

SEASONAL SPECIALS

VEGETABLE & QUINOA SOUP

rainbow quinoa + parmesan broth + herbed brioche croutons
+ fresh chives + aged parmesan cheese 14

Unshackled by Prisoner *Chardonnay*, California 18 glass

SLOW BRAISED BEEF QUESADILLA

mozzarella cheese + house made guacamole + sour cream + pico de gallo 21

Intercept *Pinot Noir*, Santa Barbara, California 17 glass

PAN ROASTED MANILLA CLAMS

fennel + dill + garlic + shallots + spicy nduja wine broth + rustic bread 22

Saldo by Prisoner *Chenin Blanc*, California 17 glass

CHILLED COLOSSAL CRAB COCKTAIL

dijonnaise + house cocktail sauce 28

Unshackled by Prisoner *Chardonnay*, California 18 glass

FILET MIGNON CARPACCIO & FRESH BURATTA

roasted mushroom puree + baby arugula + aged parmigiana
+ roasted tomatoes + wasabi pea caponata + olive oil 28

Intercept *Pinot Noir*, Santa Barbara, California 17 glass

PAN SEARED COLOSSAL CRAB CAKES

crispy herbed french fries + house made coleslaw
+ lemon herb aioli + fire roasted corn salsa 56

Unshackled by Prisoner *Chardonnay*, California 18 glass

BONE-IN ALL NATURAL VEAL "PARM"

crispy herb panko crust + stracciatella + pink vodka sauce + fresh
mozzarella + fresh basil + homemade rigatoni marinara 52

Castello la Leccia *Chianti Classico*, Tuscany, Italy 15 glass

DESSERT SPECIAL

Coconut Crème Brulee

mango pineapple compote 12

WINE SPECIALS

2023 Notorious Pink *Rose of Grenache*, Loire Valley, France
white raspberry, peach, strawberry, pears with a crispy finish 15 glass / 56 bottle

2023 Daou *Rose*, Paso Robles, California

crisp, lusciously smooth grenache rose with juicy flavors of nectarine,
orange, strawberry parfait and golden delicious apple 16 glass / 59 bottle

2019 Cardano Reserve *Cabernet Sauvignon*, Napa Valley, California

rich and full bodied, cassis, dark fruits and cocoa 24 glass / 94 bottle

RESERVE WINES

2020 Caymus, Cabernet Sauvignon, Napa Valley \$180

2019 Cade by *Plumpjack*, Cabernet Sauvignon, Howell Mountain \$225

2015 Mt. Brave, Cabernet Sauvignon, Mt. Veeder \$220

2019 Jax Block 3, Cabernet Sauvignon, Napa Valley \$245

SEASONAL COCKTAILS

Maple Manhattan

knob creek maple bourbon + carpano antica sweet vermouth
+ bogarts bitters + flamed orange twist 18

Peach Rose Sangria

notorious pink rose + crème de peche + brandy + peaches 15 glass

FREE SPIRITED COCKTAILS

Non-Alcoholic Elderflower Spritz

dirty pelican organic elderflower paloma juice
+ club + fresh lime 12

Phony Negroni

served over a large ice cube with an orange twist garnish 12