

GRAPES BY THE GLASS

- cavit lunetta prosecco**, Italy • 9.70
gruet gold label brut, New Mexico • 10.85
beringer white zinfandel, North Coast • 9.05
wente "riverbank" riesling, Monterey • 9.95
ruffino pinot grigio, Italy • 9.50
nobilo sauvignon blanc, New Zealand • 10.85
ck mondavi chardonnay, Willow Springs • 8.35
hess shirtail creek chardonnay, Monterey • 10.85
wente "riva ranch" chardonnay, Arroyo Seco • 12.05
montes pinot noir, Chile • 12.05
ck mondavi merlot, Wildcreek Canyon • 8.35
franciscan "estate" merlot, Napa Valley • 12.70
rosenblum "old vines" zinfandel, Sonoma Valley • 12.70
pascual toso "estate" malbec, Argentina • 10.40
luna vineyards "lunatic" red blend, Napa Valley • 11.80
ck mondavi cabernet, Wildcreek Canyon • 8.35
clos du bois "reserve" cabernet, Alexander Valley • 12.70
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MARTINIS

- 360° martini** • 11.55
Grey Goose Vodka, St-Germain & champagne
- pomtini** • 11.55
Grey Goose Vodka & pomegranate
- mango peach martini** • 10.85
ABSOLUT Mango & ABSOLUT Peach Vodka
- cool cucumber martini** • 11.55
Hendrick's Gin, Lavendar syrup, fresh lime juice & muddled cucumber
- sambuca 75** • 10.62
Stoli vodka, fresh raspberry, fresh blackberry & champagne
- double rye manhattan** • 12.47
Bulleit Rye, Carpano Antica & cherry bark vanilla bitters
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¿HABLA ESPAÑOL?

- coconut mojito** • 9.95
Bacardi Coconut Rum, lime & pineapple juices with lavender & mint
- naked margarita** 🍹 • 10.85
Patrón Silver, Patrón Citrónge & agave nectar with fresh lime (*approx. 115 calories*)
- sinless strawberry mojito** 🍹 • 9.50
Bacardi Limón Rum, strawberry purée & mint (*approx. 113 calories*)
- mexican standoff** • 12.47
Casamigos Blanco Tequila, guanabana nectar, agave & fresh lime

ON THE ROCKS

- cucumber pineapple crush** • 9.95
SKYY Infusions Pineapple Vodka & fresh cucumber
- pink lemonade** 🍹 • 10.85
Grey Goose Le Citron Vodka with cranberry & lemon juices (*approx. 105 calories*)
- mango tango mai tai** • 9.95
Smirnoff Mango Passion Sorbet Vodka, lime & pineapple juices, orgeat & grenadine
- sazerac** • 11.55
Woodford Reserve Rye, absinthe & a dash of Peychaud's bitters
- texas mule** • 10.40
Tito's Handmade Vodka, lemon & lime juices, ginger liqueur & Fever Tree ginger beer
- kimm's cup** • 11.32
Pimm's No. 1, Cointreau, topped with ginger ale, served with fresh cucumber & mint
- ginger sidecar** • 11.09
Korbel Brandy & Cointreau with maple syrup, fresh ginger & lemon
- donkey punch a moscow mule** • 9.47
New Amsterdam Gin, ginger, ginger beer & fresh mint
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COLD AS ICE

- dragon berry** • 10.40
Bacardi Dragon Berry Rum infused with strawberry & dragon fruit
- agave nectar margarita** 🍹 • 10.85
- make your own meltdown** • 2.55 each
Chambord, Grand Marnier, Midori or Patrón Silver
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MOONSHINES

- punch me in the moonshine** • 10.16
Old Smoky Hunch Punch Lightnin', agave, splash of soda with fresh strawberries & basil
- bootleg old fashioned** • 11.32
Ole Smoky Peach Moonshine, ginger liqueur, Quady Vya sweet vermouth, Jamaican bitters & Cherry Bark vanilla bitters with cherries & orange slices
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SHOTS

- vegas bomb** • 9.50
Crown Royal, Malibu Rum & peach schnapps
- year of the dragon** • 8.35
Bacardi Dragon Berry Rum & Cranberry Red Bull
- sunburn** • 9.50
Fireball Cinnamon Whiskey & Malibu Rum

