



MOCKTAILS

Berry Fizz	12
Blackberries, vanilla, lemon, sparkling water	
Key Lime Pie	12
Coconut, creme, lime, cane sugar	
Good Thyme	12
Lavender, lemon, thyme, sparkling water	
Mojito 19	12
Mint, lime, cane sugar, blueberries	

MULES

Garden Mule	14
Vodka, berries, basil, lime, bitters, ginger beer	
Apple Mirage	14
Vodka, apple cider, lime, bitters, ginger beer	
Heatwave	14
Vodka, jalapeño, lime, bitters, ginger beer	

COCKTAILS

Cosmotini	16
Vodka, cointreau, cranberry, pomegranate, lime	
110 Purple Rain	16
Gin, pomegranate, pineapple, orgeat, lime juice	
Espresso Royale	19
Vodka, grand marnier, espresso, vanilla, cane sugar	
Pasiflora	16
Tequila reposado, grand marnier, lime, passionfruit, cane sugar	
Golden Ember	17
Bourbon, honey cinnamon, lemon, bitters	
Cocoa Cloud	18
Dark rum, chocolate liquor, creme, cane sugar	
Cherry Blaze	16
Tequila, cherries, mint, lime, cane sugar	

WHITE, ROSÉ & SPARKLING WINE BY THE BOTTLE

Fathia Vineyards rosé of pinot noir '22	45
Josh Cellars chardonnay california	45
Mumm sparkling brut prestige california	50
Honig sauvignon blanc reserve '22	60
Groth sauvignon blanc '23	65
Chandon blanc de blancs reserve	70
Flowers chardonnay '23	120

WHITE, ROSÉ & SPARKLING WINE BY THE GLASS

Fathia Vineyards rosé of pinot noir '22	14
Josh Cellars chardonnay california	14
Mumm sparkling brut prestige california	16
Honig sauvignon blanc reserve '22	16
Groth sauvignon blanc '23	17
Chandon blanc de blancs reserve	18

RED WINE BY THE BOTTLE

Sea Sun pinot noir '22	45
Banshee pinot noir '22	50
St. Finley Estate cabernet sauvignon '21	55
Napa Cellars cabernet sauvignon napa '21	65
AXR proprietary red wine napa valley '21	90
Stag's Leap Wine Cellars artemis cabernet sauvignon '21	190
Darioush signature shiraz napa valley '12	220
Atlas Peak cabernet sauvignon '21	250
Alpha Omega cabernet sauvignon napa valley '21	280

RED WINE BY THE GLASS

Sea Sun pinot noir '22	13
Banshee pinot noir '22	15
St. Finley Estate cabernet sauvignon '21	15
Napa Cellars cabernet sauvignon napa '21	17
AXR proprietary red wine napa valley '21	23

BEER

Lagunitas IPA	8
Hazy IPA	8
805	8
Heineken	8
Coors Light	8
Corona	8
Estrella Galicia non-alcohol	6

BEVERAGES & COFFEE

Available from the Well	5
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Ginger Ale, Tonic Water	
Iced Tea	6
Aqua Panna	9
San Pellegrino	9
Espresso	4.50
Double Espresso	6.50
Cappuccino	7
Latte	7

APPETIZERS

Buratta Prosciutto, seasonal fruit, microgreens, balsamic reduction	18
Seared Beef Carpaccio Radish, arugula, capers, olive oil, lemon juice, crostini	20
Crispy Coconut Prawns Coconut breaded prawns, mixed greens, carrots, onions, mango salsa, honey lemon dressing	18
Tempura Olives Almonds, aioli, rosemary	16
Saffron Crab Arancini Lemon aioli, microgreens	22
Mussels Tomato, chorizo, garlic, onion, white wine, basil, crostini	22

SALADS

Grilled Octopus Salad Fennel, olives, bean sprouts, cherry tomatoes, orange segments, microgreens, honey lemon dressing	24
House Salad Seasonal fruit, cranberry, goat cheese, candied walnuts, mixed greens, balsamic vinaigrette	16
Caesar Romaine lettuce, parmesan, croutons, fried capers, parm crisps	18
Nicoise Tuna, anchovies, egg, roasted grapes, cherry tomatoes, mango	18
Beet Salad Red & gold beets, avocado, microgreens, mozzarella cheese, citrus honey vinaigrette	18

ADDITIONS

Grilled Chicken	10
Prawns	15
Salmon	Market Price

ENTRÉES

Risotto Wild mushrooms, peas, parmigiano	28
Pappardelle Bolognese Bolognese sauce, ricotta, parmigiano	28
110 Pasta Housemade Fettuccini pasta, peas, basil pesto	28
Steak Sandwich Grilled steak, sautéed mushrooms, onion, bell peppers, mozzarella cheese, spicy aioli, sourdough	24
Salmon Sandwich Grilled salmon, citrus slaw, honey bbq sauce, potato bun	24
Chicken Sandwich Grilled chicken breast, iceberg lettuce, tomato, lemon aioli, provolone cheese, pickles, sourdough	22
Portobello Mushroom Burger* Grilled marinated portobello mushrooms, lettuce, avocado, provolone cheese, potato bun	20

*A vegan option is available without provolone cheese

Curated & Prepared by Chef Javier & Chef Allan

SIDES

Fries/Truffle Fries Parmesan, truffle, lemon zest, parsley	12
Garlic Mashed Potatoes Garlic, potato, parmesan, cream, butter	10
Polenta Parm, fontina, lemon zest	10
Seasonal Vegetables Available upon request from your server	10
Grilled Asparagus Lemon zest, butter	10
Potato Confit New potatoes, garlic, thyme, rosemary	10
Brussels Pancetta, grapes, parm, garlic, onion	10

DESSERTS

Chocolate Covered Gooseberries	15
Banana Cheese Cake	15
Classic Crème Brûlée	16
Chocolate Mousse	16
Brownie a la Mode	16

* Indicates Vegan Option

Please inform your server of any allergies or dietary restrictions.

California law advises customers, "Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness."