

DINNER

SERVED FROM 5PM - 9PM

SMALL PLATES

Clams

white wine, butter, chorizo, grape tomato, cilantro, grilled baguette
28

Oysters *

champagne mignonette or cocktail sauce and horseradish
3 each / 30 dozen

Calamari

panko dredge, miso aioli, nuoc cham, shishito peppers, furikake
18

Classic Dungeness Crab & Artichoke Dip

toasted baguette, smoked paprika
16

Antipasti Platter

selection of cured meats, imported and domestic cheeses, marinated olives,
apricot jam, grapes, crostini
17

Buffalo Wings

medium or hot, celery, blue cheese
14

Burrata

smoked dates, torn basil, pickled blackberry, pistachio, olive oil, grilled baguette
16

Golden Beet Salad

mixed greens, roasted golden beets, grapes, candied
walnuts, goat cheese, honey vinaigrette
13

Mixed Green Salad or Caesar Salad

9
add grilled chicken + 8 add pan seared salmon + 15
add grilled steak + 15

French Onion Soup

aged swiss, parmesan cheese
9

Charred Corn Soup

cilantro lime crema, scallion
9

PIZZAS

Classic Pepperoni

pepperoni, mozzarella, marinara
18

Margherita

fresh mozzarella, tomato, basil, olive oil
18

Cheese

mozzarella, marinara
16

Supreme

sausage, pepperoni, peppers, onion,
mushrooms,
black olives, marinara
19

Wild Mushroom

fresh mozzarella, garlic, truffle oil
22
add sausage +2

Caramelized Onion and Goat Cheese

mozzarella, arugula, and honey balsamic
reduction
19
add sausage +2

parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

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MAIN ENTREES

Grilled Ribeye *

roasted head of garlic, blistered grape tomato, grilled oyster mushroom, basil, saba
48

Grilled Filet *

mashed potato, grilled asparagus, chimichurri
45

Flank Steak Frites *

house made Worcestershire, fries
20

Local KOP Ranch Beef Burger *

brie, tomato-bacon jam, crispy onions, arugula, fries
20

Grilled Bone In Pork Chop *

roasted cauliflower, coconut harissa sauce, red onion, mint, apricot chutney, cashews
32

Seared Salmon *

parsnip puree, roasted sweet potato, purple cabbage, ginger carrot vinaigrette,
green apple jicama slaw, chili oil
34

Seared Halibut*

basmati pilaf, tomato chutney, achar, plantain tostone, sliced almond, mustard oil
38

Fettucine

shrimp, white wine, white anchovy butter, grape tomato, breadcrumbs, basil oil
25

Vegan Enchiladas Rojas

tofu and mushroom chorizo, blistered corn, cashew crema
26

SIDES

asparagus

6

blistered shishito peppers, miso aioli

7

mashed potatoes

5

french fries

5

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