



MIXED DRINKS

STARTERS

FINAL STOP gin green chartreuse meyer lemon syrup lime	<i>drinks by erin hines</i> 15.5 ea.
LIGHTS OUT mezcal yellow chartreuse hibiscus citrus ginger beer	
HOUSE OLD FASHIONED bourbon + rye brown sugar 2 bitters orange zest	
WILLIAM TELL apple vodka lemon honey ginger beer bitters	
INSIDE JOB scotch rum orgeat lemon walnut bitters	
EASY MONEY gin basil lime grapefruit	
DRY MEZCAL NEGRONI mezcal cappelletti 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	
N/A DESERT MULE prickly pear ginger beer ginger shrub lime candied ginger	14
N/A FREE MONEY lemon grapefruit/basil shrub agave seltzer grapefruit	14
N/A GUESTHOUSE FIZZ strawberry pink peppercorn agave lemon tonic	14

SOUP | SALAD | VEG

BUTTERNUT SQUASH & TOMATO SOUP butternut squash heirloom tomato pumpkin seed oil sage	20
CHARRED BROCCOLI DI CICCIO toasted garlic preserved lemon calabrian chili	15
CRISPY BRUSSELS SPROUTS rosemary aioli parmesan chili	19
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 almondsred wine vinaigrette	19
<i>add grilled & chilled chicken to any salad + 6</i>	

HOUSEMADE PASTA

BEEF & PORK MEATBALLS san marzano tomato spaghetti cacio e pepe basil parmesan	33
PORCINI MUSHROOM RAVIOLI slow smoked short rib red wine jus brussels sprouts chanterelle mushrooms crispy sage parmesan	38.5
SAUSAGE ORECCHIETTE fennel sausage rapini chili breadcrumbs parm	29.5
CLAM & MUSSEL SPAGHETTI VONGOLE clams/mussels garlic parsley white wine breadcrumbs	32

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 KING SALMON french lentils spinach summer squash roasted piquillo pepper sauce	42
PAN ROASTED ALASKAN HALIBUT corn succotash jalapeno chimichurri tomato coulis shishito peppers	43
GRILLED CHICKEN BREAST PAILLARD grilled zucchini 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
SLOW SMOKED SHORT RIB potato puree turnips carrots mushroom horseradish cream black truffle	47
THE FRIED CHICKEN SANDO pepper jack chipotle aioli lettuce tomato caramelized onion pickles fries	22
THE GUESTHOUSE BURGER akaushi wagyu sharp cheddar caramelized onions special sauce house pickles lettuce tomato fries <i>add bacon + 3... add avo + 3</i>	24

GUESTHOUSE STEAK DINNER

<i>Served on a separate plate with roasted tomato, whole roasted garlic, thyme and red wine jus.</i>	
PRIME NEW YORK 14 OZ	53
CENTER-CUT FILET MIGNON 8 OZ	55
CREEKSTONE FARMS PRIME RIBEYE 16 OZ	56
potato puree roasted brussels sprouts crispy shallots steak sauce chimichurri pistachio romesco	



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.