SMALL PLATES MADE FOR SAMPLING

ceviche **G** • 10.75

marinated in lime juice with jalapeño, red onion & cilantro

acapulco shrimp • 10.75

in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños

bruschetta **V** • 9.00

balsamic-marinated tomatoes with basil & Parmesan cheese

buca beignets • 9.75

stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes

prosciutto mac & cheese • 8.25

with Swiss, Parmesan & goat cheeses

chicken & beef satay • 10.75

with teriyaki & sriracha

hummus trio **V** • 9.75

roasted red pepper, red beet & traditional hummus

seared tuna • 16.25

sesame-coated sushi with Asian plum sauce

goat cheese-stuffed artichokes **V** • 11.25

baked & served with toast points

chicken & shrimp tostadas • 10.00

with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole

tuna poke • 14.00

sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe

chicken fried oysters • 11.25

on the half shell atop fennel cole slaw with a poppyseed remoulade

roasted beets **V** • 12.25

red & gold beets with goat cheese, candied walnuts & green goddess dressing

lobster tempura • 17.00

atop spicy lobster salad with house pickled jalapeños & ponzu sauce

tomato caprese **V** • 12.25

beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil

shrimp & crab dip • 13.00

poblano peppers in baked cheeses served with tortilla chips

LEAFY GREENS & SAVORY BOWLS

caesar • 8.25

with homemade garlic-basil croutons

gorgonzola • 9.25

field greens in Gorgonzola dressing with caramelized walnuts

baby spinach • 8.25

strawberries, baby portobello, bacon & red onions in poppyseed dressing

house • 8.25

tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

tortilla soup • 7.25

shrimp & crab bisque • 7.75

add grilled garlic cheese bread sm 1.50 • lg 4.50

ARTISAN PIZZAS

Margherita **V** • 12.25

sauceless pie with mozzarella, roma tomatoes, basil & aged Parmesan cheese

American Pie • 14.25

heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef

The Cosmo • 15.75

spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese

EDGY VEGGIES

Grilled Portobello **V G** • 21.50

with quinoa, asparagus & roasted red pepper coulis

Grilled Polenta **V G** • 17.25

with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce

360° PLATES

salmon oscar **G** • 27.75

flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus

miso sea bass • 35.00

with jasmine rice, sautéed apples & bok choy

margarita shrimp • 24.50

with tequila lime butter, cilantro lime rice & roasted vegetables

lobster enchiladas • 28.75

with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with a potato & egg spanish tortilla & Parmesan kale chips

pan-roasted striped bass • 27.75

on a bed of kale & quinoa, served with cucumbers & tomatoes in a basil-mint vinaigrette

shrimp & crab scampi • 27.25

tossed in lemon butter with linguini

chili-rubbed scallops • 27.25

on risotto coins with smoked tomato cream sauce

red snapper bouillabaisse • 33.00

pan-seared atop lump crab, topped with avocado & caper-spiked salsa verde, with grilled garlic bread

fettucine carbonara with shrimp • 26.25

tossed with prosciutto & arugula in a light cream sauce

hickory-smoked prime pork chop • 25.50

with charred tomato sauce, served with prosciutto mac & cheese

ribeye • 34.95

16oz steak with bacon-sautéed green beans & smashed potatoes

champagne chicken • 24.50

pan-seared Springer Mountain Farms® all-natural bone-in breast served with a light champagne butter sauce

filet • 34.95

topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise

chicken fried ribeye • 21.50

melt-in-your-mouth ribeye, battered & fried until golden brown, complimented by homemade sausage cream gravy, Texas toast, smashed potatoes & broccoli

fish tacos • 20.00

beer-batter fried, grilled or blackened with cabbage, carrots, jicama & mozzarella, topped with chipotle sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips

