STARTERS

CHEESY GARLIC BREAD (VG)
aged parmesan-reggiano | mozzarella | fines herbs
chili flakes | whipped black garlic butter | roasted
garlic butter | crispy garlic chips | rustic country
french boule | sherry vinegar | sundried tomato pesto

SEASONAL SOUP CUP

CITRUS CHICKEN WINGS
citrus sriracha glaze | cilantro
toasted sesame seed | lime wedge

CRISPY BRUSSELS SPROUTS
crispy brussels sprouts | crispy pancetta
balsamic glaze | grated parmesan cheese
shaved parmesan cheese

CRISPY RICE TUNA
spicy ahi tuna | crispy sushi rice | tobiko | sriracha
aioli | ponzu | everything spice | green onion

SALADS

FLAT IRON STEAK SALAD
fresh-picked peas | frisée | whipped lemon-ricotta toast
avocado | shaved watermelon | everything spice | mint puree
red chimichurri | horseradish vinaigrette

CLASSIC CAESAR
red and green baby romaine | house-made caesar dressing
shaved parmesan | cherry heirloom tomatoes | french baguette crostini

WEDGE SALAD (GF)
baby iceberg lettuce | bacon lardon | tomato
pickled onions | bleu cheese crumbles | house dressing

Gluten Free [GF], Vegetarian [VG], Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.
Various menu items contain eggs, peanuts, milk, shellfish, fish, nuts, soybeans, or wheat. Please inform your server of ANY allergies so we can better serve you.
ENTRÉES

CAULIFLOWER FRIED RICE (VG)
- riced cauliflower | soy caramel | green beans | baby corn
- water chestnut | shredded carrots | edamame
- pickled fresno chilies | micro cilantro

SEASONAL SALMON
- pan-seared salmon | selection of seasonal vegetables

PICCATA
- linguini | capers | mushroom | lemon beurre blanc
- fire-roasted artichokes | cherry tomatoes
- choice of chicken or shrimp

STEAK FRIES
- 8 oz. New York strip | bordelaise | garlic truffled wedge potatoes

BEER-BATTERED FISH TACOS
- beer-battered cod | shredded red and green cabbage
- avocado crema | pico de gallo | corn tortilla
- lime | tavern fries

DOUBLE-STACKED CHICKEN SANDWICH
- corn flake-crusted chicken breast | harissa hot oil
- chipotle shallot vinaigrette | slaw | pickles
- pepper jack cheese | brioche hamburger bun | tavern fries

RIBEYE FRENCH DIP
- shaved prime ribeye | swiss cheese | horseradish aioli
- caramelized onions | toasted lobster roll | au jus | tavern fries

QUESADILLAS
- braised short rib | jack cheese | onion consomme™ | tavern fries

HOUSE SMOKED ALBACORE TUNA MELT
- Smoked Albacore tuna | multigrain bread
- chipotle mayo | shallot | capers | cilantro | celery

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WINE

BUBBLES
La Marca Prosecco
J Vineyards Brut Cuvée
Veuve Clicquot Yellow Label Champagne Brut

ROSE/RIESLING
Chateau Ste Michelle Riesling
Decoy Rose by Duckhorn
Daou Rosé

PINOT GRIGIO
Chateau Ste Michelle
Santa Margherita

SAUVIGNON BLANC
Kim Crawford
Duckhorn
Twomey by Silver Oak

CHARDONNAY
Decoy by Duckhorn
Trefethen
Cakebread Cellars

PINOT NOIR
Meomi
Patz & Hall
Twomey by Silver Oak

RED BLEND
Conundrum by Caymus
Prisoner

MERLOT
Decoy by Duckhorn
Emmolo by Caymus

CABERNET SAUVIGNON
Joel Gott 815
Daou Vinyards
Silver Oak

COCKTAILS

SERVAL STRAWBERRY LEMONADE
PORCUPINE POMEGRANATE SKINNY MARGARITA
MANDRILL
BABOON BLACKBERRY SOUR
TASMANIAN TEQUILA CUCUMBER
KOOKABERRY MOJITO
RED PANDA RICKEY
MEERKAT MULE
PEAR TREE MARTINI
GREAT APE-ROL SPRITZ

BEER

BIVOUAC SAN DIEGO JAM BLACKBERRY CIDER
SOCIETE LIGHT BEER LAGER
STONE BUENA VIEZA MEXICAN-STYLE LAGER
ALESMITH 394 PALE ALE
PIZZA PORT SWAMI'S WEST COAST IPA
PORT BREWING MONGOL DOUBLE IPA
HARLAND JAPANESE LAGER
BLONDE GOLDEN ALE
KARL STRAUSS BOAT SHOES HAZY IPA

REFRESHMENTS

Coca-Cola, Coke Zero, Diet Coke, Sprite, Orange, Mr. Pibb
Lemonade | Iced Tea
Flavored Hot Teas
Coffee | Regular or Decaf

Please drink responsibly.

Proposition 65 WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.