



## PRIX FIXE GROUP DINNER

### FIRST

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SEASONAL SOUP

or

GREENS

### SECOND

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PLANK SCOTTISH SALMON

*Butternut Squash Puree | Artichoke | Pancetta*

or

CAGE FREE CHICKEN

*Wilted Chard | Potato Disc | Whole Grain Mustard Sauce*

or

Flat Iron Steak

*Fall Salad | Truffle Potato Frites | Burnt Chili Béarnaise*

### DESSERT

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CHEF'S CHOICE

\$46 per person  
*Plus Tax & Gratuity*

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## WINE

### ADDITIONAL WINE BY THE BOTTLE LIST AVAILABLE

WHITE	5oz	9oz	bottle
Featured White – <b>Rotating Selection</b>	9	14	39
Chateau St. Michelle, <b>Riesling</b> , Washington	9	14	40
Placido, <b>Pinot Grigio</b> , Tuscany, Italy	9	14	40
“Hogwash”, Grenache <b>Rose</b> , California	11	16	49
J.Lohr “Riverstone”, <b>Chardonnay</b> , California	11	16	49
Matanzas Creek, <b>Sauvignon Blanc</b> , California	14	19	60
Conundrum, <b>White Blend</b> , California	14	19	60
<b>RED</b>	5oz	9oz	bottle
Featured Red - <b>Rotating Selection</b>	9	14	39
“Altos del Plata”, <b>Malbec</b> , Mendoza, Argentina	9	14	39
Beringer Founders Estate, <b>Merlot</b> , California	9	14	39
Louis M. Martini, <b>Cabernet Sauvignon</b> , California	12	17	54
Conundrum, <b>Red Blend</b> , California (1L)	14	19	72
Chalk Hill, <b>Pinot Noir</b> , Sonoma, California	15	20	67
Robert Mondavi Winery, <b>Cabernet Sauv</b> , Napa	16	22	70
Patz & Hall, <b>Pinot Noir</b> , Sonoma, California	20	28	84
<b>SPARKLING</b>		glass	bottle
Ruffino, Prosecco, Veneto, Italy		9	43
Chandon, Brut Classic, California		16	60

## DRAFT BEER

ANGEL CITY - Lager, LAGER 4.8% ABV <i>Refreshing, honey grapefruit &amp; citrus notes, subtle tart bite</i>	7
LAGUNITAS - IPA, 6.1% ABV <i>Medium-bodied, copper-hued beer brewed with balanced hops</i>	8
GOLDEN ROAD, WOLF AMONG WEEDS, IPA, 8% ABV <i>Golden full-bodied hop forward IPA with spice notes</i>	8
TENAYA CREEK – 702 – PALE ALE, 5.2% ABV <i>Balanced Hop forward Pale Ale with hints of pine &amp; citrus finish</i>	8
SAINT ARCHER WHITE ALE 5% ABV <i>Crisp brew with tart citrus, spicy coriander, &amp; orange notes</i>	8

## BOTTLE & CAN

### LOCAL

ANGEL CITY, PILSNER, 5.6%	8
ANCHOR STEAM, CALIFORNIA LAGER, 4.9%	8
LAGUNITAS -LITTLE SUMPIN', AMERICAN PALE ALE, 7.5%	8
BARLEY FORGE, NOM NOM, MANGO HEFEWEIZEN, 5.8%	8
ALESMITH -IPA, 7.25%	8

### GLOBAL

Stella Artois   Sam Adams   Guinness	8
Corona   Modelo   Heineken   Blue Moon	8
Budweiser   Bud Light   Michelob Ultra	7



## HOUSE COCKTAIL'S

MOSCOW MULE (Draft) <i>Russian Standard Vodka   Cock &amp; Bull Ginger Beer   Fresh Lime</i>	11
BRAMBLEBERRY JULEP <i>Fresh Blackberry   Domain de Canton Ginger   Elijah Craig Bourbon   Rittenhouse Rye   Cucumber   Burnt Sugar</i>	16
PALOMA Del Sur <i>El Silenco Mezcal   Grapefruit   Lime   Spritzer   Lavender Salt</i>	13
DISTRICT COSMOPOLITAN <i>Beluga Noble Vodka   Aperol   Hibiscus-Cranberry-Coulis   Ginger   Lemon</i>	14
BEETNIK <i>Roasted Apple &amp; Beet Infused Applejack &amp; Vodka   Lemon   Dill</i>	13
LAVENDER BLOSSOM <i>Makers Mark Bourbon   Lemon   Lavender   Egg White   Bitters</i>	14
SUMMER TEA <i>Botanist Gin   Pimm's   Ginger   Lemon   Cucumber   Blueberry</i>	13
PISCO SOUR <i>Capurro Acholado Pisco   Lime   Egg White   Angostura</i>	14

## STRONG MEDICINE

MORPHINE <i>Mushroom Infused Applejack   Punt E Mes   Cynar   Orange Bitters   Black Salt</i>	14
PENICILLIN <i>Scotch   Lemon   Ginger   Honey   Peet</i>	14
NICOTINE <i>Toasted Cacao Nib Infused Amaro Nonino   Mezcal   Rum   Slivovitz   Dry Curacao   Espresso Reduction   Smoke   Black Walnut Bitters</i>	15
OPIUM* <i>Bombay East Gin   Pamplemousse   Rose Water   Lemon   Campari   Lillet Rose   Riesling</i>	15

\*Best Tasting Cocktail -2017 M International Mixology Competition

## HISTORY

OLD FASHIONED c. 1803, New York <i>Woodford Bourbon   Bitters   Brandied Cherry</i> <i>-add smoke \$2</i>	14
DARK N' STORMY c. 1850 Bermuda <i>Goslings Dark Rum   Ginger   Seltzer   Lime</i>	13
NEGRONI (SMOKED) c.1920, New York <i>Botanist Gin   Carpano Antica   Campari</i>	15
TEQUILA DAISY “MARGARITA” c.1930's, Mexico <i>Milagro Tequila   Cointreau   Fresh Lime   Spritzer</i>	14
BRANDY CRUSTA c. 1930, New York <i>Courvoisier Cognac   Cointreau   Maraschino   Lemon</i>	14