



HOUSE FAVORITES

Watermelon Margarita 15

Casamigos Blanco Tequila, Elderflower Liqueur; Monin Watermelon Purée & fresh lime juice
(Kick it up a notch, add Monin Jalapeño Concentrated flavor)

Lavender Cosmo 13

Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar

Aperol Spritz 12

Prosecco, Aperol, soda

The Original Mojito 12

Bacardi Superior rum, mint, lime

Moscow Mule 12

Smirnoff vodka, ginger beer, lime, served in a traditional copper cup

Scratch Margarita 13

El Jimador 100% agave tequila, house-made margarita mix, lime

Ultimate Lemon Drop 14

Absolut Citron vodka, Caravella Limoncello, fresh lemon sour

Old Fashioned 13

Maker's Mark bourbon, Solerno Blood Orange liqueur, cherry bitters

Cucumber-Elderflower Smash 13

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint

BEER

DRAFT

Lagunitas IPA, Petaluma, CA	ABV 6.2%	7
Trumer Pilsner, Berkeley, CA	ABV 4.9%	6.75
Anchor Steam, San Francisco, CA	ABV 4.9%	7
Sierra Nevada Pale Ale, Chico, CA	ABV 5.6%	7
Coors Light, Golden, CO	ABV 4.2%	6
Blue Moon Belgian White, Golden, CO	ABV 5.4%	6.75
Elysian Brewing Space Dust IPA, Seattle, WA	ABV 8.2%	7.5
Kona Longboard Lager, Kona, HI	ABV 4.6%	6.75

BOTTLES & CANS

Bud Light	St. Louis, MO	6
Crispin Hard Apple Cider	Colfax, CA	6.5
Smirnoff Raspberry Rosé	Norwalk, CT	6.5
Spiked Sparkling Seltzer		
Corona Extra	Mexico	6.5
Guinness Stout	Ireland	6.75
Heineken	Holland	6.5
Beck's Alcohol Free	Germany	6.5

APPETIZERS

Oven Roasted Crab & Artichoke Dip 18

Warm focaccia

Kung Pao Calamari 17

Peanuts, red bell peppers, onions, sesame seeds, spicy ginger hoisin sauce, lime wedge

Pacific Oysters On The 1/2 Shell

Classic cocktail sauce, seasonal mignonette, lemon, ea. 4 | 6 for 19 | Baker's dozen 40

California Roll 15

Crab, avocado, cucumber, asparagus, tobiko

Spicy Yellow Fin Tuna Roll 16

Avocado, cucumber, house-made sauce

Chilled Prawn Cocktail 18

House-made dipping sauce, lemon

SOUPS AND SALADS

Ask your server about adding a protein to your salad

New England Clam Chowder 11

House-made bacon bread crumbs

Grilled Hearts of Romaine Caesar 10

Parmesan dressing, tomatoes, pickled shallots

Bib and Point Reyes Farmstead Blue Cheese 12

Granny Smith Apples, candied pecans, white balsamic vinegar

ENTREES

Beer Battered Fish & Chips 21

French fries, house-made tartar

Char-Grilled All-Natural Bacon Cheeseburger 20

Nueske's butcher-cut bacon, Bravo Farms white cheddar, caramelized onions, fried green tomatoes, parmesan aioli, bibb lettuce

American Wagyu Sirloin 39

Market fresh vegetables, house potatoes

Seafood Linguini 33

Dungeness & snow crab, prawns, garlic cream, clam broth, lemon zest

Rocky Jr. Free Range Lemon Thyme Chicken (GF) 27

Toasted basmati rice, roasted baby carrots, sweet peas, roasted garlic, chicken jus

Cioppino 38

Chef's local twist on a San Francisco favorite

Seared Rare Yellowfin Tuna Nicoise 26

Greens, kalamatas, green beans, potatoes, capers, hard cooked egg, champagne vinaigrette

Simply Grilled Filet 45

Russet potato wedges, roasted garlic, asparagus, tomato confit, pickled shallots

Grilled Salmon 28

Rosemary lemon butter, market fresh vegetables, roasted fingerling potatoes

Togarashi Sesame Seared Ahi* 32

Sushi rice, sesame radish slaw, shishito peppers, sesame dressing, basil oil

DESSERT

Crème Brulee 9

Rich vanilla custard with a caramelized sugar crust

Chocolate Decadence (Gf) 10

Goat cheese quenelle, raspberry sauce, pistachios, fresh berries, sea salt

Key Lime Pie 10

Nellie and Joe's Famous Key Lime juice, graham cracker crust and whipped cream

Chef's Seasonal Cheesecake 10

Ask about today's selection