



## STARTERS

### NEW ENGLAND CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

Sea clams, cream, celery, potato, onion and herbs

➔ BRING HOME A QUART WITH BREAD ➔

### \*OYSTERS ON THE HALF SHELL {23} GF

Mix and match a ½ dozen from today's selection  
TRY THEM PAN FRIED!

### \*PONZU SASHIMI SEA SCALLOPS {22}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

### \*SEARED SCALLOPS W/ROASTED JALAPEÑO AIOLI {22} GF 🔥

Tomato oil, chopped cilantro and bacon

### OYSTERS ROCKEFELLER {20}

Creamed spinach, Romano cheese, and bacon

### CHILLED SHRIMP COCKTAIL {18} GF

With housemade cocktail sauce and chive oil

## SHARE PLATES

### MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

### \*AHI TUNA POKE {19.5} 🔥

Yuzu kosho avocado purée, ponzu, sweet maui, sesame seeds, pickled ginger with wontons

### CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

### BAKED CRAB & ARTICHOKE DIP {19.5} GF 🔥

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

### GRILLED SPANISH OCTOPUS {24} GF

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

## GREENS

### CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

### CAESAR SALAD {14}

Romaine hearts, anchovies, fresh Parmesan  
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

### WEDGE SALAD WITH BACON {15} V

Blue cheese dressing, grape tomatoes, and red onion  
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

### SEAFOOD LOUIE SALAD {25} GF

Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

### \*TUSCAN SEARED TUNA SALAD {24}

Romaine tossed in pomegranate sumac vinaigrette and white bean hummus with red peppers, grape tomatoes, onion, green olives, capers, cucumber and feta

DIETARY



AVAILABLE GLUTEN FREE



AVAILABLE VEGETARIAN/VEGAN



SPICY

WINTER 2025

| SANTA BARBARA

| CHEF JAVIER VELASQUEZ

DINNER

## TODAY'S FISH

SIMPLY GRILLED, BEER-BATTERED, SAUTÉED OR BLACKENED

### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, sautéed spinach and lemon caper beurre blanc

### RAINBOW TROUT AMANDINE, ID {28.5}

Sautéed and crusted with toasted sliced almonds, topped with lemon beurre blanc, with scalloped potatoes and green beans

### PAN-SEARED SALMON, NORWAY {34} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

### \*TOGARASHI AHI TUNA, PACIFIC {38} 🔥

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

### BLACKENED SWORDFISH, PACIFIC {40} 🔥

Green rice, smoked paprika, tomato oil, roasted corn and avocado relish

### \*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

## SEASONAL SPECIAL ~ A TASTE OF FRANCE

### BOUILLABAISSE {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

➔ SUGGESTED WINE PAIRING: J. WILKES, PINOT BLANC ...12.5 / 17 / 48 ➔

## FAVORITES

### BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

### PRAWN LINGUINE {26}

Mild tomato sauce with fresh tomato, red pepper, basil and garlic butter

### GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

### LOBSTER ROLL {34}

Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw

### ALASKAN KING CRAB LEGS {MKT} GF

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

### \*ANGUS CHEESEBURGER {22}

The works, cheddar cheese, and fries  
ADD BACON {1} ADD GRILLED JALAPEÑO {1}

### CHICKEN UNDER A BRICK {29.5} GF

Herb-crusted with parsley, rosemary, thyme and garlic, served with scalloped potatoes and asparagus

### \*NEW YORK STRIP 14OZ {45} GF

Topped with blue cheese butter, with scalloped potatoes and grilled asparagus

## SIDES

{8 EACH} SCALLOPED POTATO / FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / GRILLED ASPARAGUS {+2}

## SUSHI

### SURFRIDER ROLL {18} 🔥

Tempura shrimp, krab mix, avocado topped with ahi sashimi, sriracha, eel sauce

### PHOENIX ROLL {16}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

### SPICY AVALON ROLL {16} 🔥

Yellowtail, avocado and cucumber topped with jalapeño, carrot strings, spicy mayo and sriracha

## HOUSEMADE DESSERTS

### KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

### CRÈME BRÛLÉE {12}

Vanilla bean custard and caramelized sugar

### MUDPIE {15}

Coffee ice cream with chunks of white and milk chocolate, almonds, caramel sauce and fudge in an oreo cookie crust

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [P65Warnings.ca.gov/restaurant](https://www.p65warnings.ca.gov/restaurant).

