



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

SPRING ZUCCHINI SOUP

olives | pine nuts | basil | fiord olio olive oil | vegan

18

CHARRED BROCCOLI DI CICCIO

toasted garlic | preserved lemon | calabrian chili

15

WOOD GRILLED CALIFORNIA ASPARAGUS

soft farm egg | lemon | extra virgin olive oil

19.5

LITTLE GEM CEASER SALAD

herb garlick croutons | farm egg & parmesan vinaigrette

18.5

THE KALE SALAD

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

18

BABY LETTUCE SALAD

local strawberries | spanish almonds | feta
balsamic vinaigrette

18.5

add grilled & chilled chicken to any salad + 6

HOUSEMADE PASTA

HOUSE STUFFED PUMPKIN RAVIOLI

black garlic | sage | brussels sprouts | parm | chanterelles

29.5

SMOKED SHORT RIB RADIATORE

short rib & rainbow chard ragout | meyer lemon gremolata
breadcrumbs | parm

33.5

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
add hackleback caviar + 8

20

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

CRISPY BLUE CRAB CAKES 2 pc

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

24

WOOD GRILLED MAITAKE MUSHROOM

tarragon aioli | grilled lemon

18

STEAMED MUSSELS

tarragon | white wine | butter | garlic | grilled sourdough

24

WOOD GRILL | LARGE PLATES

WOOD GRILLED SALMON

curry roasted cauliflower | fregola | almonds | cilantro
cauliflower puree

39.5

PAN ROASTED ALASKAN HALIBUT

english pea puree | fresh peas | chanterelle mushroom | leeks
black truffle

42

GRILLED CHICKEN BREAST PAILLARD

grilled zucchini | heirloom tomato | basil pesto
arugula & frisee salad | shaved carrots

33

ROASTED ORGANIC HALF CHICKEN

shaved brussels | bacon | fingerling potatoes | sauce dijon

38

TOMAHAWK PORK CHOP

housemade spaetzle | charred snap peas | bacon
cippolini onions | apple butter | mustard apple jus

42.5

GRILLED LAMB CHOPS 3 chops

gigante bean puree | fava beans | mint | radish & frisee
zinfandel reduction | chimichurri

48.5

WOOD GRILLED NEW YORK 11 oz

grilled artichokes | rosemary fingerling potatoes
arugula | frisee | shaved parm | steak sauce

51.5

GRILLED FILET MIGNON "SURF & TURF" 8 oz

grilled lobster tail | pommes puree | asparagus
sauce bearnaise | red wine jus

64

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



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.