

DINNER

Served Daily 4pm-close
\$40 select one from each course



COURSE ONE

Sun Dried Tomato Hummus

olea farms olive oil, toasted sunflower seeds, micro cilantro, grilled crostinis

Smoked Salmon Salad

baby gems, capers, pink lady apples, creme fraiche, citrus vinaigrette

Yellowfin Tacos

fennel-radish slaw, pickled fresno peppers, sesame-ginger dressing, unagi reduction



COURSE TWO

Fried Polenta

mighty cap mushrooms, snow peas, cucumber-mint jam, pepita vinaigrette

Spinach Gnocchi

sage brown butter, wagyu bolognese, confit tomato, shaved parmesan

Grilled Octopus

red curry, shishito peppers, roasted parsnips, pistachio crumble, grapefruit gastrique

COURSE THREE

Bunuelos

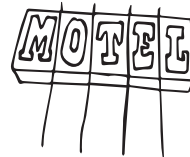
cinnamon dusted wontons, rum horchata gelato, sea salt caramel, shaved chocolate

Sous Vide Creme Brulee

fresh berries, chocolate mint

Blood Orange Sorbet

blueberry compote, coconut crème anglaise



COCKTAILS

 Hello22 14 <i>limoncello, simple syrup, champagne, channeled lemon</i>	Hitchcock 15 <i>rye whiskey, grapefruit, lime, rosemary</i>	St. Rittenhouse 15 <i>rye whiskey, st. george spiced pear, averna, orange bitters</i>
Spicy Paloma 14 <i>100% blue agave tequila, grapefruit, jalapeño</i>	Moneymaker 15 <i>rye whiskey, chartreuse, sweet vermouth, angostura bitters</i>	The Cozy 15 <i>vodka, cinnamon liquor, chocolate royal, steamed milk</i>
Hermana de Granada 14 <i>100% blue agave tequila, mezcal, pomegranate, lime, orange curaçao</i>	Poolside 14 <i>gin, cucumber, elderflower, lemon, sparkling water</i>	Citrus & Honey Toddy 14 <i>pierre ferrand cognac, honey, lemon juice, orange liquor</i>
Grimm's Fashioned 14 <i>grimm's smoked agave spirit, agave, chipotle bitters</i>	Aperol Spritz 14 <i>aperol, orange, sparkling wine</i>	Mike's Margarita 14 <i>100% blue agave tequila, agave, lime, orange twist</i>

WINE

SPARKLING

Cava, Brut Blanca 11
Conquilla NV

Brut, Purete' de Silex 12
Monteaux, France

WHITE

Grüner Veltliner, Tegernseerhof . 11
Mittelbach 2018

Chardonnay, Pence Ranch 16
Sta. Rita Hills 2018

Roussane, Stolpman 15
Ballard Canyon 2018

ROSÉ

Pinot Noir, Skyview Vineyard . . 13
Los Alamos 2020

Grenache, Stars & Dust 16
Ballard Canyon 2020

RED

Gamay-Pinot Noir, Lo-fi 16
Santa Barbara County 2020

Pinot Noir, Scar of the Sea 16
Santa Maria Valley 2020

Grenache, A Tribute to Grace . . 16
Sta. Rita Hills 2017

Cuvee H, LA Barthassade 16
Languedoc, France

BEER

DRAFT

M. Special American Lager 7

M. Special Grapefruit IPA 7

BarrelHouse Sunny Daze Citrus . 7

M. Special 'Lazy Eye' Double IPA 7

CANS

CCB 'Power Hour' Pilsner 9

Calidad Mexican Lager 7

Coronado Leisure Lagoon Pale Ale 9

Calicraft Tiki Time Wheat Ale . . 7

Shindig Cider 9

N/A

REFRESHMENTS

Root Elixirs Soda 6
cucumber elderflower, strawberry-

lavender, grapefruit jalapeño, ginger beer

Coca Cola, Diet Cola, Sprite ... 4

Iced Tea 4

Art of Tea 5

green tea, english breakfast, mint

Fresh Lemonade 5

classic or strawberry

Sparkling Water 6

Bottled Flat Water 6

CAFÉ

brewing local Cacti Coffee Roasters

Drip Coffee 3

Espresso 4

Macchiato 5

Cappuccino 5

Latte 6

Vanilla Latte 6

Our wine program celebrates the greatest wine growing regions of the world, with a focus on our neighborhood vineyards.