SPLIT PLATE CHARGE \$3.00. WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

HANDCRAFTED  
COCKTAILS

INDIVIDUALLY MADE WITH FRESH  
HOUSEMADE JUICES, FRESH FRUIT  
AND ORGANIC AGAVE NECTAR

OUR OWN BOTTLED RUM  
CATALINA  
RUM COMPANY

CAPTAIN'S MAI TAI {15.5}  
{SOUVENIR MUG +6}

Aged dark rum and light rum, lime  
juice, orgeat, simple syrup, triple sec,  
Goslings Black Seal Rum floater

PAIN RELIEVER {15}

Aged dark rum, cream of coconut,  
pineapple, orange, freshly  
grated nutmeg

'CUCUMBER MOJITO {15} 

Light rum, cucumber and mint, lime  
juice, soda water and agave syrup

 PURCHASE RUM BY THE BOTTLE 

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water  
and orange wedge

NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary  
simple syrup, orange juice, lime juice,  
rosemary sprig and an orange slice

TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado,  
cucumber, absinthe, lime and  
pineapple, simple syrup, served up

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon,  
bitters, Luxardo cherry, orange peel,  
simple syrup, rosemary sprig

AMERICAN MULE {15} 

Hendry's American Vodka, Amaro  
Averna, ginger beer and lime

PILIKIA MARGARITA {15} 

Real del Valle 100% Agave Blanco  
Tequila, Triple Sec, lime juice, agave  
syrup, orange bitters and lime wedge

MAKE IT SPICY! SERRANO CHILE & OJ

COCONUT MARGARITA {15}

Real del Valle 100% Agave Blanco  
Tequila, triple sec, lime juice, cream  
of coconut, toasted coconut, and a  
pineapple slice

ESPRESSO MARTINI {15.5}

Hendry's American Vodka, cold brew  
espresso, Fee Brothers foam, Kahlúa  
and coffee beans

FISHERMAN'S MARY {15.5}

Hendry's American Vodka,  
housemade Bloody Mary mix, served  
with bamboo-skewered shrimp,  
pimento-stuffed olive, lime and  
pickled green bean

BLUEWATER PUNCH LITER {30}

Catalina Rum Company light rum  
and aged dark rum, Funkin Passion  
Fruit, fresh pineapple juice, fresh  
orange juice and orgeat

OYSTER SHOOTERS

\*MICHELADA {5}

Beer, Tajin, Worcestershire, Tabasco  
and lime wedge

\*SHUCKER'S CHOICE {6}

Vodka, Bloody Mary mix, horseradish  
and lemon wedge

NON-ALCOHOLIC

GONE IS THE GIN {14.5}

Ritual Gin Alternative, peach purée,  
lemon juice, rosemary syrup, club soda

"BAJA" MOCKTAIL MULE {14.5}

Ritual Tequila Alternative, cucumber  
slices, lime juice, passion fruit purée,  
agave syrup, Fever Tree ginger beer

NA SPRITZ {14.5}

Ritual Aperitif Alternative,  
Mionetto Non-Alcoholic Prosecco,  
Fever Tree tonic

