with Pea Infused Jasmine Rice & Perfectly cooked Asparagus

Cajun Shrimp Pasta (GFO) 29

Linguine Pasta served with a Creamy Cajun Sauce. Slowly simmered with Andouille Sausage, Shrimp, Onion, Bell Pepper, Tomato, Fresh Garlic, Parsley & Garlic Bread

Mary's Napa Chicken (GF) 29

Served with Wild Mushrooms, Roasted Corn & Baby Zucchini & Red Bliss Mashed Potatoes. Finished with White Wine Pan Jus

NEW Butternut Squash Risotto (Veg) (GF) 22

Served with Diced, Pureed & Roasted Butternut Squash. Served with Freshly Grated Grana & Parmesan Cheese. Finished with Lightly Fried Sage

Filet Mignon (GF) 48

8 oz Filet Wet aged for 21 Days. Perfectly paired with a Maple Syrup Sweet Potato & a Vegetable Medley. Filet is topped with a Bacon Demi-Glaze & Compound Butter

NEW Grilled Ribeye 42 (GF)

Perfectly cooked 12 oz Grilled Ribeye. Served with a Delicious Pureed Cauliflower Mash & Grilled Asparagus. Finished with Confit Shallots & Bordelaise Sauce

Braised Lamb Shank (GFO) 48

Baby Carrots, Baby Zucchini & Brussel Sprouts. Served over Roasted Garlic Mashed Potatoes & Lamb Au Jus. Topped with Fried Shallots

Tacos

Select Any 2 Tacos 19

Substitute: Impossible Meat +1

Served with Corn Tortillas, Chips & Salsa

Blackened Shrimp (GF) (DF)

Avocado & Mango Salsa
Chipotle Aioli • Cilantro

Tri-Tip (DF)

Fresh Chimichurri Salsa
Pickled Onion • Cilantro

NEW Chicken al Pastor (GF) (DF)

Cilantro & Cabbage Slaw • Roasted Jalapeño Salsa • Roasted Pineapple Pico De Gallo

NEW Carnitas (GF) (DF)

Chefs Authentic Carnitas • Roasted Red Salsa • Cilantro Roasted Pineapple Pico De Gallo

Burgers

Upgrade: ½ Premium Caesar 3

Upgrade Fries: Garlic 1 Garlic-Parm 3

Pesto-Parmesan 3 Buffalo-Bleu 3

Add: ½ Avocado 3 Bacon 3 Egg 3

Substitute: Impossible or Chicken Breast +1

Whiskey Bacon Cheeseburger (GFO) 22

½ Lb Angus Beef. Served with Bacon, Arugula, Blistered Tomatoes, Crispy Onions & Swiss-Americans Cheese. Finished with Whiskey BBQ & Martini Sauce

California Cheeseburger (GFO) 20

½ Lb Angus Beef. Served with Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Avocado Mousse, 1000 Island & Pepper-Jack

Kids Menu

For Kids Only Ages 10 and Under

Linguini Pasta 10
Butter Sauce & Bread

Chicken Strips & Fries 10

Plain Jane Cheeseburger & Fries 10
Cooked Medium

Desserts

Chocolate Decadence Cake (GF) 10
Homemade Strawberry Puree &
Whipped Cream

Salted Caramel Brownie 10
Vanilla Ice Cream • Homemade Chocolate &
Caramel • Whipped Cream

New York Cheesecake 10
Homemade Berry Compote • Cream Cheese
Graham Cracker Crust • Whipped Cream

Fiorello's Seasonal Sorbet (GF) (Df) 8
Strawberry Lemonade

Fiorello's Gelato 8
Tahitian Vanilla

Beverages

Coca Cola	Diet Coke	Dr. Pepper	Sprite
Red Bull & SF Red Bull	San Pellegrino	Ginger Ale & Ginger Beer	Lemonade
Iced Tea	Orange & Pomegranate San Pellegrino	Pineapple Juice	Cranberry Juice

Weekly Specials

Taco Tuesday
\$5 Tacos with Chips & Salsa

Wine Down Wednesday
50% OFF Bottles of Wine

ChowNow

DoorDash

UberEats

Facebook

Instagram

Tik Tok

Liquor List

*Limited Availability

**Extremely Rare & Limited Availability

Whiskey

- Blantons 20*
- Buffalo Trace 13
- Bulleit Rye 13
- Crown Royal 11
- Eagle Rare 18*
- Elijah Craig 11
- Evan Williams Black Label 9
- Fireball 10
- Heaven Hill 7yr Bonded 16*
- High West Campfire 17*
- High West Double Rye 14
- High West Midwinter's Night Dram Act 9 27**
- High West Midwinter's Night Dram Act 10 30**
- High West Prisoner Blend 38**
- High West Rendezvous 17*
- Jack Daniels Bonded 13
- Jameson 12
- Kaiyo Mizunara Oak 13
- Maker's 46 12
- Weller Special Reserve 15**
- Whistle Pig 10yr 20
- Whistle Pig Piggy Back 6yr 14
- Woodford Double Oak 14

Scotch

- The Dalmore 14 yr 15
- Glenlivet 14 yr 15
- Johnny Walker Black Label 15
- Talisker 10yr 14

Brandy / Cognac

- Argonaut Saloon Strength Brandy 12
- Pierre Ferrand 1840 15

Rum

- Appleton Estate Signature 11
- Bacardi 11
- Captain Morgan 11
- Diplomatico 12
- Plantation 3 Star 10
- Plantation Dark 10
- Plantation Overproof 12
- Plantation Pineapple 12

Vodka

- Absolut Pear 11
- Absolute Vanilla 11
- Belvedere 14
- Burnett's Citrus 10
- Burnett's Raspberry 10
- Grey Goose 14
- Kettle One 12
- Titos 12
- Wheatley 10

Gin

- Barr Hill 12
- Bombay Sapphire 13
- Empress 1908 13
- Tanqueray 10

Tequila

- Arette Blanco 10
- Arette Reposado 11
- Casa Noble Anejo 18
- Clase Azul Reposado 25
- Don Fulano Anejo 18
- Don Fulano Blanco 14
- Don Fulano Reposado 16
- Don Julio 1942 30
- El Tesoro Reposado 16**
- Fortaleza Anejo 24**
- Fortaleza Blanco 14*
- Fortaleza Reposado 18*
- Fortaleza Winter Blend 28**
- Mijenta Anejo 30**
- Mijenta Blanco 14
- Mijenta Reposado 17
- Patrón 14
- Tequila Ocho Reposado 17
- 1800 Coconut 12

Mezcal

- Bozal Ensemble 16
- Del Maguey Vida 12
- Madre Ensemble 13
- Madre Espadin 12

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