

SMALL PLATES

STREET TACOS AL PASTOR **GF**
al pastor pork, pineapple salsa fresca, salsa verde, choice of corn or flour tortillas 10.25

SPINACH ARTICHOKE DIP **v**
chopped spinach, artichoke hearts, monterey jack, parmesan, baked until golden, served with crispy tortilla chips, toasted baguette 17

GREEN CHILE STEW
slow braised pork, hatch green chile, blistered serrano chile, sour cream, green onion, monterey jack, queso fresco, served with a choice of flour or corn tortillas 17.49

NASHVILLE HOT CHARRED CAULIFLOWER **v**
charred cauliflower, nashville hot sauce, garlic panko crust, green onion, served with cilantro ranch 14.79

SMOKED BRISKET SKINS **GF**
smoked brisket, monterey jack cheese, pickled jalapeños, pickled red onion, bbq crema 17

NACHOS AL PASTOR **GF**
creamy nacho cheese sauce, colby jack, queso fresco, pork al pastor, pickled jalapeno, black bean corn salsa, crema, crispy tortilla chips 20.79

SOFT PRETZEL BITES **v**
two jumbo pretzels, cheese sauce 16.79

ASPARAGUS FRIES **v**
tempura fried, urfa aioli, herb crema, parmesan 15.79

OAK WINGS **GF**
crispy fried bone-in wings, carrots, house ranch dressing 18.79

SAUCE TO TOSS THAI SWEET CHILI
BUFFALO · DR. PEPPER BARBECUE



SANDWICHES

SANDWICHES SERVED WITH A CHOICE OF FRIES OR SLAW
ADD A FRIED EGG +1.5 | MAKE IT "IMPOSSIBLE" +4

UNCLE SAM BURGER **RF** 22.95
two 4 oz beef patties, american cheese, lettuce, onion, tomato, pickle, secret sauce, pub bun

SMOKEHOUSE BURGER **RF** 22.95
half pound burger, smoked gouda, crispy onion rings, bbq aioli, crispy bacon, pickles, pub bun

PIG & FIG 22.95
bacon, provolone, brie, whipped goat cheese, arugula, tomato, fig jam, toasted sourdough

CHICKEN CLUB **v** 22.95
grilled or fried, crispy bacon, tomato, arugula, caramelized onion jam, spicy mayo, pub bun

FRENCH DIP **RF** 26.49
shaved beef, caramelized onions, provolone, roasted garlic aioli, au jus, french roll

AVOCADO TURKEY 22.95
shaved turkey breast, smoked gouda, smashed avocado, hot honey aioli, tomato, lettuce, 9 grain bread

SOUPS & SALADS

CLASSIC COBB **GF** 20
romaine, grilled chicken, avocado, bacon, onion, tomato, red onion, hardboiled egg, gorgonzola, blue cheese dressing

CHICKEN CAESAR **GF RF** 19
grilled chicken over romaine and kale, avocado, corn tortilla gremolata, pecorino romano, jalapeno caesar dressing, toasted pepitas

POSOLE **GF** 16.49
slow-braised pork and hominy topped with red onion, avocado, and fresh cilantro. served with a side of shredded cabbage, radish, lime, and crispy tostadas

SOUP OF THE MOMENT cup 9/bowl 12
a seasonal creation from our chef, crafted with the freshest ingredients from today's seasonal market selection

DESSERTS

CLASSIC CHOCOLATE CAKE 10
decadent layers of rich chocolate cake and silky chocolate frosting, stacked high and finished with a glossy sour cherry coulis

CARAMELIZED BANANA & BOURBON CRÈME BRULÉ **GF** 12
banana and bourbon infused custard with a caramelized sugar crust



BIG BITES

GRILLED SALMON **GF RF**
charred squash, cauliflower, heirloom carrots, cherry tomatoes, potato-parsnip purée, pan jus, charred lemon 38

POT ROAST
slow-braised beef with mushroom demi-glace, heirloom carrots, mashed potatoes, garlic gremolata 32

KALE PESTO
heirloom carrots, roasted cauliflower, charred zucchini, kale pesto sauce, lemon zest, pecorino romano, garlic gremolata 25

CAJUN PASTA
andouille sausage, shrimp, chicken, bell pepper, onion, mushrooms, spicy cajun cream sauce, pecorino romano, penne pasta - served with garlic bread 27

CHICKEN SONOMA
lahvosh cracker-crust chicken, artichoke, mushrooms, heirloom cherry tomatoes, mashed potatoes, garlic broccolini, chardonnay cream sauce 28

FISH & CHIPS **v**
flakey cod, tower station IPA batter, fries, coleslaw 25

PEPPERCORN OAK STEAK **GF RF**
prime flat iron steak, sweet black pepper demi, grilled broccolini, shiitake mushrooms, crispy fingerling potatoes 38

SALTED CARAMEL & PECAN CHEESECAKE 13
vanilla bean cheesecake with salted caramel, house whipped vanilla cream and pretzel gremolata

HALF BAKED COOKIE 12
mamas chocolate chip cookie dough, vanilla ice cream, chocolate drizzle