BEVERAGES

KOPU DISTILLED / SPARKLING  
WATER 700ML {8}

ICED TEA, LEMONADE, SODA, HOT  
TEA & COFFEE {4}

BREWSKIES

DRAFT

HIGH SPOT, 182 IPA {8.5}

HIGH SPOT, 289 BLONDE {8.5}

HIGH SPOT, 152 AMBER {8.5}

MIND HAZE, HAZY IPA {9}

CALI SQUEEZE BLOOD ORANGE  
HEFEWEIZEN {9}

UNION JACK, IPA {9}

FIRESTONE WALKER, CERVEZA {9}

805 BLONDE ALE {9}

FIG MTN LIZARD'S MOUTH IPA {10}

DRAFT BEER FLIGHT  
CHOICE OF THREE 5OZ SAMPLES {10}

BOTTLES

MICHELOB ULTRA {7.5}

COORS LIGHT {7.5}

BECK'S (NON-ALCOHOLIC) {7.5}

MODELO {8}

STELLA ARTOIS {8}

HEINEKEN {8}

WINE

6OZ / 9OZ / BOTTLE AVAILABLE  
LISTED SWEETEST TO LEAST SWEET OR  
MILDER TO STRONGER

ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, France . 15 / 22 / 58

 Frequency, Rose, Santa Barbara . . . . . 16 / 24 / 62

 Margerum, Grenache, Santa Barbara . . . . . 14 / 21 / 52

BUBBLY

Ruffino, Prosecco, Italy . . . . . 12 / 46

Veuve du Vernay, Sparkling Brut, France. . . . . 10.5 / 48

Veuve Clicquot Yellow Label, Champagne, France . . . 120

SAUVIGNON BLANC

Emmolo by Caymus, Suison/Napa . . . . . 13.5 / 20.5 / 52

Oyster Bay, New Zealand . . . . . 12 / 18 / 46

 Storm, Santa Ynez Valley . . . . . 16 / 24 / 62

CHARDONNAY

 Fess Parker, Santa Barbara . . . . . 13.5 / 20.5 / 52

 Nielson, Santa Barbara. . . . . 13 / 19 / 50

Rombauer, Carneros, Napa . . . . . 84

Trefethen, Oak Knoll, Napa. . . . . 15 / 22.5 / 58

Chalk Hill, Sonoma. . . . . 13 / 19.5 / 50

Pahlmeyer, Napa. . . . . 160

WHITE VARIETALS

Kung Fu Girl, Riesling, WA. . . . . 12 / 18 / 46

Maso Canali, Pino Grigio, Italy . . . . . 13.5 / 20 / 52

 J. Wilkes Pinot Blanc, Sta. Maria Valley . . . . 12.5 / 17 / 48

 Frequency Blend, (Viogner/Grenache),  
Santa Barbara. . . . . 16.5 / 25 / 66

Harvey & Harriet White Blend, Paso Robles . 14.5 / 21 / 54

PINOT NOIR

 Melville Estate, Santa Rita Hills . . . . . 16.5 / 24 / 63

 Paradise Springs, Santa Rita Hills. . . . . 17 / 25 / 66

Carmel Road, Monterey . . . . . 12.5 / 19 / 50

Gary Farrell, Russian River Valley. . . . . 88

Lingua Franca "Avni", OR. . . . . 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa . . . . . 12 / 18 / 46

John Anthony Serial, Paso Robles . . . . . 14 / 21 / 54

Austin Hope, Paso Robles . . . . . 22 / 32 / 90

Jordan, Alexander Valley. . . . . 120

RED VARIETALS

Querceto, Chianti Classico, Tuscany . . . . . 13 / 20 / 48

 Carr Cab Franc, Santa Ynez Valley. . . . . 56

 Frequency, GSM, Santa Barbara . . . . . 17 / 25.5 / 66

 Carr, Grenache, Lyons Vineyard  
Los Olivos District, Santa Barbara . . . . . 16.5 / 24.75 / 60

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may  
increase cancer risk, and, during pregnancy, can cause birth defects. P65Warnings.ca.gov/alcohol.



## STARTERS

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{CUP 11.5} {BOWL 14.5}

Sea clams, cream, celery, potato, onion and herbs

➔ BRING HOME A QUART WITH BREAD ➔

### \*OYSTERS ON THE HALF SHELL {23} GF

Mix and match a ½ dozen from today's selection  
TRY THEM PAN FRIED!

### \*PONZU SASHIMI SEA SCALLOPS {22}

“Sea Bonbons” – wasabi aioli, orange tobiko, wakame salad and pickled ginger

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Tomato oil, chopped cilantro and bacon

### OYSTERS ROCKEFELLER {20}

Creamed spinach, Romano cheese, and bacon

### CHILLED SHRIMP COCKTAIL {18} GF

With housemade cocktail sauce and chive oil

## SHARE PLATES

### MARYLAND STYLE CRAB CAKES {19.5}

Cajun remoulade, scallion oil and microgreens

### \*AHI TUNA POKE {19.5} 🔥

Yuzu kosho avocado purée, ponzu, sweet maui, sesame seeds, pickled ginger with wontons

### CRISPY CALAMARI {19.5}

Sweet chili sauce, red piquillo peppers and Cajun remoulade

### BAKED CRAB & ARTICHOKE DIP {19.5} GF 🔥

Cream cheese and minced jalapeño topped with Romano cheese served with tortilla chips

