



SMALL PLATES

PICNIC BOARD

*chef's selection of cheese & charcuterie,
traditional accompaniments* 24

PRETZEL BOARD

*sliced bratwurst, whole grain mustard, pickled vegetables,
smoked onion cheese sauce* 18

NEWPORT SUSHI ROLL

*spiced ahi tuna, cucumber, daikon sprouts, avocado,
soy-rice paper, sriracha aioli* 18 LF

CALIFORNIA ROLL

crab, avocado, cucumber, nori, seasoned rice 18 LF

JUMBO LUMP CRAB CAKE

*jonah crab claw, blue lump crab, shaved fennel & apple slaw,
whole grain mustard remoulade* 24

TEXAS STYLE BEEF RIBS

roasted boysenberry bbq sauce, buttermilk crispy shallots 16

CALAMARI

*rings & tentacles, spiced cornmeal dredge,
garlic aioli, cocktail sauce* 18

SOUPS & GREENS

CHICKEN TORTILLA SOUP 8

TOMATO BISQUE

roquefort crostini 8

LITTLE GREEN SALAD

*baby greens, heirloom tomato, cucumber, radish,
citrus vinaigrette* 8 V GF

CAESAR SALAD

*hearts of romaine, white anchovy, hand torn garlic croutons,
parmesan reggiano, black garlic caesar dressing* 14

SEAFOOD LOUIE

*chopped romaine, blue crab, gulf shrimp, avocado,
cucumber, egg, tomato, louie dressing* 22

BEET SALAD

*pickled beets, baby greens, grapefruit, whipped ricotta,
seeded cracker, turmeric dressing* 16 LF V GF

MODERN CAPRESE

*compressed watermelon, heirloom tomato,
di stefano burrata, basil pesto, baguette* 16 V

PRIME STEAKS & CHOPS

6oz TENDERLOIN

charred heirloom tomato 40

10oz TENDERLOIN

charred heirloom tomato 58 GF

20oz BONE-IN-RIBEYE

confit elephant garlic 60 GF

10oz GRASS FED SKIRT STEAK

yucca fries 45

SONOMA RACK OF LAMB

mint harissa, papadam 42 GF

SAUCES

CHOOSE 1

BOURBON PEPPERCORN

TRUFFLE & HERB BUTTER

BÉARNAISE

MAITRE D'HOTEL BUTTER

CHIMICHURRI

HORSERADISH CREAM

SIDES 8

TWICE BAKED LOADED POTATO

*aged cheddar, green onion, sour cream,
applewood bacon*

FORAGED MUSHROOM

shallots, cognac, mascarpone, fines herbs V

HAND CUT KENNEBEC FRIES

coarse salt, parsley V

STEAKHOUSE ONION RINGS

beer batter, house ranch V

TRIPLE CHEESE MAC

gouda, sharp cheddar, pecorino, truffle, herbed ritz crust V

GRILLED ASPARAGUS

sauce gribiche V

PARMESAN TRUFFLE FRIES

garlic confit, white truffle oil, parsley, parmesan snow V

BRUSSEL SPROUTS

applewood bacon, apple cider, sunny egg

PIZZAS & FLATBREADS

ENJOY ANY OF OUR PIZZAS OR FLATBREADS WITH CAULIFLOWER CRUST

MARGHERITA PIZZA *fresh tomato sauce, mozzarella, basil, olive oil* 14 V

SAUSAGE PIZZA *fennel & pork sausage, fresh tomato sauce, mozzarella, fontina, fennel frond* 16

WILD MUSHROOM FLATBREAD *smoked onion fondue, boursin, foraged mushroom, garlic & rosemary oil* 16 V

BLTA FLATBREAD *mozzarella, fontina, applewood bacon, heirloom tomato, iceberg, house ranch* 16

REUBEN FLATBREAD *shaved pastrami, swiss cheese, toasted carraway slaw, thousand island* 16

COMPOSED ENTRÉES

FAROE ISLES SALMON

*pea puree, scalloped yukon potato, fennel slaw,
chili infused salmon roe* 36 LF GF

CHILEAN SEABASS

*okinawa potato puree, miso roasted turnip,
wilted greens, black garlic ponzu* 42 LF

FISH & CHIPS

*ale-battered haddock, kennebec fries,
charred lemon, malt vinegar tartar sauce* 22