chargrilled burger • 12.25

served with lettuce, tomato & red onion on a kaiser bun with fries

SIDES

each • 7.25

choose any three • 18.25

asparagus

bacon-sautéed green beans

broccoli

smashed potatoes

cilantro-lime rice

grilled vegetable skewers

ADD-ONS

à la oscar • 7.75

shrimp • 2.00 each

lobster tail • 18.25

scallops • 6.75 each

HAPPY HOUR:
4:30-6:30PM
MON-FRI

LUNCH DELIVERY

We can deliver personal lunches or cater to group meetings


V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

CHAMPAGNE & SPARKLING

 **cavit lunetta prosecco**, Trentino-Alto Adige
g • 9.70 b • 37.00

 **gruet gold label brut**, sparkling, Albuquerque, New Mexico
g • 10.85 b • 43.00

santa margherita, prosecco, Valdobbiadene DOCG, Italy
b • 47.00


mumm brut prestige, Napa Valley, California
b • 50.00

veuve clicquot "yellow label" brut, champagne, Reims, France
b • 93.00

moet and chandon, dom perignon, champagne, Epernay, France
b • 230.00

ECLECTIC WHITES


 **beringer white zinfandel**, North Coast, California
g • 9.05 b • 33.00

 **wente "riverbank"**, riesling, Arroyo Seco, Monterey, California
g • 9.95 b • 37.00

wente murrieta'swell "the whip", Livermore Valley, California
b • 47.00


blackbird vineyards arriviste, rosé, Napa Valley, California
b • 57.00

PINOT GRIS & GRIGIO

 **ruffino**, pinot grigio, Venetia, Italy
g • 9.50 b • 36.00


king estate, pinot gris, Willamette Valley, Oregon
b • 45.00

santa margherita, pinot grigio, Alto Adige, Italy
b • 51.00

 by the glass

b by the bottle

SAUVIGNON BLANC


 **nobilo**, Marlborough, New Zealand
g • 10.85 b • 41.00


pascal jolivet, sancerre, Loire Valley, France
b • 59.00

Cloudy Bay, Marlborough, New Zealand
b • 62.00

CHARDONNAY

 **ck mondavi**, Willow Springs, California
g • 8.35 b • 32.00

 **hess shirttail creek**, Monterey, California
g • 10.85 b • 41.00


 **wente "riva ranch"**, Arroyo Seco, California
g • 12.05 b • 45.00

sonoma cutrer, Russian River Valley, California
b • 48.00

jordan, Russian River Valley, California
b • 66.00

cakebread, Napa Valley, California
b • 79.00

PINOT NOIR

 **montes**, Casablanca Valley, Chile
g • 12.05 b • 45.00

lyric by etude, Central Coast, California
b • 50.00


cashburn, Otago, New Zealand
b • 64.00

emeritus "hallberg ranch", Russian River Valley, California
b • 69.00

domaine girardin "vieille vignes" volnay, Burgundy, France
b • 76.00

MERLOT

 **ck mondavi**, Wildcreek Canyon, California
g • 8.35 b • 32.00

 **franciscan "estate"**, Napa Valley, California
g • 12.70 b • 49.00

sbragia home ranch, Dry Creek, Sonoma Valley, California
b • 57.00

ECLECTIC REDS

-  **pascal toso "estate"**, malbec, Mendoza, Argentina g • 10.40 b • 39.00
-  **rosenblum "old vines"**, zinfandel, Sonoma Valley, California g • 12.70 b • 48.00
- la tarasque côte du Rhône**, Rhône Valley, France b • 47.00
- qupé**, syrah, Central Coast, California b • 47.00
- girard**, petite sirah, Napa Valley, California b • 59.00
- ruffino reserva ducale "tan label"**, chianti classico, Tuscany, Italy b • 55.00
- luca**, malbec, Mendoza, Argentina b • 62.00
- the pioneer wine company "saldo"**, zinfandel, North Coast, California b • 63.00

BLENDS & MERITAGES

-  **luna vineyards "lunatic"**, red blend, Napa Valley, California g • 11.80 b • 44.00
- cain "cuvée"**, Napa Valley, California b • 65.00
- margaux chateau de la coste**, Bordeaux, France b • 67.00
- bv "tapestry"**, Napa Valley, California b • 89.00
- rothschild/catena "CARO"**, Mendoza, Argentina b • 95.00

CABERNET SAUVIGNON

-  **ck mondavi**, Wildcreek Canyon, California g • 8.35 b • 32.00
-  **clos du bois "reserve"**, Alexander Valley, California g • 12.70 b • 48.00
- sanctuary**, Rutherford, Napa Valley, California b • 58.00
- mount veeder**, St. Helena, Napa Valley, California b • 74.00
- jordan**, Alexander Valley, California b • 90.00
- caymus vineyards**, Rutherford, Napa Valley, California b • 118.00
- silver oak**, Napa Valley, California b • 163.00