



Lunch

SMALL PLATES

CHIPS, SALSA & GUACAMOLE ^{V GF}	14
Tortilla Chips Salsa Molcajete Guacamole	
HIRAMASA CRUDO ^{GF}	21
Japanese Hiramasa Thai Coconut Vinaigrette Pickled Onion Pickled Serrano Thai Basil Mint	
FISH AGUACHILE ^{GF}	18
Local White Fish Aguachile Verde Persian Cucumber Red Onion Avocado Tortilla Chips	
SHRIMP COCKTAIL ^{GF}	22
Jumbo Shrimp Cucumber Radish Cocktail Sauce	
HUMMUS ^V	16
Sumac Woodfired Flatbread	
CUP OF SOUP BOWL OF SOUP	7 13

GARDEN GREENS

Waygu Bavette +20 Chicken + 13 Salmon +15 Shrimp +16	
COBB SALAD ^{GF}	24
Chopped Turkey Avocado Applewood Bacon Hard Boiled Egg Tomato Blue Cheese Crumbles Romaine Iceberg Blue Cheese Dressing	
ITALIAN CHOPPED SALAD ^{GF}	22
Chopped Romaine Radicchio Cucumber Cherry Tomato Chickpeas Pepperoncini Spicy Calabrese Salami Fresh Mozzarella Herb Vinaigrette Parsley Breadcrumb	
CAESAR SALAD	18
Petite Romaine Brioche Croutons Parmesan Snow	
HOUSE SALAD ^{V GF}	15
Baby Lettuce Mix French Breakfast Radish Cucumber Tomato Champagne Vinaigrette	
CRAB LOUIE ^{GF}	22
Lump Crab Gem Lettuce Tomato Cucumber Louie Dressing	

Woodfired

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

HOUSE FENNEL SAUSAGE PIZZA 21

Stracciatella | Roasted Garlic Puree
Chard Greens | Hot Honey

FUNGI BIANCA PIZZA 21 ^{VG}

Roasted Mushrooms | Fontina
Mozzarella Cheese
Confit Garlic | Fresh Oregano

MARGHERITA PIZZA 19 ^{VG}

Crushed Organic Tomatoes
Mozzarella Cheese
Fresh Basil Leaves

FRA DIAVOLO PIZZA 21

Calabrese Salami | Pickled Peppers
Scamorza | Confit Garlic | Hot Honey

SWEET CHILE PIZZA 21

Pepper Jam | Goat Cheese | Arugula
Spring Squash | Cherry Tomato

PEPPERONI PIZZA 21

Crushed Organic Tomatoes | Mozzarella Cheese
Ezzo Pepperoni

CHEESE PIZZA 18 ^{VG}

Crushed Organic Tomatoes | Mozzarella Cheese

LUNCH ENTREES

FISH TACOS 24

Crispy Battered Fish | Shaved Cabbage | Pico de Gallo
Cilantro-Lime Crema | Black Beans | Spanish Rice

WAYGU BAVETTE STEAK FRITES 38

French Fries | Bordelaise | Olive Relish

SALMON 36 ^{GF}

Haricots Verts | Sauce Gribiche | Smoked Trout Roe

ROASTED JIDORI HALF CHICKEN 34 ^{GF}

Crushed Potatoes | Bloomsdale Spinach
Pickled Onions | Calabrian Chimichurri

ROASTED CAULIFLOWER 23 ^{VG}

Cauliflower Puree | Pepita Gremolata | Sultanas | Parmesan

TRIED & TRUE

Choice of French Fries or House Salad

CLUB BURGER 24

Vegan Impossible patty available upon request

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 9

CRUSHED POTATOES ^{V GF}

Crushed Baby Yukons | Calabrian Chile Chimichurri

HARICOTS VERTS ^V

Tarragon Vinaigrette | Herbed Breadcrumbs

ROASTED ASPARAGUS ^{VG}

Horseradish Crème Fraîche | Crispy Shallots

MASHED POTATOES ^{VG GF}

FRENCH FRIES ^{V GF}

ONION RINGS ^V

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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

OH, THE GARDEN YOU'LL GROW 16

Uncle Ed's Damn Good Jack Fruit Vodka
Peach | Cucumber | Lime | Ginger Beer

DAYGLO SPRITZ 15

Tanqueray Gin | Grapefruit | Moscato

LEILANI 16

Effen Cucumber Vodka | Hibiscus
Lime | Mint | Ginger

OAXACAN ON THE BEACH 16

Mezcal | Habanero Tequila | Passion Fruit
Pomegranate | Lime

LIME IN THE COCONUT 16

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

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
Piper Heidsieck, Brut Cuvee – FR	22 86
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 Marguerite, Symphonie- Provence, FR	19 77

DRAFT BEER

Stella Artois	9
Modelo Mexican Lager	9
Stone IPA	9
Pizza Port California Honey Ale	9
Coronado Orange Avenue Wit	9
Seasonal Rotation	9

NON-ALCOHOLIC

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

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
Merlot Blend, SeaQuelle, Dry Creek – Dry Creek Valley, CA	21 82
Red Blend, Vina Cobos Cocodrilo Corte – Mendoza, AR	20 79

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

LEHUA 12

Hibiscus | Lime | Cucumber | Ginger Beer

VIRGIN ISLANDS 12

Passionfruit | Pineapple | Lime | Vanilla | Cinnamon

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