

## First Tastes

### **Cheese Selection 18**

Three cheeses(ask your server for today's selections), baguette, honeycomb

 *Oyster Bay Sauvignon Blanc*

### **Steak Tartare 23**

Prime filet, quail egg, Dijon, capers red onions, parsley, and truffle oil. Served with French fries and baguette

### **Hamachi 21 GF**

Citronette, mango-yuzu, olive oil, green onions, micro cilantro, avocado

 *Stag's Leap Hands of Time Chardonnay*


## Fresh Greens

### **Caesar Salad 15**

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

### **Salad of Baby Beets 16 GF**


Whipped blue cheese, apple, fennel toasted pumpkin seeds, toasted walnut vinaigrette dressing

 *Oyster Bay Sauvignon Blanc*

## Main Courses


### **Roasted Chilean Sea Bass 42 GF**

Marinated vegetables, aromatic tomato sauce

 *Hahn Family Pinot Grigio*

### **Grilled Harissa Chicken 34 GF**

Yellow dal, spicy greens, kumquat date sambal

 *Fess Parker Dry Riesling*


### **Braised Beef Short Ribs 38 GF**

Polenta, corn, roasted tomatoes tomato sauce

 *Ravenswood Vitner's Blend Zinfandel*

### **Pasta 30**


Haricot vert, pea puree, fromage blanc toasted citrus, fine herbs, chili oil

 *Quilt Chardonnay*


## **SIMPLY PUT (GF)**

*Soubise, Béarnaise, smoked blue cheese Crumble*


### **Sautéed King Salmon 36\***

 *Quilt Chardonnay*


### **8 oz. Filet Mignon 48\***

 *Quilt Cabernet Sauvignon*

### **10 oz. Prime Sirloin 36\***

 *Justin Cabernet Sauvignon*

### **16oz. Veal Chop 62\***

 *Quilt Chardonnay*

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

 *Round Pond Cabernet Sauvignon*

## 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

**Macaron 12**

Milk chocolate crisps, hazelnut ganache

**Assorted Sorbet or Gelato Scoops 12**

Sorbet: Mango, raspberry, pineapple

Gelato: Vanilla, chocolate, salted caramel

### **CHANGES AND MODIFICATIONS POLITELY DECLINED**

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

GF = Gluten Free GFO = Gluten Free Option


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

## **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) 23  
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  
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 Hazard Haze IPA  
Elysian Space Dust IPA

### **BOTTLED SELECTIONS**

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