



SUMMER SPECIALS

APPETIZER

CORN FRITTERS 15

brentwood corn | panko | cotija cheese | mozzarella | tajin | drizzle of chipotle aioli

STARTER

GF | V GREEK-STYLE WATERMELON SALAD 15

arcadian field greens | fresh watermelon | kalamata olives | feta | english cucumbers | cherry tomatoes | red onion | honey lime vinaigrette | drizzle of balsamic glaze

MAINS

BABY BACK BEER RIBS 29

1/2 rack | smothered in brown sugar & honey | steamed over beer | finished with smokey bbq sauce | brentwood street corn | french fries

ALBARIÑO CLAMS LINGUINE 29

white clams | chorizo | las positas vineyards albariño sauce | brentwood corn | cherry tomatoes

WILD COD FISH & CHIPS 25

breaded wild cod | french fries | house made tartar sauce

COCKTAILS

BLACKBERRY PINA COLADA 14

spiced rum | coconut rum | cream | pineapple juice | muddled blackberries

WATERMELON MARTINI 14

vodka | muddled watermelon | lime juice | simple syrup | ½ salted rim

RASPBERRY COOLER 14

gin | muddled raspberries & mint | lemon juice | simple syrup | splash of soda water

GF - Gluten Free | V - Vegetarian

Please note, every single ingredient is NOT listed in the menu description.

Due to shared cooking & prep areas in our full-service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BW6-22-26