MUSHROOM BOLOGNAISE

*rigatoni, foraged mushroom ragout,
roasted maitake, truffle pecorino* 24 LF V

SMOKED PORK SHANK

anson mills grits, shrimp & tasso ham, redeye gravy 32

ROAST JIDORI CHICKEN

*white cheddar whipped potato,
buttered vegetables, pan jus* 26

NEWPORT BEACH ANGUS BURGER

ENJOY AS A BEYOND BURGER

*butter lettuce, red onion, vine ripe tomato, cheese,
thousand island, pickle, brioche bun, kennebec fries* 18

SATURDAY FEATURE | BBQ PLATE

*baby back ribs, st. louis hot link,
potato salad, corn cobb*

LF Light Fare V Vegetarian GF Gluten Free

Please notify us of any food allergies. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness.

Parties of 8 or more are subject to an automatic increase of 22% gratuity



COCKTAILS

GOOD VIBES ONLY
*teremana tequila, cynar,
pineapple gum, lime*
14

ROYAL GIMLET
*empress gin, muddled cucumber,
simple, lemon, splash of soda water*
14

1954
*ketel one vodka, simple,
lime, mint & basil*
15

CLASSIC DAIQUIRI
*the real mccoys rum,
simple, lime*
13

SMOKED OLD FASHION
*woodinville bourbon,
simple, bitters*
16

HIGH PASSION
*kikori whiskey, yuzuri liqueur,
passionfruit syrup, lemon*
14

STRAWBERRY PROSECCO SPRITZER
*belvedere, st. germaine, strawberry
simple, lemon, topped with prosecco*
15

PRICKLY PEAR MARGARITA
*don julio, prickly pear
simple, lime*
16

SOUTHERN HONEY BEE
*bulleit bourbon,
honey simple, lemon*
14

EMPRESS BELLE
*empress gin, cointreau,
simple, lemon*
15

EL CANTARITO
*casamigos tequila reposado, agave,
grapefruit, oranges, lime*
16

DRAFT BEER

SEE SERVER FOR ROTATING TAP

COORS LIGHT | PACIFICO | STELLA
MANGO CART WHEAT ALE | ELYSIAN SPACE DUST IPA

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

CAVICCHIOLI PROSECCO 187ML | NV, Veneto, Italy 10
PIPER SONOMA BLANC DE BLANCS | Sonoma County 12
ROEDERER ESTATE BRUT 15

CHARDONNAY

2018 SEASUN | North Coast 10
2019 SONOMA-CUTRER | Russian River Ranches 12
2018 OUTERBAND | Sonoma Coast 13
2017 PATZ & HALL | Sonoma Coast 18
2020 ROMBAUER | Carneros 23

SAUVIGNON BLANC

2019 WILDSONG | Marlborough, New Zealand 8
2020 EMMOLO BY CAYMUS | Napa Valley 9
2019 Z. ALEXANDER BROWN | St. Lucia, CA 10
2020 TWOMEY | Sonoma County 14
2019 CLOUDY BAY | New Zealand 17

OTHER WHITES

2019 MASI AGRICOLA, PINOT GRIGIO | Masianco, Della Venezia 8
2017 RUFFINO, PINOT GRIGIO | Pontassieve 9
2020 BODEGA GARZON, RESERVE | Albarino, Uruguay 10

ROSE

2020 AIX | Coteaux D'Aix-En-, Provence 9
2020 DAOU DISCOVERY | Paso Robles 11
2020 WHISPERING ANGEL | Provence, France 13

PINOT NOIR

2018 ELOUAN | Oregon 12
2018 OUTERBOUND | Russian River Valley 15
2018 FOLEY | Sta. Rita Hills 18

MERLOT

2017 MARKHAM | Napa Valley 13

CABERNET

2019 JOSH | North Coast 10
2018 OUTERBOUND | Alexander Valley 13
2019 AUSTIN HOPE | Paso Robles 18
2018 FAUST | Napa Valley 25

OTHER REDS

2016 TRINITAS OLD VINE, ZINFANDEL | Mendocino 12
2019 RUTA 22, MALBEC | Mendoza, Argentina 13
2018 TOOTH & NAIL RED BLEND | Paso Robles 13
2018 MAD HATTER TUCK BECKSTOFFER, RED BLEND | Napa Valley 16
2017 E. GUIGAL, CHATEAUNEUF DE PAPE | France 17
2018 PARADUXX, PROPRIETARY, RED BLEND | Napa Valley 19
2019 PRISONER RED BLEND | Napa Valley 24