

SPICY CANDIED MANGO 13
Smirnoff Spicy Tamarind, Fresh Mango Juice, Tajin and Chamoy Rim

BRANDY ALEXSANDER 14 Conciere Brandy, Crème De Cacao Dark, ½ & ½ cream

RED MELON MARTINI 14
New Amsterdam Rasp Vodka, Midori Melon Liquor, White Cranberry Juice

POMEGRANATE SPARKLER 14
Pomegranate Ciroc Vodka, Elderflower Liquor, Piper Sonoma Sparkling Wine
Pomegranate Juice

MIDORI LONG ISLAND ICED TEA 16 Vodka, Tequila, Gin, Midori, Lime Juice, Simple Syrup, Soda Water

ORANGE SUNRISE MARTINI 14
Don Julio Blanco, Orange Juice, Grenadine, Simple Syrup, Fresh Lime Juice

PUMPKIN SPICE TIRAMISU 13
Pumpkin Spice Rumchata, Kahlua Coffee Liqueur,

BOURBON FLIGHTS 35
Basil Hayden, Buffalo Trace, Angel Envy, Bulleit

#### Bartender Drink of the Day!!

Ask the bartender what they have going on today!! They have their own SPECIAL OF THE DAY!!



## Cocktails

CROWNED JEWEL MULE 14

Ketel One Vodka, Fever Tree Ginger Beer, Cranberry Juice, Orange Bitters, Fresh Lime Juice

MARGARITA 14

El Jimador Blanco Tequila, Cointreau, Fresh Lime Juice, Homemade Simple Syrup

RYE OLD FASHIONED 15

Basil Hayden's Dark Rye, Homemade Simple Syrup, Orange Bitters

ESPRESSO MARTINI 14

Tito's Handmade Vodka, Coffee Liqueur, Espresso, Homemade Simple Syrup

MOZART CHOCOLATE MARTINI 14

Absolut Vanilla, Mozart Chocolate Cream, Chocolate Sauce, Whipped Cream

### Mocktails

SPICE HIBISCUS MARGARITA 9

Free Spirits Tequila, Agave Syrup, Hibiscus Syrup, Iemon and Lime Juice

BOURBON PINCH

Free Spirits Bourbon, Strawberry Puree, Sweet & Sour, Fever Tree Coke

COSNOPOLITAN

Seedlip Grove 42, Cranberry Juice, Lime Juice, Simple Syrup

PANOMA 9

Seedlip Grove 42, Grapefruit Juice, Lime Juice, Fever Tree Club Soda

Free Spirits: Non-Alcoholic Spirits With Distillate Reconstruction Ingredients

Seedlip Spice 94: Non-Alcoholic Spirits with Distilled Aromatic Botanicals Seedlip Grove 42: Non-Alcoholic Spirit with Distilled Citrus Botanicals



## **Crafted Taps**

Mind Haze, English IPA 11
 Chief Peak Topa, American IPA 11
 Made West, Blonde 11
 Elysian Space Dust, Hazy IPA 11
 Mango Cart, California 11
 Leahless Sea Minor 11
 Voodoo Ranger, Belgium Hazy IPA 11
 Stone F.M.L., Double IPA 11
 Modelo Especial, Lager 9
 Ventura Coast Pilsner 11
 Michelob, Ultra-Light Lager 8

### **Bottled Beers**

Goose Island IPA | Dogfish Head 60 Minute IPA | Lagunitas 'lil Sumpin' Wheat Ale

Bud Light | Blue Moon | Corona | Coors Lite | Heineken | Stella Artois

Guinness | Angry Orchard Apple Cider

White Claw Seltzer: \$7
Mango
Black Cherry

High Noon Seltzer: \$7
Lime
Black Cherry
Pineapple

\$6 Non- Alcoholic Beers — Heineken 0.0% | Stella Artois 0.0%

## **Happy Hour**

ALL DAY SUNDAY

3PM TO 6PM | MONDAY TO FRIDAY

\$4 Domestic & Imported Bottled Beers

\$6 Well Drinks \$6 House Wine 

\$6 Local Draft Beers 
\$3 Off Appetizers

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Sparkling Wine	Glass	Btl
La Marca Prosecco   Treviso, Italy	10	38
Opera Prima Brut   Spain ◊	10	30
Piper Sonoma Brut   Sonoma	12	55
Veuve Clicquot   Reims, France		65
Jaume Serra Cristalino Cava   Spain	12	Split
Sauvignon Blanc		
Lieu Dit   Santa Ynez Valley	14	52
Kim Crawford   New Zealand 0	13	48
Chardonnay		
Gainey   Santa Rita Hills	12	46
Sea Sun   California	10	38
30 Degrees   Monterey 0	9	30
Interesting White Wines		
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Santa Margherita Pinot Grigio   Italy	13	52
Hermit Crab Organic Viognier   Australia V	14	54
SA Prüm 'Essence' Riesling   Germany	12	42