### GRILLED SPANISH OCTOPUS {24} GF

Potatoes, garlic aioli and brava sauce made with tomato, paprika, onion and garlic

## GREENS

### CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes and vinaigrette

### CAESAR SALAD {14}

Romaine hearts, anchovies, fresh Parmesan  
ADD SALMON {12.5} CHICKEN {9.5} OR SHRIMP {9.5}

### WEDGE SALAD WITH BACON {15} V

Blue cheese dressing, grape tomatoes, and red onion  
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Lettuce, tomatoes, cucumber, egg, avocado, red rock crab, bay shrimp and San Francisco Louie dressing

### \*TUSCAN SEARED TUNA SALAD {24}

Romaine tossed in pomegranate sumac vinaigrette and white bean hummus with red peppers, grape tomatoes, onion, green olives, capers, cucumber and feta

DIETARY



AVAILABLE GLUTEN FREE



AVAILABLE VEGETARIAN/VEGAN



SPICY

WINTER 2025

| SANTA BARBARA

| CHEF JAVIER VELASQUEZ

LUNCH

## TODAY'S FISH

SIMPLY GRILLED, BEER-BATTERED, SAUTÉED OR BLACKENED

### SAUTÉED SANDDABS, CA {28}

Scalloped potatoes, sautéed spinach and lemon caper beurre blanc

### RAINBOW TROUT AMANDINE, ID {28.5}

Sautéed and crusted with toasted sliced almonds, topped with lemon beurre blanc, with scalloped potatoes and green beans

### PAN-SEARED SALMON, NORWAY {34} GF

Scalloped potatoes, sautéed spinach, cremini mushrooms and red chimichurri

### \*TOGARASHI AHI TUNA, PACIFIC {38} 🔥

Seared rare over miso butter sauce, served with white rice, sautéed green beans and ponzu sauce

### BLACKENED SWORDFISH, PACIFIC {40} 🔥

Green rice, smoked paprika, tomato oil, roasted corn and avocado relish

### \*PAN-SEARED SEA SCALLOPS {42}

Olive oil poached shallots, spinach, cremini mushrooms, balsamic glaze, tomato oil and citrus beurre blanc

## SEASONAL SPECIAL ~ A TASTE OF FRANCE

### BOUILLABAISSE {34}

Provençal style saffron infused broth, fresh fish, mussels, clams, shrimp and scallops, with rouille

➔ SUGGESTED WINE PAIRING: J. WILKES, PINOT BLANC ...12.5 / 17 / 48 ➔

## FAVORITES

### BEER-BATTERED FISH & CHIPS {25}

Served with fresh coleslaw and fries

### PRAWN LINGUINE {26}

Mild tomato sauce with fresh tomato, red pepper, basil and garlic butter

### GEMELLI PASTA WITH SHRIMP & SEA SCALLOPS {32} V

Cremini mushrooms, asparagus, pesto cream and Parmesan

### FISH TACOS {22} V

Blackened or battered cod or shrimp, jack cheese, cabbage, pico de gallo, avocado and lime crema

### GRILLED FISH SANDWICH {22}

Baby arugula, tomato and tartar sauce

### SHRIMP LOUIE SALAD & CHOWDER {19.5}

Cup of chowder and half order of salad

### LOBSTER ROLL {34}

Cold New England or hot-buttered Rhode Island on a toasted brioche bun with fries or coleslaw

### ALASKAN KING CRAB LEGS {MKT} GF

1.25 lbs served steamed with melted butter, scalloped potatoes and spinach

### \*ANGUS CHEESEBURGER {22}

The works, cheddar cheese, and fries  
ADD BACON {1} ADD GRILLED JALAPEÑO {1}

### CHICKEN UNDER A BRICK {29.5} GF

Herb-crusted with parsley, rosemary, thyme and garlic, served with scalloped potatoes and asparagus

### \*NEW YORK STRIP 14OZ {45} GF

Topped with blue cheese butter, with scalloped potatoes and grilled asparagus

## SIDES

{8 EACH} SCALLOPED POTATO / FRIES / COLESLAW / SAUTÉED SPINACH / GREEN BEANS / GREEN RICE / GRILLED ASPARAGUS {+2}

## SUSHI

### SURFRIDER ROLL {18} 🔥

Tempura shrimp, krab mix, avocado topped with ahi sashimi, sriracha, eel sauce

### PHOENIX ROLL {16}

Fresh tuna, krab mix, and avocado topped with tempura flakes, eel sauce and turnip sprouts

