



GOOD AFTERNOON

11:30 am - 4:00 pm



STARTERS

bruschetta	19	shrimp cocktail	26
onion rings	17	buffalo chicken wings	21
fried zucchini	19		

GREENS

COBB SALAD mixed greens, tomato, avocado, bacon, chicken, hard boiled egg, blue cheese	29
CAESAR SALAD romaine lettuce, croutons, parmesan cheese, caesar dressing	20
GREEK SALAD mixed greens, cucumber, cherry tomato, bell pepper, onion, feta cheese, kalamata olive, oregano, pepperoncini, vinaigrette dressing	24
	add chicken breast 10*
	add shrimp 18*

HANDHELDS | with choice of 1 side

BACON CHEESEBURGER bacon, beef patty, american cheese, lettuce, tomato, onion, pickles	26
BLT bacon, lettuce, tomato, sourdough bread	20
TRIPLE DECKER CLUB bacon, turkey, swiss cheese, lettuce, tomato, mayonnaise, white bread	26
GRILLED HAM & CHEESE ham, cheddar cheese, sourdough bread	22
TUNA MELT tuna salad, cheddar cheese, rye bread	22
PATTY MELT beef patty, grilled onion, cheddar cheese, rye bread	24

PASTA

ANGEL HAIR PASTA garlic, mushroom, basil, tomato, olive oil	27
PASTA PRIMAVERA garlic, mushroom, basil, tomato, broccoli, zucchini, olive oil, marinara sauce	29
LINGUINE BOLOGNESE garlic, basil, tomato, minced beef, olive oil, mirepoix, marinara sauce	36
	add chicken breast 10*
	add shrimp 18*

PIZZA | with white dough & marinara sauce

CHEESE mozzarella cheese	15
PEPPERONI & CHEESE pepperoni, mozzarella cheese	21
MARGHERITA basil, roma tomato, mozzarella cheese	20
HAWAIIAN ham, pineapple, mozzarella cheese	21

OMELETTE | with hash brown or fruit

(choice of 3) avocado, bell pepper, broccoli, cheese, onion, mushroom, spinach, tomato, bacon, ham, sausage	24
	add extra item (ea) 6*

LIGHTS

soup du jour	15
fruit plate	21
steamed vegetable	22
avocado toast	12
with smoked salmon	21

DESSERTS

apple pie	15
molten chocolate cake	16
cheesecake	15
ice cream or sorbet	11
milkshake	13

SIDES

fruit	8
fries	12
potato salad	12
garden salad	11

18% service fee + 9.5% sales tax will be added
\$5 split item fee will apply



GOOD EVENING

4:00pm - 9:30pm



STARTERS

bruschetta	19	shrimp cocktail	26
onion rings	17	buffalo chicken wings	21
fried zucchini	19		

PETITE SALAD

CAESAR SALAD romaine lettuce, croutons, parmesan cheese, caesar dressing	17
GREEK SALAD mixed greens, cucumber, cherry tomato, bell pepper, onion, feta cheese, kalamata olive, oregano, pepperoncini, vinaigrette dressing	19
WEDGE SALAD iceberg lettuce, blue cheese crumble, bacon bits, cherry tomato, red onion, blue cheese dressing	18

ENTRÉES | A LA CARTE

BACON CHEESEBURGER bacon, beef patty, american cheese, lettuce, tomato, onion, pickles, served with fries	26
CHICKEN BREAST mushroom, creamed white wine sauce, garlic, basil	40
FILET MIGNON bearnaise sauce	58
PRIME RIBEYE brandy reduction sauce	65
SHRIMP SCAMPI glazed rich garlic sauce	43
SALMON lemon caper sauce	41

PASTAS

ANGEL HAIR PASTA garlic, mushroom, basil, tomato, olive oil	27	
PASTA PRIMAVERA garlic, mushroom, basil, tomato, broccoli, zucchini, olive oil, marinara sauce	29	
LINGUINE BOLOGNESE garlic, basil, tomato, minced beef, olive oil, mirepoix, marinara sauce	36	
	add chicken breast	10*
	add shrimp	18*

PIZZA | with white dough & marinara sauce

CHEESE mozzarella cheese	15
PEPPERONI & CHEESE pepperoni, mozzarella cheese	21
MARGHERITA basil, roma tomato, mozzarella cheese	20
HAWAIIAN ham, pineapple, mozzarella cheese	21

LIGHTS

soup du jour	15
fruit plate	21
steamed vegetable	22

DESSERTS

apple pie	15
molten chocolate cake	16
cheesecake	15
ice cream or sorbet	11
milkshake	13

SIDES

baked potato	12
french fries	12
steamed broccoli	13
creamed spinach	17
rice pilaf	13

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LIBATIONS



RED

	G	B
ALEXANDER VALLEY, SONOMA cabernet sauvignon	18	65
ST. FRANCIS, SONOMA cabernet sauvignon	19	75
STERLING, VINTNER'S COLL, CALIFORNIA merlot	17	65
ALEXANDER VALLEY, SONOMA merlot	17	65
CLOS DU BOIS, GEYSERVILLE pinot noir	17	65
FLOWERS, SONOMA COAST pinot noir	25	110

WHITE

	G	B
LA JOLIE FLEUR, ST. TROPEZ rosé	17	65
CLOS DU BOIS, GERSERVILLE chardonnay	17	65
SONOMA CUTRER, SONOMA chardonnay	19	75
WILLIAM HILL ESTATE, CA NORTH COAST sauvignon blanc	17	65
SIMI, SONOMA sauvignon blanc	18	65
STERLING, VINTNER'S COLL, CALIFORNIA pinot grigio	17	65

SPARKLING

	G	B
LA MARCA, ITALY prosecco	17	65
CHANDON, CALIFORNIA brut	19	75
MOET & CHANDON, FRANCE imperial		110
VEUVE CLIQUOT, FRANCE brut		175
DOM PERIGNON, FRANCE brut		375

COCKTAILS

OLD FASHIONED	21
wild turkey bourbon, angostura bitters, simple syrup, water, orange peel	
APEROL SPRITZER	19
aperol, prosecco, club soda, orange peel	
ESPRESSO MARTINI	21
titos vodka, shot of espresso, and 3/4oz kahlua	
CLASSIC MARGARITA	20
patron silver tequila, fresh lime juice, dash of triple sec, margarita mix	
MOSCOW MULE	21
tito's vodka, fresh lime juice, fresh ginger, ginger beer, lime, mint	
BLOODY MARY	21
tito's vodka, tomato juice, lemon, tabasco sauce, worcestershire sauce, pepper, celery	
COSMOPOLITAN	21
tito's vodka, cranberry juice, fresh lime juice	

BEERS

stella artois lager	9
budweiser lager	8
budlight pale lager	8
corona pale lager	9
ballast point sculpin ipa	9

DRINKS

soda	7	espresso	7
coffee	8	latte	9
juice	8	cappucino	9
tea	8	mocha	10
milk	6	cortadito	9
soy, almond, oat	8	extra shot	4
pot of tea/coffee	21	change milk	1

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