Rose	Glass	Btl
Seaglass   California ◊	10	28
Bertrand Cotes des Roses   France	13	49
Pinot Noir		
Lincourt   Santa Rita Hills	15	56
Meiomi   California	12	46
Seaglass   California 🐧	10	36
Cabernet Sauvignon	*	
Midnight   Paso Robles	15	56
Starmont   Northern California	16	59
30 Degrees   Paso Roble ◊	10	36
Merlot		
Norton 1895   Argentina ◊	9	33
Gainey   Santa Ynez	12	44
Interesting Red Wines		
Bootjack Red Blend   California	13	48
Banfi Centene Toscana   Italy	10	36
Beckman Syrah   Santa Ynez	16	59
Tobin James Zinfandel   California	13	49
Murphy Goode Red Blend   California	11	41



### **Bites**

\*HOUSE CURED WARM OLIVES 4
Grilled Ficelle bread

\*ARRANCINI 5 Guanciale, mozzarella cheese

\*HARRISSA DEVELED EGGS 5

\*HOUSEMADE FARMSTAND PICKLED VEGETABLES 4

\*BRULIED BRIE CROSTINI 5 Raspberry, orange blossom honey

\*TOASTED LEMONCELLO RAVIOLI 6
Tomato fondue

\*GRILLED ZUCCHINI 6 Spicy Thai Chicken

\*CHEF TRAYNOR'S POPCORN 5 Saffron, lime, basil

\*ROASTED CURRY CAULIFLOWER 5 Mint Raita

\*CRISPY GOAT CHEESE

MUNCHY GARBONZO BEANS 5

\*BAVARIAN PRETZEL 5 Cheese sauce

\*POTATO CROQUETTE 6 Honey ham, Gruyere cheese

**TINY CHICKEN POT PIE 6** 

## **Sharables**

\*JERK CHICKEN WINGS 15 Pickled farm vegetable crudité

\*WATKINS RANCH BEEF SLIDERS 13 Bacon, sharp cheddar cheese, pickled red onions

\*CHEESE QUESADILLA 9
Fire roasted tomato salsa & tomatillo-avocado salsa

Add Chicken 8

\*FISH TACOS 13
Catch of the day, roasted poblano-beet salsa chipotle crema, queso fresco

\*NONNA'S FLATBREAD 14
Prosciutto | roasted fennel | Fontina Cheese | soft herbs

\*CALAMARI 16 Marinara, pesto aioli

\*PORK BELLY BAO BUNS 14
Braised pork belly, cucumber, watermelon radish, carrots, sweet soy, Moofish sauce

\* SMOKED BEET HUMMUS 11 Grilled Naan bread

> \* WARM ONION DIP 12 House made Potato chips

AQUA NACHOS 16
 Watkins Asada, black beans, cheddar jack cheese, cilantro crema, Christmas salsas, Pico de Gallo, jalapeno

\* CHEESE AND CHARCUTERIE 25
Prosciutto, salami, chef's choice cheeses, dried
fruit, nuts, crostini

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### From the Fields

\*CREAMY TOMATO SOUP 10 Mini grilled cheese sandwich

ROASTED CAULIFLOWER STEAK SALAD 8

Babe Farms Arugula | burrata cheese | pickled beets | Apricot Lane | EVOO

\*WATERMELON SALAD 10
Baby farms arugula, watermelon. feta cheese,
crispy prosciutto, balsamic glaze, Apricot Lane EVOO

\*SEARED AHI BANZAI SALAD 10
Baby farms spring mix, tomatoes, cucumber, watermelon radish, rainbow carrots, crispy wontons, honey wasabi dressing

\*CHOPPED CAESAR SALAD 8
Romaine, shaved parmesan, herb croutons traditional dressing

\*CALIFORNIA BABY GREEN SALAD 9
Baby farms greens, cherry tomato, watermelon radish, cucumber, carrots, Santa Barbara pistachios

Add Chicken 8 Add Steak 16 Add Shrimp 12 Add Fish of the day/Salmon 15

# **Burgers & Sandwiches**

Choice of Fries, Mixed Green Salad, or Sweet Potato Fries

#### \*CLASSIC BURGER 19

Lettuce, heirloom tomato, shaved onion, sharp cheddar cheese, spicy candied bacon, ficelle cracked pepper sea salt bun, available with beyond beef patty

\*FRIED CHICKEN SANDWICH 19 Lettuce, tomato, avocado, bacon, Swiss cheese, Brioche Bun

\*REUBEN SANDWICH 16
Pastrami, sauerkraut, Swiss cheese, Dijon mustard, rye bread

\*SPICY ITALIAN SAUSAGE SANDWICH 39
Peppers, onions, provolone cheese, marinera sauce hoagie roll

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## Dessert

CRÈME BRÛLÉE 10 creamy custard topped with caramelized sugar

#### CHOCOLATE CARAMEL CRUNCH 10

a flourless chocolate almond cake studded crunchy chopped hazelnut topped with creamy caramel hazelnut and drizzled with chocolate

LEMON BLUEBERRY CRUMB CHEESECAKE 10 a creamy lemon cheesecake topped with blueberries and brown sugar crumb

#### **TORTA NOCCIOLA 10**

A chocolate sponge cake dome with a heart of chocolate hazelnut cream covered with chocolate curls and finished with a dusting of cocoa powder

#### LIMONCELLO FLUTE 10

Refreshing lemon gelato with lemons from Sicily, swirled together with limoncello sauce

ADD a Scoop of Vanilla Ice Cream for \$3.00