



MIXED DRINKS

15.5 ea.

drinks by erin hines

FINAL STOP

gin | green chartreuse | meyer lemon syrup | lime

THE GRINGO

mezcal | mint | ginger | falernum | lime | seltzer

HOUSE OLD FASHIONED

bourbon + rye | brown sugar | 2 bitters | orange zest

PRETTY BIRD

whiskey | campari | lemon balm | grapefruit | lime | agave | bitters

INSIDE JOB

scotch | rum | orgeat | lemon | walnut bitters

LA PRIMA

oaxacan gin | cappalletti | pink peppercorn agave | grapefruit

EASY MONEY

gin | basil | lime | grapefruit

DRY MEZCAL NEGRONI

mezcal | cappalletti | dry vermouth | bitters | grapefruit zest

PUFFY SHIRT

rum | mezcal | pineapple | orgeat | lime | bitters

SUNBURN COCKTAIL

blanco tequila | cucumber | cayenne | lime

THE OPTIMIST

vodka | peach shrub | lime | bitters | brut

SOUP / SALAD / VEG

BUTTERNUT SQUASH SOUP

cream | pumpkin oil 18

CHARRED BROCCOLI DI CICCIO

toasted garlic | preserved lemon | calabrian chili 15

VADOUVAN ROASTED DELICATA SQUASH

tahini yogurt | lime | jalapeno | cilantro | sesame seeds
crispy onions 17.5

SUPPER CLUB CAESAR

hearts of romaine | sesame croutons | caesar dressing | parm 17

THE KALE SALAD

olives | cranberries | pears | crispy quinoa | parmesan
champagne vinaigrette 18

BABY LETTUCE SALAD

shaved apple & fennel | sliced almond | mint vinaigrette 18
add grilled & chilled chicken to any salad + 6

HOUSEMADE PASTA

HOUSE STUFFED PUMPKIN CAPPALLACCI

black garlic | sage | brussels sprouts | parm | chanterelles 29.5

RADIATORE A LA BOLOGNESE

pork veal ragout | basil | chili | parm 29.5

SAUSAGE ORECCHIETTE

fennel sausage | rapini | chili | breadcrumbs | parm 29.5

CLAM & MUSSEL SPAGHETTI VONGOLE

clams/mussels | garlic | parsley | white wine | breadcrumbs 32

STARTERS

PANORAMA BREAD SERVICE

5

TODAY'S MARKET OYSTERS

cucumber granita | tabasco | mignonette a.q.

SMOKED TROUT CANAPES 4 pc

dill yogurt | avocado | potato cake 20
add hackleback caviar + 8

AHI TARTARE "TACOS" 3 pc

avocado | crisp wonton | chili aioli | jalapeno
scallions | sesame seeds 20

WOOD GRILLED WHOLE ARTICHOKE

dill aioli | grilled lemon 21.5

THE TRUFFLE FRIES

pistachio + almond romesco | aioli | parmesan 14

CRISP BLUE CRAB CAKES 2 pc

pepper coulis | chop chop | tarragon aioli | cucumber | radish 24

WOOD GRILLED MAITAKE MUSHROOM

tarragon aioli | grilled lemon 18

SICILIAN SHRIMP TOAST

lemon | white wine | white beans | leeks | chili | parsley
garlic rubbed sourdough 22

WOOD GRILL / LARGE PLATES

WOOD GRILLED SALMON

sweet potato puree | spinach | sauce dijon 39.5

THE CIOPPINO

mussels | clams | shrimp | san marzano tomatoes
chili | bread 39

GRILLED CHICKEN BREAST PAILLARD

roasted delicata squash | arugula | cucumber | avocado
red onion | dill yogurt 33

ROASTED ORGANIC HALF CHICKEN

shaved brussels | bacon | fingerling potatoes | sauce dijon 38

TOMAHAWK PORK CHOP

housemade spaetzle | bacon & apple braised cabbage
apple butter | whole grain mustard 42.5

DUO OF SONOMA DUCK

breast & leg | butternut and kale farro | fig jam | game jus 46.5

WOOD GRILLED NEW YORK 11 oz

grilled broccolini | french fries | beef jus 51.5

WOOD GRILLED FILET MIGNON 8 oz

mashed potatoes | carrots | pinot sauce | chimichurri 54.5

THE FRIED CHICKEN SANDO

pepper jack | chipotle aioli | lettuce | tomato
caramelized onion | pickles | fries 22

THE GUESTHOUSE BURGER

brisket blend | sharp cheddar | caramelized onions
special sauce | house pickles | lettuce | tomato | fries 22
add bacon + 3...add avo + 3



make yourself at home

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.