Specials

MONDAY

TAKEOUT MONDAYS!
15% off takeout orders
3-close w/ promo code

TUESDAY

HOA MEMBERS!
BOGO 1/2 OFF
BIG PLATES

WEDNESDAY

1/2 OFF ALL WHISKEY

THURSDAY

\$9 Espresso-Tini's

FRIDAY

Prime Rib
Dinner \$MKT

SATURDAY

Bottomless Mimosas \$23
+ 1 cent refills til 3pm

SUNDAY

Bottomless Mimosas \$23
+ 1 cent refills til 3pm
All day Happy Hour

HIGH TEE

\$2 OFF

SMALL PLATES · DRAFT BEERS · 6oz. TAP WINES
\$6 WELL · \$8 FROSÉ & DAISY MARGARITA

HAPPY HOUR

DAILY
3-6PM

REVERSE
8 PM-CLOSE

v VEGETARIAN **GF** GLUTEN-FRIENDLY
RF RAW FOODS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

CRAFT COCKTAILS

MARGARITA

Cuervo Tradicional silver tequila, simple syrup, citrus 10

ADD A FLAVOR +\$1

PINEAPPLE · WATERMELON · PEACH
RASPBERRY · MANGO
KIWI · BLACKBERRY

FROSÉ

frozen vodka, rosé wine, peach, strawberry, lemon, lime 10

DAISY MARGARITA

a frozen blend, of tequila, citrus, orange. Add a flavor +\$1 10

CONEJO LUNA

Lunazul reposado, Del Maguey mezcal, orange, amaro, large cube 14

ESPRESSO'TINI

Pau Maui vodka, espresso liqueur, Tully honey, cold brew 12

THE BUSINESS

Hendrick's gin, Tully honey, kiwi, apricot, lime, tonic water 13

GINGER MULE

Ezra rye whiskey or Tito's Handmade vodka, fever tree ginger, lime 12

SOMETHING DIFFERENT

Penelope wheated bourbon, spiced rum, lemon, blackberry, mint 12

DARK RYE MANHATTAN

Basil Hayden dark rye, amaro, plum bitters, luxardo cherry, up 14

BEERS & SELTZERS

DRAFT 16 OZ

OAKMONT Amber	7.5
MOTHER ROAD Tower Station	7.5
FOUR PEAKS Bad Birdie	7.5
HUSS BREWERY Scottsdale Blonde	7.5
COORS LIGHT	6.5
PACIFICO	7.5
DOS EQUIS Amber	7.5
WANDERLUST PAN AM STOUT	7.5
ICEBERG A perfect blend of Pacifico and Frozen Margarita	8.5

ALUMINIUM

ANGRY ORCHARD	6.5
BUD LITE	6.5
COORS LIGHT	6.5
MICHELOB ULTRA	6.5
MILLER LITE	6.5
DOS EQUIS	7
ATHLETIC	7
Upside Dawn Golden Non Alcoholic	7
HIGH NOON	7
WHITE CLAW Black Cherry · Mango	7
SUNCRUISERS	7.5

RED & WHITE

			6	9	B
PINOT NOIR					
A TO Z	Oregon	T	13	18	-
BLACK STALLION	Santa Lucia Highlands, CA		12	17	47
CABERNET					
JUGGERNAUT	Hillside, CA		12	17	45
DAOU	Paso Robles, CA	T	14	19	-
CAYMUS	California		-	-	65
RED BLENDS					
JUSTIN "ISOCELES"	Paso Robles, CA		-	-	69
TROUBLEMAKER	Paso Robles, CA	T	10	15	-
MALBEC					
MALBEC PORTILLO	Argentina	T	10	15	-

(T) AP | 6 OZ. / 9 OZ. GLASS | (B)OTTLE

			6	9	B
BUBBLE & ROSÉ					
DAOU ROSÉ	Paso Robles, CA	T	12	17	-
MUMM SPARKLING ROSÉ	Napa Valley, CA		-	-	57
ZONIN PROSECCO	Italy		8	11	29
CHARDONNAY					
ST. FRANCIS	Sonoma, CA	T	10	15	-
BEZEL BY CAKEBREAD FAMILY	Paso Robles, CA		14	19	49
ROMBAUER	Carneros, CA		-	-	69
SAUVIGNON BLANC					
WILDSONG	New Zealand		10	15	38
HAWKES BAY					
JOEL GOTT	California	T	11	16	-
PINOT GRIS					
A TO Z PINOT GRIS	Oregon	T	11	16	-

BACKBAR

WHISKEY

ANGEL'S ENVY · BASIL HAYDEN
BULLEIT BOURBON · JAMESON
CROWN ROYAL · EZRA RYE
FIREBALL CINNAMON · JACK DANIELS
RED BREAST 12 YR. · KNOB CREEK
MAKER'S MARK
WHISTLE PIG PIGGYBACK 6 YR
WOODFORD RESERVE
PENELOPE WHEATED

VODKA

GREY GOOSE
KETTLE ONE · PAU MAUI
TITO'S HANDMADE
STOLI LIME

GIN

BOMBAY SAPPHIRE
HENDRICK'S
TANQUERAY

TEQUILA

CLASE AZUL REPOSADO
CASAMIGOS BLANCO/REPOSADO
DON JULIO 1942/REPOSADO
PATRON
HORNITO'S PLATA
LALO · TEREMANA REPOSADO/BLANCO
DEL MAGUEY MEZCAL
LUNAZUL REPOSADO

SCOTCH

GLENLIVET 12 YR.
JOHNNIE WALKER BLACK

RUM

CAPTAIN MORGAN
MALIBU

EAT.PAY.GET
5% BACK

↓
HOUSE REWARDS FOR EVERY
DOLLAR YOU SPEND, EARN 5%
GET \$5 TODAY AT SIGN-UP!



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SERVER ALLOWANCE
To assure fair allowance, 18% gratuity may be
included for parties of 6/more.