

First Tastes

Farro Pizzichi 24

Manila clams, Mexican chorizo
spicy greens, almond aioli

Snapper Ceviche 23

Cucumber, potatoes, avocado, cilantro
crème fraîche, Urfa pepper

 Oyster Bay Sauvignon Blanc


Fresh Greens

Caesar Salad 15 GFO

Baby Romaine, Parmesan, French bread
croutons, classic creamy dressing

OC Wedge 16 GFO

Baby iceberg, avocado, smoked bacon
cherry tomatoes, Rogue blue cheese
crispy onions, buttermilk herb dressing

 Hahn Family Pinot Grigio

By LAND & SEA


Roasted Scottish Salmon 38 GF

Bacon potato onion hash
horseradish mustard

 Sonoma-Cutrer Chardonnay

Grilled Harissa Chicken 34 GF

Yellow dal, spicy greens, kumquat
date sambal

 Fess Parker Dry Riesling

Braised Beef Short Ribs 38 GF

Potato purée, cippolini onions, braised
carrots, horseradish cream

 Round Pond Cabernet Sauvignon


Pasta 30 GFO

Roasted sweet potatoes, butternut squash
charred Brussels sprouts, spicy tomato
sauce, brown butter


SIMPLY PUT (GF)

Port Sauce au Poivre, Béarnaise
smoked blue cheese crumble


Sautéed King Salmon 36*

 Quilt Chardonnay

8 oz. Filet Mignon 48*

 Duckhorn Merlot

10 oz. Prime Sirloin 36*

 Round Pond Estate Rutherford Cabernet
Sauvignon

20oz. Pork Porterhouse (for two) 70*

22oz. Bone in Ribeye (for two) 84*

Add it On

Romanesco with garlic,
chile and idiazabal cheese 10 GF

Grilled Mushrooms with Gremolata 12 GF

French fries 8

Grilled asparagus 12 GF

Olive oil, sea salt

Potato Puree 10 GF

Roasted garlic, butter

Mac and Cheese 12

Chorizo breadcrumbs, Manchego cheese

DESSERT

Warm Butter Cake 12

Our signature warm butter cake
crystallized sugar crust
vanilla ice cream, and berry compote

Strawberry Tart 16

Fresh strawberries, almonds, strawberry
compote, crème fraîche chantilly, lemon
confit gelato

Macaron 12

Milk chocolate ^{GF}crisps, hazelnut ganache

Assorted Sorbet or Gelato Scoops 12 GF

Sorbet: Mango, raspberry, pineapple

Gelato: Vanilla, chocolate, salted caramel

GF = Gluten Free GFO = Gluten Free Option

*Consuming raw or uncooked meats, poultry
seafood, shellfish or eggs may increase your
risk of foodborn illness

CHANGES AND MODIFICATIONS POLITELY DECLINED


Contact with other foods may occur during production. We are therefore
unable to guarantee that any menu item are completely free from any
particular allergen

COCKTAILS

Honda Center Manhattan 17
Jack Daniel's whiskey, sweet vermouth
Angostura bitters

Honda Center Old Fashioned 18
Jack Daniel's Rye, sugar cube
Angostura bitters, orange zest

Spicy Margarita 16
Herradura silver, fresh jalapeños
lime juice, triple sec, simple syrup

Blackberry Storm 18 
Three Sheets Spiced Rum, blackberry jam
lime juice, ginger beer, lemon-lime soda

Sangria 16
Created daily

WINE *(by the glass)*

SPARKLING

Caposaldo, Prosecco, (Italy) 16
Taittinger Brut La Francaise (France) 25

WHITE

Hahn Family Wines Pinot Gris (Napa) 18
Quilt Chardonnay (Napa) 23

RED

Justin Cabernet Sauvignon (Paso Robles) 25
Round Pond Cabernet Sauvignon (Rutherford) 45
Ravenswood Vitner's Blend Zinfandel 19

DRAFTS 16oz / 24oz

DOMESTIC 12 / 14

Budweiser
Bud Light
Coors Light
Michelob Ultra

PREMIUM 14 / 16

Estrella
Shock Top
Spaten Oktoberfest
Stella Artois

CRAFT 15 / 17

Bootlegger's Old World Hefeweizen
Golden Road Mango Cart
Golden Road Get Up Offa That Brown
Golden Road Wolf Pup IPA
Golden Road 329 Lager
Four Peaks Kilt Lifter Scottish Ale
Kona Fire Rock Pale Ale
Kona Longboard Lager
Kona Big Wave Golden Ale
Karl Strauss Red Trolley Ale
Elysian Space Dust IPA

BOTTLED SELECTIONS

O'Doul's 11
Stella Artois Cidre 12
Guinness 14