# COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$16
<b>Cucumber Basil Smash</b> Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$16
<b>The Eastwood</b> Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$16
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$17
<b>Old Fashioned</b> Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$16
Mule Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	\$15
<b>Margarita</b> Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$16

## BEERS

DRAFT:	
Santa Monica Brew Works 310 Blonde Ale (150 cal)	\$9
Blue Moon (228 cal)	\$8
Modelo Especial (150 cal)	\$8
Angel City IPA (190 cal)	\$9
DOMESTIC & IMPORT:	
Miller High Life (141 cal)	\$7
Samuel Adams (175 cal)	\$8
Corona (148 cal)	\$8
Heineken (142 cal)	\$8
CRAFT:	
New Belgium Fat Tire (140 cal)	\$9
Sierra Nevada Pale Ale (175 cal)	\$9

Ask your server what's on tap!

## WINE

105-125 cal per glass	Glass/Bottle
<b>Chardonnay</b> Meiomi, Monterey, California	\$15/49
Sauvignon Blanc Chateau Ste Michelle, Columbia Valley, Washingto	\$12/39
Cabernet Sauvignon Justin, Paso Robles, California	\$17/56
<b>Pinot Noir</b> Josh Cellars, Central Coa California	st, <b>\$13/43</b>

#### NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3.75
Tea (0 cal)	\$2.75
Milk (150 cal)	\$3.50
Assorted Soft Drinks (0-160 cal)	\$3.75

HOURS 7 DAYS A WEEK 6:00PM TO 12:00AM

# SHARE

Crispy Chicken Wings A 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$16
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$14
Doritos <sup>™</sup> Nachos <i>₹</i> Nacho Cheese Doritos <sup>™</sup> , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$6	\$13
<b>Margherita Flatbread</b> Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$12
TOSS	

\$15

Plus-Ups:	
Roasted Chicken (140 cal)	+\$6
Salmon (350 cal)	+\$9
Fried Chicken (815 cal)	+\$6

#### SAVOR

#### All American Burger\*

Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)

Served with House-Seasoned Fries

<b>Plus-Ups:</b> Double Patty (300 cal) Bacon (220 cal)	+\$5 +\$3	Cheese (90 cal) Avocado (60 cal)	+\$1 +\$4
Spicy Chicken Bacon I Fried or Roasted Chicken,	Brioche	1 1	\$17

Fried of Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)

Served with House-Seasoned Fries – Non-spicy upon request
Sweet Soy Salmon\*
\$25

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)

# COMPLEMENT

House Fries (425 cal) 🜌	\$7
Side Salad (110 cal) 🜌 🗟	\$6
Roasted Broccoli (85 cal) 🜌 🗟	\$5

## INDULGE

Blueberry Cheesecake 🜌 Crumbled Topping, White Chocolate, Lemon Curd (765 cal)

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.





Dial Ext. 616 A \$3.50 service charge and applicable sales tax will be added to the price of all items.

\$17

\$10

