

# DINNER

SERVED FROM 5PM - 9PM

## SMALL PLATES

### Clams

gochujang sake broth, kimchi, ginger, garlic, grilled baguette  
24

### Oysters

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

### Calamari

crispy fried calamari with miso aioli and nuoc cham  
18

### Classic Dungeness Crab & Artichoke Dip

toasted baguette, smoked paprika  
16

### Antipasti Platter

chef's selection of cured meats, imported and domestic cheeses, marinated olives,  
apricot jam, grapes, crostini  
half 17 / full 30

### Buffalo Wings

medium or hot, celery, blue cheese  
14

### Confit Duck Leg

orange glaze, red cabbage slaw, sesame vinaigrette  
17

### Gochujang Ribs

braised baby back ribs, charred napa cabbage  
14

### Beet Salad

mixed greens, golden beets, grapes, goat cheese,  
candied walnuts, 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

### Soup of the Day

please ask your server for daily feature  
9

## PIZZAS

### Classic Pepperoni Pizza

pepperoni, mozzarella, marinara  
18

### Margherita Pizza

fresh mozzarella, tomato, basil, olive oil  
18

### Supreme Pizza

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

### Caramelized Onion and Goat Cheese Pizza

fresh mozzarella, arugula, and honey balsamic reduction  
19

*parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total  
- consuming raw or undercooked food can lead to foodborne illness -*

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## MAIN ENTREES

### Grilled Ribeye

mashed potatoes, roasted broccolini, marsala red onion marmalade

48

*\* Balboa 'Artist Series' Cabernet Sauvignon WA*

### Grilled Filet

squash mascarpone gratin, grilled scallion, orange cippolini jus

45

*\* Stoller Family Estate Pinot Noir OR*

### Steak Frites

grilled flank steak, house made Worcestershire, fries

20

*\* Loscano Grand Reserve Cabernet Sauvignon ARG*

### Local KOP Ranch Beef Burger

smoked gouda, arugula, pepperoncini, red onion, tomato, garlic aioli, fries

20

*\* Nice Fella Italian Pilsner MT*

### Grilled Bone In Pork Chop

chili verde, roasted cauliflower, blistered grape tomatoes, grilled pineapple salsa

32

*\* Paul Hobbs Felino Malbec ARG*

### Pan Seared Salmon

roasted broccolini, sweet potato puree, toasted almond and ginger mirin

34

*\* Becker Pinot Blanc DE*

### Achiote Marinated Halibut

avocado crema, fried hominy, red cabbage, sour apple-jicama slaw

36

*\* Dibon Cava Brut Rose ESP*

### Black Garlic Fettuccini

roasted corn, oyster mushroom, poblano cream, toasted pepitas

20

*\* Duckhorn Chardonnay CA*

### Vegan Butternut Curry

roasted sweet potato, butternut squash, fry bread, vegan yogurt

26

*\* Borgoluce Lampo Prosecco IT*

## SIDES

broccolini	6	kimchi	6
mashed potatoes	5	french fries	5

( \* ) suggested wine and beer pairings

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