

CLASSIC COCKTAILS

MARTINI 16

ABSOLUT, MARTINI & ROSSI VERMOUTH, PIMENTO STUFFED OLIVES

MELON MOSCOW MULE 18

GREY GOOSE LE MELON, GINGER BEER, MINT, LIME

MANHATTAN 20

KNOB CREEK, GRAND MARNIER, MARTINI & ROSSI SWEET VERMOUTH

OLD FASHIONED 14

CROWN ROYAL, ANGOSTURA BITTERS, SIMPLE SYRUP, ORANGE, CHERRY

NEGRONI 14

BEEFEATER, CAMPARI, MARTINI & ROSSI SWEET VERMOUTH, ORANGE PEEL

MAGUEY SPRITZER 16

PATRÓN SILVER, GRAPEFRUIT JUICE, AGAVE, LIME, SODA

DARK + STORMY 14

BACARDÍ SELECT, LIME JUICE, ANGOSTURA BITTERS, SIMPLE SYRUP

BETWEEN THE SHEETS 15

COURVOISIER VS, COINTREAU, BENEDICTINE, LEMON JUICE

CRAFT COCKTAILS

RUBY BASIL MARTINI 12

FINLANDIA GRAPEFRUIT, BASIL SYRUP, LEMON JUICE, AGAVE

CHAMOMILE MULE 14

CHAMOMILE-INFUSED ABSOLUT, GINGER BEER, AGAVE,
LIME JUICE, ROSEMARY

WHISKEY PUNCH 15

JAMESON IRISH WHISKEY, CAMPARI, ANGOSTURA BITTERS,
ORANGE JUICE, LEMON

POMEGRANATE GREEN TEA 18

HENDRICK'S GIN, ANGOSTURA ORANGE BITTERS, HOUSE MADE
GREEN TEA SYRUP, POMEGRANATE JUICE, LEMON JUICE

LA PALOMA 13

MILAGRO SILVER, GRAND MARNIER, HOUSE MADE GRAPEFRUIT SODA,
BITTERMENS HABANERO SHRUB, LIME

SALTED CARAMEL COFFEE MARTINI 15

CAPTAIN MORGAN, KAHLUA, SALTED CARAMEL SYRUP,
ALMOND MILK, CINNAMON

CARROT GINGER FIZZ 13

DOMAINE DE CANTON GINGER LIQUEUR, GRAND MARNIER,
CHANDON BRUT CLASSIC, FRESH CARROT JUICE, MINT

SEASONAL SANGRIA 11

SEASONALLY INSPIRED SANGRIA

SPARKLING CUCUMBER LIMEADE (NON-ALCOHOLIC) 6

CUCUMBER, LIME, MINT, CLUB SODA

SPARKLING + WHITE WINES

| | | | |
|---|-----|-----|-----|
| SPARKLING WINES | | GLS | BTL |
| RUFFINO PROSECCO, VALDOBBIADENE, ITALY | | 9 | 36 |
| MICHELLE BRUT, COLUMBIA VALLEY, WA | | 12 | 48 |
| MUMM ROSÉ BRUT, NAPA VALLEY, CA | | 14 | 52 |
| | | | |
| WHITE WINES | 6oz | 9oz | BTL |
| CHARDONNAY | | | |
| STAG'S LEAP WINE CELLARS, "HANDS OF TIME", NAPA, CA | 14 | 21 | 54 |
| SONOMA-CUTRER, RUSSIAN RIVER, CA | 16 | 24 | 62 |
| | | | |
| PINOT GRIGIO | | | |
| ESPERTO BY LIVIO FELLUGA, DELLE VENEZIE, ITALY | 16 | 24 | 62 |
| | | | |
| SAUVIGNON BLANC | | | |
| KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND | 17 | 26 | 66 |
| | | | |
| RIESLING | | | |
| CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WA | 7 | 10 | 26 |
| | | | |
| ADVENTURES WHITE | | | |
| TERRA D'ORO CHENIN BLANC/VIOGNIER, AMADOR COUNTY, CA | 12 | 18 | 46 |
| | | | |
| MOSCATO | | | |
| ROSATELLO, DI PAVIA, ITALY | 12 | 18 | 46 |