### SPICY AVALON ROLL {16} 🔥

Yellowtail, avocado and cucumber topped with jalapeño, carrot strings, spicy mayo and sriracha

## HOUSEMADE DESSERTS

### KEY LIME PIE {13}

Graham cracker crust with raspberry coulis and whipped cream

### CRÈME BRÛLÉE {12}

Vanilla bean custard and caramelized sugar

### MUDPIE {15}

Coffee ice cream with chunks of white and milk chocolate, almonds, caramel sauce and fudge in an oreo cookie crust

\*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to P65Warnings.ca.gov/restaurant.

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HANDCRAFTED  
COCKTAILS

INDIVIDUALLY MADE WITH FRESH  
HOUSEMADE JUICES, FRESH FRUIT  
AND ORGANIC AGAVE NECTAR

OUR OWN BOTTLED RUM  
CATALINA  
RUM COMPANY

CAPTAIN'S MAI TAI {15.5}  
{SOUVENIR MUG +6}

Aged dark rum and light rum, lime  
juice, orgeat, simple syrup, triple sec,  
Goslings Black Seal Rum floater

PAIN RELIEVER {15}

Aged dark rum, cream of coconut,  
pineapple, orange, freshly  
grated nutmeg

'CUCUMBER MOJITO {15}

Light rum, cucumber and mint, lime  
juice, soda water and agave syrup

➔ PURCHASE RUM BY THE BOTTLE ➔

APEROL SPRITZ {16.5}

Aperol, Ruffino Prosecco, soda water  
and orange wedge

NAPA GIN AND TONIC {15}

Rigby American Gin, tonic, rosemary  
simple syrup, orange juice, lime juice,  
rosemary sprig and an orange slice

TE-KILLA TIME {15.5}

Real del Valle 100% Agave Reposado,  
cucumber, absinthe, lime and  
pineapple, simple syrup, served up

SMOKED OLD FASHIONED {15}

Elijah Craig Smoked Bourbon,  
bitters, Luxardo cherry, orange peel,  
simple syrup, rosemary sprig

AMERICAN MULE {15}

Hendry's American Vodka, Amaro  
Averna, ginger beer and lime

PILIKIA MARGARITA {15}

Real del Valle 100% Agave Blanco  
Tequila, Triple Sec, lime juice, agave  
syrup, orange bitters and lime wedge  
MAKE IT SPICY! SERRANO CHILE & OJ

COCONUT MARGARITA {15}

Real del Valle 100% Agave Blanco  
Tequila, triple sec, lime juice, cream  
of coconut, toasted coconut, and a  
pineapple slice

ESPRESSO MARTINI {15.5}

Hendry's American Vodka, cold brew  
espresso, Fee Brothers foam, Kahlúa  
and coffee beans

FISHERMAN'S MARY {15.5}

Hendry's American Vodka,  
housemade Bloody Mary mix, served  
with bamboo-skewered shrimp,  
pimento-stuffed olive, lime and  
pickled green bean

BLUEWATER PUNCH LITER {30}

Catalina Rum Company light rum  
and aged dark rum, Funkin Passion  
Fruit, fresh pineapple juice, fresh  
orange juice and orgeat

OYSTER SHOOTERS

\*MICHELADA {5}

Beer, Tajin, Worcestershire, Tabasco  
and lime wedge

\*SHUCKER'S CHOICE {6}

Vodka, Bloody Mary mix, horseradish  
and lemon wedge

NON-ALCOHOLIC

GONE IS THE GIN {14.5}

Ritual Gin Alternative, peach purée,  
lemon juice, rosemary syrup, club soda

"BAJA" MOCKTAIL MULE {14.5}

Ritual Tequila Alternative, cucumber  
slices, lime juice, passion fruit purée,  
agave syrup, Fever Tree ginger beer

NA SPRITZ {14.5}

Ritual Aperitif Alternative,  
Mionetto Non-Alcoholic Prosecco,  
Fever Tree tonic

