



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 18
Prosciutto, seasonal fruit, microgreens, balsamic reduction

Seared Beef Carpaccio 20
Radish, arugula, capers, olive oil, lemon juice, crostini

Crispy Coconut Prawns 18
Coconut breaded prawns, mixed greens, carrots, onions, mango salsa, honey lemon dressing

Tempura Olives 16
Almonds, aioli, rosemary

Saffron Crab Arancini 22
Lemon aioli, microgreens

Mussels 22
Tomato, chorizo, garlic, onion, white wine, basil, crostini

SALADS

Grilled Octopus Salad 24
Fennel, olives, bean sprouts, cherry tomatoes, orange segments, microgreens, honey lemon dressing

House Salad 16
Seasonal fruit, cranberry, goat cheese, candied walnuts, mixed greens, balsamic vinaigrette

Caesar 18
Romaine lettuce, parmesan, croutons, fried capers, parm crisps

Nicoise 18
Tuna, anchovies, egg, roasted grapes, cherry tomatoes, mango

Beet Salad 18
Red & gold beets, avocado, microgreens, mozzarella cheese, citrus honey vinaigrette

ADDITIONS

Grilled Chicken 10

Prawns 15

Salmon Market Price

ENTRÉES

Risotto 28
Wild mushrooms, peas, parmigiano

Pappardelle Bolognese 28
Bolognese sauce, ricotta, parmigiano

110 Pasta 28
Housemade Fettuccini pasta, peas, basil pesto

Red Wine Braised Short Ribs 38
Cabernet Demi, mashed potatoes, roasted seasonal vegetables

Grilled New York Steak 42
Potato confit, roasted vegetables, chimichurri butter sauce, garlic aioli

Seared Salmon Filet 36
Potato confit, roasted sweet potato, seasonal vegetables, baby spinach, capers, lemon beurre blanc sauce

Roasted Chicken 32
Mashed potatoes, seasonal vegetables, garlic mushroom jus

SIDES

Fries/Truffle Fries 12
Parmesan, truffle, lemon zest, parsley

Garlic Mashed Potatoes 10
Garlic, potato, parmesan, cream, butter

Polenta 10
Parm, fontina, lemon zest

Seasonal Vegetables 10
Available upon request from your server

Grilled Asparagus 10
Lemon zest, butter

Potato Confit 10
New potatoes, garlic, thyme, rosemary

Brussels 10
Pancetta, grapes, parm, garlic, onion

DESSERTS

Chocolate Covered Gooseberries 15

Banana Cheese Cake 16

Classic Crème Brûlée 16

Chocolate Mousse 16

Brownie a la Mode 16

* Indicates Seasonal Item

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."