



Lunch

SMALL PLATES

CHIPS, SALSA & GUACAMOLE ^{VG GF}	14
Tortilla Chips Salsa Molcajete Guacamole	
LOCAL YELLOWTAIL CRUDO	17
Fresno Chile House-Made Ponzu Red Onion	
CEVICHE ^{GF}	17
White Fish Tomato Red Onion Cucumber Citrus Tostada	
SHRIMP COCKTAIL ^{GF}	22
Jumbo Shrimp Cucumber Radish Cocktail Sauce	
HUMMUS ^{VG}	14
Za'atar Sumac House Made Flatbread	

GARDEN GREENS

BABY GEM SALAD ^{GF}	18
Applewood Smoked Bacon Tomato Cucumber Pickled Onions Gorgonzola Vinaigrette	
CAESAR SALAD	16
Petite Romaine Brioche Croutons Parmesan Snow	
HOUSE SALAD ^{VG GF}	15
Baby Lettuce Mix French Breakfast Radish Cucumber Tomato Champagne Vinaigrette	

Woodfired

Our pizzas are individually prepared and served
as soon as they leave the oven—timing may vary

CHEESE PIZZA 18
Crushed Organic Tomatoes Mozzarella Cheese
PEPPERONI PIZZA 21
Crushed Organic Tomatoes Mozzarella Cheese Ezzo Pepperoni
MARGHERITA PIZZA 19
Crushed Organic Tomatoes Fior di Latte Mozzarella Fresh Basil Leaves

FRA DIAVOLO 21
Calabrese Salami Pickled Peppers Scamorza Confit Garlic Hot Honey
FUNGI BIANCA 21
Roasted Mushrooms Fior di Latte Mozzarella Fontina Confit Garlic Fresh Oregano

LUNCH ENTREES

FISH TACOS 24
Crispy Battered Fish Shaved Cabbage Pico de Gallo Cilantro-Lime Crema Black Beans Spanish Rice
HANGER STEAK FRITES 38
French Fries Bordelaise Olive Relish
ROASTED JIDORI HALF CHICKEN 34 ^{GF}
Crispy Potatoes Bloomsdale Spinach Calabrian Chimichurri
SALMON 36 ^{GF}
Charred Asparagus Sauce Gribiche Trout Roe
ROASTED CAULIFLOWER 23 ^{VG}
Pepita Gremolata Sultanas Parmesan

TRIED & TRUE

<i>Choice of French Fries or House Salad</i>	
CLUB BURGER	24
Cheddar Cheese Burger Sauce Lettuce Tomato Onion House Pickle	
ROASTED TURKEY CLUB	20
Sourdough Applewood Smoked Bacon Swiss Avocado Lettuce Tomato Dijonnaise	
CHICKEN SALAD SANDWICH	20
Ciabatta Applewood Smoked Bacon Lettuce	
FRENCH DIP	22
Shaved Ribeye Swiss French Roll Horseradish Cream Au Jus	

SIDES

CRISPY POTATOES ^{VG GF}	9
Crushed Baby Yukons Calabrian Chile Chimichurri	
GRILLED ASPARAGUS ^V	
Tarragon Vinaigrette Herbed Breadcrumbs	
ROASTED BROCCOLINI ^{VG GF}	
Gribiche Crispy Shallots	
MASHED POTATOES ^{VG GF}	
Peppercorn Demi-Glace Chives	
FRENCH FRIES ^{V GF}	
ONION RINGS ^V	

EST.



1935

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FREE

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.



Beverages

SPECIALTY COCKTAILS

MEMBERS ONLY 16

Stranahan’s NY LJBTC Bourbon
Demerara | Orange Bitters

BIANCA MARTINI 16

Hendrick’s Gin | Sauvignon Blanc
Elderflower | White Balsamic

TEE THYME 16

Del Maguy Mezcal | Yellow Chartreuse
Peach | Lime

OVER PAR 16

Amaro | Lemonade | Iced Tea | Cardamom

THE PERFECT SERVE 16

Pinot Grigio | Peach Schnapps
Pear | Yuzu | Ginger

STRAWBERRY FIELDS 16

Peppered Gin | Sweet Vermouth
Amaro | Strawberry

LIME IN THE COCONUT 16

1800 Coconut Tequila | Oat Milk
Lime | Almond | Orange Blossom | Eucalyptus

APEROL SPRITZ 15

Aperol | Prosecco | Soda | Blood Orange

WHITE WINE

GL | BTL

Caposaldo, Prosecco – Veneto, IT	14 54
Roederer Estate, Brut – Anderson Valley, CA	18 72
Taittinger La Francaise, Brut – Champagne, FR	29 114
Sancerre, Pierre Riffault – Loire Valley, FR	18 70
Sauvignon Blanc, Better Half – Marlborough, NZ	14 54
Chardonnay, Trefethen – Napa Valley, CA	16 62
Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR	21 82
Rosé, Sainte Maguerite, Symphonie- Provence, FR	19 77

RED WINE

GL | BTL

Barbera D’Asti Bricchi, Scarpa, – Piedmont, IT	22 88
Pinot Noir, Coeur de Terre – Willamette, OR	17 66
Pinot Noir, En Route – Russian River Valley, CA	25 98
Bordeaux, Les Cadrans de Lassègue Grand Cru – St.Emillion, FR	22 86
Cabernet Sauvignon, Franciscan – Napa Valley, CA	15 58
Cabernet Blend, Pure Paso, J Lohr - Paso Robles, CA	16 62
Cabernet Sauvignon, Post & Beam – Napa Valley, CA	23 90
Red Blend, Vina Cobos Cocodrilo Corte – Mendoza, AR	20 79

DRAFT BEER

Stella Artois	9
Modelo Mexican Lager	9
Stone IPA	9
Pizza Port California Honey Ale	9
Karl Strauss Newtopia Cyder	9
Coronado Orange Avenue Wit	9

NON-ALCOHOLIC

Soda	5
Iced Tea	5
Arnold Palmer	5
Lemonade	5
Still & Sparkling Water	8

BOTTLED BEER

Coors Light	8
Pacifico	8
Corona	8
Guinness	8
Green Flash West Coast IPA	8
Best Day Brewing Non-Alcoholic	8

SPIRIT FREE

BUNNY SLOPE 12

Pineapple | Coconut | Ginger Ale | Vanilla | Lime

VIRGIN ISLANDS 12

Passionfruit | Pineapple | Lime | Vanilla | Cinnamon

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