BEVERAGES

KOPU DISTILLED / SPARKLING  
WATER 700ML {8}

ICED TEA, LEMONADE, SODA, HOT  
TEA & COFFEE {4}

BREWSKIES

DRAFT

HIGH SPOT, 182 IPA {8.5}

HIGH SPOT, 289 BLONDE {8.5}

HIGH SPOT, 152 AMBER {8.5}

MIND HAZE, HAZY IPA {9}

CALI SQUEEZE BLOOD ORANGE  
HEFEWEIZEN {9}

UNION JACK, IPA {9}

FIRESTONE WALKER, CERVEZA {9}

805 BLONDE ALE {9}

FIG MTN LIZARD'S MOUTH IPA {10}

DRAFT BEER FLIGHT  
CHOICE OF THREE 5OZ SAMPLES {10}

BOTTLES

MICHELOB ULTRA {7.5}

COORS LIGHT {7.5}

BECK'S (NON-ALCOHOLIC) {7.5}

MODELO {8}

STELLA ARTOIS {8}

HEINEKEN {8}

WINE

6OZ / 9OZ / BOTTLE AVAILABLE  
LISTED SWEETEST TO LEAST SWEET OR  
MILDER TO STRONGER

ROSÉ ALL DAY

Château d'Esclans, Whispering Angel, France . 15 / 22 / 58

Frequency, Rose, Santa Barbara . . . . . 16 / 24 / 62

Margerum, Grenache, Santa Barbara . . . . . 14 / 21 / 52

BUBBLY

Ruffino, Prosecco, Italy . . . . . 12 / 46

Veuve du Vernay, Sparkling Brut, France. . . . . 10.5 / 48

Veuve Clicquot Yellow Label, Champagne, France . . . 120

SAUVIGNON BLANC

Emmolo by Caymus, Suison/Napa . . . . . 13.5 / 20.5 / 52

Oyster Bay, New Zealand . . . . . 12 / 18 / 46

Storm, Santa Ynez Valley . . . . . 16 / 24 / 62

CHARDONNAY

Fess Parker, Santa Barbara . . . . . 13.5 / 20.5 / 52

Nielson, Santa Barbara. . . . . 13 / 19 / 50

Rombauer, Carneros, Napa . . . . . 84

Trefethen, Oak Knoll, Napa. . . . . 15 / 22.5 / 58

Chalk Hill, Sonoma. . . . . 13 / 19.5 / 50

Pahlmeyer, Napa. . . . . 160

WHITE VARIETALS

Kung Fu Girl, Riesling, WA. . . . . 12 / 18 / 46

Maso Canali, Pino Grigio, Italy . . . . . 13.5 / 20 / 52

J. Wilkes Pinot Blanc, Sta. Maria Valley . . . . 12.5 / 17 / 48

Frequency Blend, (Viogner/Grenache),  
Santa Barbara. . . . . 16.5 / 25 / 66

Harvey & Harriet White Blend, Paso Robles . 14.5 / 21 / 54

PINOT NOIR

Melville Estate, Santa Rita Hills . . . . . 16.5 / 24 / 63

Paradise Springs, Santa Rita Hills. . . . . 17 / 25 / 66

Carmel Road, Monterey . . . . . 12.5 / 19 / 50

Gary Farrell, Russian River Valley. . . . . 88

Lingua Franca "Avni", OR. . . . . 18.5 / 27.5 / 72

CABERNET SAUVIGNON

Avalon, Napa Cellars, Napa . . . . . 12 / 18 / 46

John Anthony Serial, Paso Robles . . . . . 14 / 21 / 54

Austin Hope, Paso Robles . . . . . 22 / 32 / 90

Jordan, Alexander Valley. . . . . 120

RED VARIETALS

Querceto, Chianti Classico, Tuscany . . . . . 13 / 20 / 48

Carr Cab Franc, Santa Ynez Valley. . . . . 56

Frequency, GSM, Santa Barbara . . . . . 17 / 25.5 / 66

Carr, Grenache, Lyons Vineyard  
Los Olivos District, Santa Barbara . . . . . 16.5 / 24.75 / 60

WINE VINTAGES ARE CURRENT BASED ON AVAILABILITY.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may  
increase cancer risk, and, during pregnancy, can cause birth defects. P65Warnings.ca.gov/alcohol.