



LOUNGING

Crispy Calamari 19

Served with house marinara sauce and lemon aioli

Truffle Fries 13

Shoestring fries, truffle oil, parsley, chives
Parmesan cheese garlic aioli

Nachos 18

Seasoned tortilla chips, house cheese sauce
black-eyed pea pico de gallo, queso fresco
avocado cream, Romesco sauce
Choice of chicken or steak
Double Meat add 5

Beet Hummus 14

Corn chips and cucumbers

Carnivore Pizza 20

Pepperoni, fennel sausage, bacon
house marinara, Mozzarella cheese

Margherita Pizza 18

Buratta, fried basil, roasted baby heirloom tomatoes
crushed pepper, tomato sauce, Sicilian oregano

Chefs Special Pizza Daily

Seasonal blend of the freshest ingredients

SPECIALTY COCKTAILS

Berry Hot Martini 14

Cutwater Fugu vodka, strawberry puree
fresh muddled serrano peppers, lime juice
with a sugared rim

Blackberry Storm 14

Cut water Three Sheets Spiced Rum, blackberry jam
lime juice ginger beer

Sangria 14

Our daily house made selection

WINE BY THE GLASS

SPARKLING

Stellina di Notte Prosecco 15

Taittinger Brut La Francaise 23

WHITES

BRIGHT AND FRUITY (apple, pear, mineral)

Da Luca Pinot Grigio 10.50

Beringer White Zinfandel 10.50

TANGY AND REFRESHING (melon, herbal grassy)

St. Supery Dollarhide Sauvignon Blanc 14

RIPE AND FULL (tropical fruits, vanilla, citrus)

Chateau Ste. Michelle "Mimi" Chardonnay 13

Hess Collection Shirtail Chardonnay 14

Stag's Leap Hands of Time Chardonnay 17

REDS

LIGHT AND DELICATE (black cherry, currant, rose)

Angeline Reserve Pinot Noir 12

SOFT AND SMOOTH (plum, chocolate, berry)

Markham Merlot 15

ROBUST & RICH (pepper, vanilla, black currant)

Century Cellars by Beaulieu Vineyards

Cabernet Sauvignon 10.50

Paraduxx (Napa) Red Blend 19

Justin Vineyards Cabernet Sauvignon 21

If you would like to see our complete beverage menu please ask your server

****Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.*

ROLLING

ANA Inspiration Roll 21

Hokkaido scallop, yuzu kosho, gobo topped with halibut and tai snapper served with Yuzu ponzu and lemon

Spicy Tuna Roll 15

Yellowfin tuna, cucumber, miji (spicy aioli) togarashi (asian chili powder), scallions, tobiko

California Roll 12

Snow crab, kani kama, cucumber, avocado sesame seeds, tobiko

The Honda Center 21

8pc. California Roll topped with salmon and unagi seared then dressed with daidai citrus, orange zest, eel sauce, scallions, black and orange tobiko

The Red Line 25

Spicy tuna roll topped with Hamachi, serrano peppers, ginger, negi, crispy shallots Yuzu tobiko spicy ponzu, sriracha

Sushi Sampler 28

Sashimi - bincho tataki 5pc

Maki - California and spicy tuna

Nigiri - shrimp, tuna, salmon

DRAFT BEER

On Tap

Shock Top 11

Montejo 11

Bud Light 10.50

Bottled

O'Doul's 9

Heineken Light 10.50

Guinness 12