RED WINES

| | 6oz | 9oz | BTL |
|--|-----|-----|-----|
| CABERNET SAUVIGNON | | | |
| LIBERTY SCHOOL, PASO ROBLES, CA | 17 | 25 | 66 |
| SILVER PALM, NORTHERN COAST, CA | | | 52 |
| MERLOT | | | |
| SEVEN FALLS, WAHLUKE SLOPE, WA | 12 | 18 | 46 |
| PINOT NOIR | | | |
| JOEL GOTT, MONTEREY COUNTY, CA | 15 | 22 | 58 |
| BRIDLEWOOD, SANTA YNEZ, CA | 10 | 15 | 38 |
| RED ZINFANDEL | | | |
| RAVENSWOOD, SONOMA COUNTY, CA | 10 | 15 | 38 |
| MALBEC | | | |
| ALAMOS, MENDOZA, ARGENTINA | 10 | 15 | 38 |
| ADVENTUROUS REDS | | | |
| TERRA D'ORO BARBERA, AMADOR COUNTY, CA | 14 | 21 | 54 |

SPIRITS

VODKA

ABSOLUT
ABSOLUT CITRON
ABSOLUT MANDRIN
BELVEDERE
FINLANDIA
FINLANDIA CRANBERRY
FINLANDIA GRAPEFRUIT
GREY GOOSE
GREY GOOSE LE MELON
GREY GOOSE LE CITRON
SKYY STRAWBERRY
SVEDKA
TITO'S HANDMADE

RUM

BACARDÍ SUPERIOR
BACARDÍ COCO
BACARDÍ BLACK
BACARDÍ LIMON
BACARDÍ OAKHEART *(SPICED)*
BACARDÍ 8

GIN

BEEFEATER
BOMBAY ORIGINAL
BOMBAY SAPPHIRE
HENDRICK'S
TANQUERAY

TEQUILA

SAUZA GOLD
SAUZA HORNITOS
REPOSADO
MILAGRO REPOSADO
MILAGRO AÑEJO
PATRÓN SILVER
PATRÓN AÑEJO
CASA NOBLE REPOSADO
CASA NOBLE AÑEJO

BOURBON \ WHISKEY

JIM BEAM
JACK DANIEL'S
KNOB CREEK 100
MAKER'S MARK
BASIL HAYDEN'S
BOOKER'S
WOODFORD RESERVE

RYE

KNOB CREEK RYE
BULLEIT RYE

CANADA

CANADIAN CLUB 6 YR
CANADIAN CLUB 12 YR
CROWN ROYAL 12 YR

IRISH WHISKEY

JAMESON

SCOTCH

CLAN MACGREGOR
DEWAR'S
CHIVAS REGAL
JOHNNIE WALKER BLACK
MONKEY SHOULDER
JOHNNIE WALKER RED

SINGLE MALT

GLENFIDDICH 12 YR
THE GLENLIVET
THE MACALLAN 12 YR
THE MACALLAN 18 YR
LAPHROAIG 10 YR
THE BALVENIE 12 YR

COGNAC

COURVOISIER V.S.
D'USSE V.S.O.P.
COURVOISIER V.S.O.P.

CORDIALS / LIQUEURS

DEKUYPER CORDIALS
DEKUYPER TRIPLE SEC
BAILEYS IRISH CREAM
CAMPARI
FIREBALL
DRAMBUIE
MIDORI
RUMCHATA
SOUTHERN COMFORT
CHAMBORD
COINTREAU
DISARONNO AMARETTO
KAHLÚA

PATRÓN CITRÓNGE LIME
PATRÓN CITRÓNGE
ORANGE
PATRÓN XO CAFÉ
FRANGELICO
SAMBUCA
GRAND MARNIER
MARTINI & ROSSI
VERMOUTHS
ST-GERMAIN

DRAFT BEER

COORS LIGHT
BLUE MOON
INDEPENDENCE PASS IPA
SAMUEL ADAMS

HARD CIDER

ANGRY ORCHARD

BOTTLED BEER

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
SAMUEL ADAMS
SAMUEL ADAMS SEASONAL
BASS ALE
BLUE MOON BELGIAN WHITE
GUINNESS
STELLA ARTOIS
MODELO ESPECIAL
CORONA EXTRA
CORONA LIGHT
REBEL IPA
ST. PAULI GIRL N.A.

STARTERS

POACHED FARM EGG 10 

ASPARAGUS, SNAP PEAS, WILD MUSHROOMS

BEET AND GREEN APPLE GAZPACHO 8 

RED BEET CHIPS, CRÈME FRAÎCHE

FRENCH ONION SOUP 9

GRUYÈRE, CROSTINI

CREAMY HUMMUS JAR 10 

SUN-DRIED TOMATO & LEMON ZEST, CUCUMBER,
GRILLED SEA SALT FLATBREAD

PAN-SEARED JUMBO LUMP CRAB CAKE 18

MANGO AND LYCHEE SALSA, LEMON GASTRIQUE

Please let our staff know of any dietary restrictions you might have, our Chef will be happy to accommodate you.

