



STARTERS & SMALL PLATES

- Frito Misto Calamari*** 18
lightly fried calamari, lemon zest, zucchini straws, preserved lemon aioli
Pairing: Sauvignon Blanc
- Wing-a-Dings*** 16
classic preparation, wing sauce, bleu cheese dressing, celery
Pairing: IPA or Chardonnay
- Firecracker Shrimp** ^{GF} 16
tapioca flour web, harissa sauce, chili glaze, scallion
Pairing: IPA or Chardonnay
- Charred Tomato & Burrata*** ^V 17
burrata, blistered heirloom tomato, spring mix, lemon oil, pistachio crumble, balsamic glaze, garlic loaf
Pairing: Pinot Grigio
- Spring Chicken Quesadilla*** 15
grilled chicken, cheese blend, flour tortilla, guacamole, cilantro crema
Pairing: Mexican Lager or Sauvignon Blanc
- Clam Chowder*** 10
- SOUP DU JOUR *** 8

Earthbound Delights - Salads

- Strawberry Field Salad*** 17
organic greens, strawberries, feta, candied pecans, white balsamic vinaigrette
Pairing: Rose' or Sauvignon Blanc
- Baby Wedge*** ^{GF} 15
baby iceberg, tomato, bacon, pickled red onion, bleu cheese crumble, bleu cheese goddess dressing
Pairing: Pinot Grigio
- Side Salad*** ^V 7
organic greens, tomato, pickled red onion, white balsamic vinaigrette

Pizza 20 & Flatbread 14

- Quattro Formaggi***
four-cheese blend, tomato sauce base, shaved parmesan
Pairing: IPA or Sauvignon Blanc
- The Godfather***
loaded Italian sausage, tomato sauce, mozzarella
Pairing: IPA or Pinot Noir
- Hot Wheels***
loaded pepperoni, tomato sauce base, mozzarella
Pairing: IPA or Merlot
- Margherita Burrata***
heirloom tomato, burrata, basil, sea salt
Pairing: Lager or Pinot Grigio
- Wild Mushroom***
truffle cream, wild mushroom, parmesan, caramelized onion, thyme
Pairing: Pilsner or Pinot Noir

ENHANCEMENTS

- *CHICKEN** 5
- *SALMON** 7
- *BRONZED SHRIMP** 6
- *FETA CHEESE or BLEU CHEESE CRUMBLE** 4
- *ASADA MUSHROOMS** 3
- *GRILLED ONIONS** 3

^V VEGETARIAN OPTION AVAILABLE

^{GF} GLUTEN FRIENDLY OPTION AVAILABLE

ALL DAY DELIGHTS

SUBSTITUTE CUP OF SOUP \$5.00

- Shrimp Wrap*** 19
blackened shrimp, spring mix, blistered tomato, feta, preserved lemon aioli, tortilla wrap, served with French fries
Pairing: Sauvignon Blanc
- Steak Frites*** 27
hand-cut skirt steak, parmesan garlic fries, chimichurri butter, mushroom demi, chimichurri sauce
Pairing: Pilsner or Cabernet Sauvignon
- The Big Show Burger*** 22
twin 4oz patties, brioche bun, lettuce, tomato, grilled onion, 1000 Island spread, white cheddar, served with French fries
Pairing: IPA or Pinot Noir
- The Kicken Chicken*** 19
bronzed chicken, brioche bun, lettuce, tomato, bacon, preserved lemon aioli, white cheddar, served with French fries
Pairing: IPA or Pinot Noir
- Fish and Chips*** 22
beer battered cod, pickled tarter sauce, harissa sauce, green onion, lemon zest, served with French fries
Pairing: Hazy IPA or Chardonnay
- Carnitas Tacos*** 16
(2) Mexican-spiced braised pork, pickled red onion, cilantro, cilantro crema, salsa roja, cotija, served with cilantro rice
Pairing: Modelo or Sauvignon Blanc
- Mushroom Asada Tacos*** ^V 15
(2) asada marinated mushrooms, chimichurri, pickled red onion, cilantro, cotija, served with cilantro rice
Pairing: Modelo or Sauvignon Blanc

EPICUREAN FUSIONS SERVED DAILY AT 4:00PM

- Salmon & Spring Pea Risotto*** 28
arborio Rice, English peas, mint, lemon zest, lemon oil, parmesan cheese
Pairing: Pilsner or Sauvignon Blanc
- Thyme After Thyme Filet of Beef*** 48
8oz petite center cut, asada mushrooms, crispy leeks, demi glaze, white cheddar mashed potatoes, charred vegetables
Pairing: Cabernet Sauvignon or Pinot Noir
- Cavatappi Garlic Bronzed Shrimp*** 27
cavatappi pasta, alfredo sauce, chili oil, garlic, blistered tomatoes, basil, parmesan, served with a garlic loaf
Pairing: Pilsner or Chardonnay
- Lemon Chicken*** 26
dredged chicken breast, cilantro lime rice, Meyer lemon Beurre Blanc, crispy leeks, charred vegetables
Pairing: Hefeweizen or Pinot Grigio
- Italian Sausage & Tomato Pasta*** 23
cavatappi pasta, Italian sausage, tomato sauce, parmesan, chili oil, basil, chili flakes, served with a garlic loaf
Pairing: Ale or Sauvignon Blanc
- Mediterranean Chicken Bowl*** 24
bronzed chicken, cilantro lime rice, feta, preserved lemon aioli, pickled red onion, blistered tomato, guacamole
Pairing: Pinot Grigio or Moscato
- Mediterranean Veggie Bowl*** ^V 24
cilantro lime rice, asada mushrooms, fried zucchini, pickled red onion, blistered tomato, cilantro, chimichurri
Pairing: Pinot Grigio or Moscato

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

Menu items may contain or come into contact with wheat, eggs, peanuts, soy, garlic, sesame, tree nuts, and milk or other food allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.



