



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}

Wasabi aioli, orange tobiko, wakame
salad and pickled ginger

OYSTERS ROCKEFELLER {20}

Creamed spinach, Romano cheese, and bacon

CHILLED SHRIMP COCKTAIL {18} GF

With housemade cocktail sauce and chive oil

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes
and vinaigrette

CAESAR SALAD {14} V

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}

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

SUSHI

SURFRIDER ROLL {18} 🔥

Tempura shrimp, krab mix and avocado topped
with ahi sashimi, sriracha and 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
chopped jalapeño, crispy carrot strings, spicy mayo
and sriracha

DIETARY



AVAILABLE GLUTEN FREE



AVAILABLE VEGETARIAN/VEGAN



SPICY

SUMMER 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

STRIPED BASS, LOCAL {32} GF

Pan-roasted and served with corn,
asparagus, grape tomato, chive oil and
scalloped potatoes

PAN-SEARED SALMON, NORWAY {34} GF

Scalloped potatoes, sautéed spinach,
cremini mushrooms and red chimichurri

BLACKENED SWORDFISH, PACIFIC {40} 🔥

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

WALNUT CRUSTED HALIBUT, AK {42}

Orange zest and walnut crusted with
lemon caper butter served with scalloped
potatoes and asparagus

SEASONAL SPECIAL ~ A TASTE OF SPAIN

SEAFOOD PAELLA VALENCIANA {32}

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice
with saffron, petite peas and red piquillo peppers

➔ SUGGESTED WINE PAIRING: FREQUENCY, GSM, SANTA BARBARA ...17 / 25.5 / 66 ➔

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

Cremeni 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

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 cheese

*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

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

SIDES {8 EACH}

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

*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.

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

EL CUBANO {15}

Aged dark rum, soda water, splash
of coke, a slice of lime

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

'CUCUMBER MOJITO {15}

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

PURCHASE 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}

Cityline 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}

Cityline Vodka, cold brew espresso,
Fee Brothers foam, Kahlúa and
coffee beans

FISHERMAN'S MARY {15.5}

Cityline 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.



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NEW ENGLAND CLAM CHOWDER

{CUP 11.5} {BOWL 14.5}

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➔ 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}

Wasabi aioli, orange tobiko, wakame
salad and pickled ginger

OYSTERS ROCKEFELLER {20}

Creamed spinach, Romano cheese, and bacon

CHILLED SHRIMP COCKTAIL {18} GF

With housemade cocktail sauce and chive oil

CRAB & AVOCADO SALAD {20} GF

Arugula, mixed greens, grape tomatoes
and vinaigrette

CAESAR SALAD {14} V

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}

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

SUSHI

SURFRIDER ROLL {18} 🔥

Tempura shrimp, krab mix and avocado topped
with ahi sashimi, sriracha and 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
chopped jalapeño, crispy carrot strings, spicy mayo
and sriracha

DIETARY



AVAILABLE GLUTEN FREE



AVAILABLE VEGETARIAN/VEGAN



SPICY

SUMMER 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

STRIPED BASS, LOCAL {32} GF

Pan-roasted and served with corn,
asparagus, grape tomato, chive oil and
scalloped potatoes

PAN-SEARED SALMON, NORWAY {34} GF

Scalloped potatoes, sautéed spinach,
cremini mushrooms and red chimichurri

BLACKENED SWORDFISH, PACIFIC {40} 🔥

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

WALNUT CRUSTED HALIBUT, AK {42}

Orange zest and walnut crusted with
lemon caper butter served with scalloped
potatoes and asparagus

SEASONAL SPECIAL ~ A TASTE OF SPAIN

SEAFOOD PAELLA VALENCIANA {32}

Shrimp, clams, mussels, Spanish chorizo, and chicken atop Arborio rice
with saffron, petite peas and red piquillo peppers

➔ SUGGESTED WINE PAIRING: FREQUENCY, GSM, SANTA BARBARA ...17 / 25.5 / 66 ➔

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

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 cheese

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

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

SIDES {8 EACH}

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

*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

EL CUBANO {15}

Aged dark rum, soda water, splash
of coke, a slice of lime

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

'CUCUMBER MOJITO {15}

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

PURCHASE 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}

Cityline 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}

Cityline Vodka, cold brew espresso,
Fee Brothers foam, Kahlúa and
coffee beans

FISHERMAN'S MARY {15.5}

Cityline 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