



MIXED DRINKS

15.5 ea.

FINAL STOP

gin | green chartreuse | meyer lemon syrup | lime

drinks by erin hines

LIGHTS OUT

mezcal | yellow chartreuse | hibiscus | citrus | ginger beer

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 pepercorn 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

LEMONADE STAND

meyer lemon vodka | vermouth blanc | elderflower | lemon shrub
honey | seltzer

SOUP | SALAD | VEG

MELON TOMATO GAZPACHO

heirloom tomato | melon | avocado | basil oil | chop chop 20

CHARRED BROCCOLI DI CICCIO

toasted garlic | preserved lemon | calabrian chili 15

CHARRED HEIRLOOM BEANS

romano | blue lake | mint | chrispy shallots
spanish almond romesco 19.5

LITTLE GEM CAESAR SALAD

herb garlic croutons | farm egg & parmesan vinaigrette 18.5

THE KALE SALAD

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

BABY LETTUCE SALAD

peaches | burrata | almonds
red wine vinaigrette 19

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 LOCH DUART SALMON

grilled zucchini & eggplant | slow roasted tomato | salsa roja
olive tapenade 41

PAN ROASTED ALASKAN HALIBUT

corn succotash | jalepeno chimichurri | red pepper coulis
shishito peppers 43

GRILLED CHICKEN BREAST PAILLARD

grilled zuchini | heirloom tomato | basil pesto
arugula & frisee salad | shaved carrots 33

ROASTED ORGANIC HALF CHICKEN

mixed mushrooms | leeks | romano beans | fingerling potatoes
truffle jus 39

TOMAHAWK PORK CHOP

housemade spaetzle | charred snap peas | bacon
cippolini onions | stonefruit chutney | 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 23



*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.*