SPECIALTY DRINKS

WINES

3-WIRE OLD FASHION	20
Bulleit Bourbon, Aromatic Bitters, Orange Peel, and Simple Syrup	
HAVANA PASSION	16
Bacardi Añejo Cuatro Rum, Passionfruit Infused Syrup, Fresh Lime Sour, Sparkling Wine, Fresh Mint Leaves	
YUZU COSMO	17
Haku Yuzu Vodka, Kanade Yuzu liquor, Fresh Lime Sour, White Cranberry Juice	
LAVENDAR BEE'S KNEES	15
Aviation Gin, Lavender Syrup, Jasmine Honey Syrup, Fresh Lemon Juice	
THE PERFECT MARGARITA	19
Don Julio Reposado Tequila, Naranja Orange Liquor, Fresh Lime Juice, Citrus Sour, Agave Nectar, Grand Marnier and a Salted Rim	

WINES BY THE GLASS

SPARKLING / ROSÉ

RISATA MOSCATO—ASTI ITALY	11	45
UNE FEMME THE BETTY	15	
UNE FEMME THE CALLIE ROSÉ	15	



We proudly feature wines from South Coast Winery in Temecula CA in our by-the-glass wine selection. As a California certified sustainable winery, they showcase exceptional quality, local craftsmanship, and responsible growing practices in every glass.

WHITE VARIETALS

SOUTH COAST CHARDONNAY—TEMECULA	10	36
SOUTH COAST PINOT GRIGIO—TEMECULA	10	36
SOUTH COAST SAUVIGNON BLANC—TEMECULA	10	36
UNE FEMME CHARDONNAY—SONOMA	14	

RED VARIETALS

SOUTH COAST CABERNET SAUVIGNON—TEMECULA	10	36
SOUTH COAST PINOT NOIR SLH—TEMECULA	13	48
UNE FEMME RED BLEND—SONOMA	14	

BEER

WINES BY THE BOTTLE

SPARKLING / ROSÉ

GRUET ROSÉ—NEW MEXICO	65
VEUVE CLICQOT—BRUT YELLOW LABEL	130

WHITE VARIETALS

DAOU CHARDONNAY—PASO ROBLES	63
CLOS DU BOIS CHARDONNAY—RUSSIAN RIVER VALLEY	45
STAG'S LEAP CHARDONNAY—NAPA VALLEY	55
KIM CRAWFORD SAUVIGNON BLANC — NEW ZEALAND	46
DAOU SAUVIGNON BLANC—PASO ROBLES	41
RABBLE SAUVIGNON BLANC —PASO ROBLES	48
SCHMITT SOHNE DELICATO RIESLING— GERMANY	48
SANTA MARGHERITA PINOT GRIGIO- ALTO ADIGE	50

RED VARIETALS

FOUR GRACES PINOT NOIR – WILLAMETTE VALLEY OR	64
CRU SLH PINOT NOIR —SANTA LUCIA HIGHLANDS	48
MEIOMI PINOT NOIR —SONOMA COUNTY	55
DAOU CABERNET SAUVIGNON —PASO ROBLES	64
FREAKSHOW CABERNET SAUVIGNON – LODI	50
AUSTIN HOPE CABERNET SAUVIGNON – PASO ROBLES	135
STAGES LEAP ARTEMIS CABERNET SAUVINGNON —NAPA	149
RABBLE CABERNET SAUVIGNON —PASO ROBLES	56

OTHER REDS

INKBLOT CAB FRANC—LODI	56
PRISONER RED BLEND—CALASTOGA	105
RABBLE ROSÉ — PASO ROBLES	48
SOUTH COAST GROUP THERAPY — TEMECULA	68

DRAFT BEER

BOTTLES & CAN BEER

STELLA ARTOIS	10	805 BLONDE ALE	8
NEW BELGIUM		ANGRY ORCHARD CRISP	9
VOODOO RANGER		APPLE HARD CIDER	
JUICY HAZY IPA	9.5	BLUE MOON	8.5
ELYSIAN SPACE DUST	10	BUD LIGHT	8
		COORS LIGHT	8
		CORONA EXTRA	9
		HEINEKEN	8
		MICHELOB ULTRA	8
		MILLER LITE	9
		CERVEZA PACIFICO	9
		SCULPIN IPA	8
		WHITE CLAW (ASSORTED)	9

NON-ALCOHOLIC BEER

HEINEKEN 0.0	9
ATHLETIC BREWING CO.	8

Beverages

HOT CHOCOLATE	5
ICED TEA	4
BREWED COFFEE	4
WHOLE MILK	4
CHOCOLATE MILK	5
ARTESIAN WATER STILL OR SPARKLING	4/7
SOFT DRINKS	4
PEPSI DIET PEPSI LEMONADE RASPBERRY ICED TEA MOUNTAIN DEW DR. PEPPER STARRY	