**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.*

BUFFALO WINGS 12

BLEU CHEESE DRESSING, CELERY & CARROT STICKS

AHI POKE* 18

AVOCADO, WONTON CHIPS, SESAME

5 SPICE RIBS 15

TAMARIND-ORANGE BBQ

JUMBO SHRIMP COCKTAIL 18

HORSERADISH COCKTAIL SAUCE

FLATBREADS

MARGHERITA 13

FRESH MOZZARELLA, TOMATOES, BASIL CHIFFONADE,

AGED BALSAMIC DRIZZLE

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WILD MUSHROOM 14

RICOTTA GARLIC CREAM, MOZZARELLA, CARAMELIZED ONIONS,
WHITE TRUFFLE OIL

SUMMER VEGETABLE 14

MOZZARELLA, CREAMY WALNUT-ARUGULA PESTO, GRILLED ZUCCHINI
AND SQUASH, ASPARAGUS, ROASTED TOMATO

NEAPOLITAN PIZZAS

CLASSIC PEPPERONI 17

TOMATO SAUCE, MOZZARELLA, BASIL

QUATTRO FORMAGGI 16

TOMATO SAUCE, MOZZARELLA, PARMESAN, PROVOLONE, CHÉVRE

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FARM STAND SALADS

WELL DRESSED CAESAR 12

ROMAINE, GARLIC CROUTONS, CONDIMENTS

THE WEDGE 12

CHARRED GRAPED TOMATOES, CRISPY ONIONS,

APPLEWOOD SMOKED BACON, BLEU CHEESE DRESSING

SPINACH AND FRISEE SALAD 13 

QUINOA, DRIED CRANBERRIES, LEMON VINAIGRETTE, CRUMBLLED GOAT CHEESE

HOUSE SALAD 10 

MIXED GREENS, CANDIED ALMONDS, DRIED APRICOTS,

SHERRY-ORANGE VINAIGRETTE

ADD TO ABOVE

GRILLED CHICKEN 5 GRILLED SKIRT STEAK* 9 GRILLED SKUNA SALMON 9

GRILLED SHRIMP 7 SEARED AHI TUNA* 9

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SANDWICHES

CHOOSE FROM FRIES, SWEET POTATO FRIES,
DRESSED GREEN SALAD OR SEASONAL CUT FRUITS
TRUFFLE FRIES (ADD \$2)

RUSTIC GRILLED CHEESE SANDWICH 14

THREE CHEESE BLEND, SMOKED BACON, TOMATO
ON TOASTED SOURDOUGH BREAD

SEARED AHI AVOCADO WRAP* 15  SuperFoodsRx
EDAMAME HUMMUS, WHOLE WHEAT TORTILLA

CHICKEN BLT 14

TOASTED SOURDOUGH, SMOKED BACON, LETTUCE, TOMATO, HERBED AIOLI

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SMK BEEF BURGER* 18

SHREDDED LETTUCE, TOMATO, RED ONION, HERBED AIOLI,
GRILLED BRIOCHE

ADD \$1 EACH

CHEDDAR, SWISS, BLEU CHEESE, PEPPER JACK, BACON, MUSHROOMS,
SAUTÉED ONIONS, AVOCADO, PROVOLONE, FRIED EGG, JALAPEÑOS

COMFORT

SPINACH FETTUCINI 18 

GREEN BEANS, SUN-DRIED TOMATOES, TOASTED ALMONDS, PARMESAN

WHITE MISO MARINATED SEA BASS 32 

ARUGULA, GREEN ASPARAGUS, FIG AND WALNUT VINAIGRETTE

FLAT IRON STEAK* 25

GRILLED ASPARAGUS, STEAK FRITES, MAITRE'D BUTTER

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DESSERT

CHOCOLATE MOLTEN CAKE 8

CHOCOLATE RICE KRISPIES, VANILLA BEAN ICE CREAM

FRESH STRAWBERRY SHORTCAKE 8

CHANTILLY CREAM

CITRUS & BERRY SYMPHONY 8 

CANDIED GINGER, ALMONDS, LEMON SORBET

CHOCOLATE FLATBREAD 8

CHOCOLATE HAZELNUT, STRAWBERRIES

MASCARPONE CHEESECAKE 8

LEMON-BERRY COMPOTE

ICE CREAM EACH SCOOP 3

VANILLA BEAN, CHOCOLATE, STRAWBERRY

SORBETS EACH SCOOP 3

CHEF'S DAILY SELECTION

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