

# SUMMER

Seasonal cooking with everything less than 595 calories

## FLATBREADS Gluten-Sensitive Flatbread (add 20 cal) +2

- PESTO CHICKEN AND FRESH MOZZARELLA** 11.5  
balsamic cipollini onions, wood-grilled red peppers, arugula (510 cal)
- ☀️ **WOOD-GRILLED CORN, AGED CHEDDAR AND SPICED BACON** 12  
sour cream, lime (590 cal)  
🍷 *Santa Margherita, Pinot Grigio, Alto Adige, Italy '23*
- PHILLY CHEESESTEAK** 15  
beef tenderloin, cipollini onions, wood-grilled red peppers, provolone cheese sauce (540 cal)
- ROASTED TOMATO** 11.5  
mozzarella, Parmesan, basil (440 cal)
- ALL-NATURAL PEPPERONI** 12.5  
roasted tomato, mozzarella, Parmesan, basil (580 cal)
- ☀️ **CHIPOTLE BBQ SHRIMP** 14.5  
grilled pineapple, feta cheese, wood-grilled poblano peppers (490 cal)  
🍷 *Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '22/'23*

## STARTERS

- LUMP CRAB CAKE** 15.5  
Maryland-style, mustard sauce (290 cal)
- ☀️ **SLOW-ROASTED MEATBALLS** 11  
porcini-dusted veal, pork, grass-fed beef, tomato-basil sauce, brick-oven bread (580 cal)  
🍷 *Banfi, Chianti Superiore, Tuscany, Italy '21/'22*
- GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS** 13.5  
celery hearts, radishes, brick-oven bread, green olives (580 cal)
- AVOCADO TOAST** 10  
wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic (390 cal)
- LUMP CRAB AND SHRIMP-STUFFED MUSHROOMS** 13.5  
creamed spinach, panko breadcrumbs (240 cal)
- ☀️ **AHI TUNA TARTARE\*** 14.5  
handline tuna, wasabi-avocado mousse, tropical salsa (350 cal)  
🍷 *A to Z Wineworks, Rosé, Oregon '22/'23*

## SOUPS

- ☀️ **SUMMER CORN** 7.5 | 8.5  
bacon, chives (200/280 cal)
- CHICKEN TORTILLA** 7.5 | 8.5  
tortilla strips, chives (180/230 cal)
- LOBSTER BISQUE** 8.5 | 9.5  
sherry, chives (430/520 cal)

## SALADS

- ☀️ **WATERMELON AND TOMATO** 9.5  
arugula, cucumbers, toybox tomatoes, feta, lime vinaigrette (210 cal)  
🍷 *Jansz, Brut Rosé, Tasmania, Australia NV*
- ROMAINE CAESAR** 10  
Parmesan croutons (370 cal)
- FIELD GREENS** 8  
organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette (210 cal)

## ENTRÉE SALADS

- WOOD-GRILLED TENDERLOIN\*** 22.5  
baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (470 cal)
- ☀️ **SESAME-GRILLED SALMON\*** 23.5  
organic greens, mango, jicama, lemongrass sauce, wood-grilled red peppers, toasted sesame dressing (510 cal)  
🍷 *Diatom by Brewer-Clifton, Chardonnay, Santa Barbara County '23*
- GRILLED CHICKEN BREAST AND FARRO** 18  
arugula, grapes, cucumbers, toybox tomatoes, watermelon radish, feta, lemon garlic vinaigrette (580 cal)
- ☀️ **MAUI TUNA CRUNCH\*** 22  
seared handline tuna, organic greens, mango, almonds, wood-grilled red peppers, toasted sesame dressing (360 cal)  
🍷 *J Vineyards, Pinot Gris, California '22*

## MAY WE SUGGEST...

- WILD ALASKA SALMON\*** (Limited Availability) 35.5  
lemon-fennel relish, roasted asparagus, mascarpone risotto (590 cal)  
🍷 *Rombauer, Chardonnay, Carneros '21/'22*
- CARAMELIZED GRILLED SEA SCALLOPS** 31  
roasted asparagus, mascarpone risotto (460 cal)  
🍷 *La Crema, Chardonnay, Monterey '22*
- BRICK-OVEN ROASTED CHILEAN SEA BASS** 37.5  
roasted mushrooms, wild rice pilaf, snow peas, ginger-sesame glaze (520 cal)  
🍷 *Torres 'Celeste', Verdejo, Rueda, Spain '22*
- CEDAR PLANK-ROASTED SALMON\*** 26.5  
Norwegian salmon, French green beans, marble potatoes, dill-mustard sauce (550 cal)  
🍷 *Crossbarn by Paul Hobbs, Chardonnay, Sonoma Coast '22/'23*
- WOOD-GRILLED KONA CRUSTED LAMB LOIN\*** 33  
roasted asparagus, Yukon mash, herb butter (580 cal)  
🍷 *Lake Sonoma, Cabernet Sauvignon, Alexander Valley '19*
- FILET MIGNON\* AND MAINE LOBSTER TAIL** 45  
roasted asparagus, marble potatoes, herb butter (550 cal)  
🍷 *The Prisoner, Red Blend, California '22*

## ENTRÉES

- ROTISSERIE HALF CHICKEN** 23.5  
French green beans with roasted tomatoes, wild rice pilaf, grilled lemon-honey glaze (590 cal)
- WOOD-GRILLED SHRIMP AND GRITS** 24  
chorizo, bacon, tomatoes, stone-ground grits (540 cal)
- ☀️ **WOOD-GRILLED DRY-RUBBED PORK CHOP\*** 27  
grilled lemon-honey glaze, braised red cabbage, golden raisins (540 cal)  
🍷 *Flowers, Pinot Noir, Russian River Valley '22*
- WOOD-GRILLED BONELESS RAINBOW TROUT** 24  
roasted asparagus, marble potatoes, dill-mustard sauce (460 cal)
- BRICK-OVEN GNOCCHI** 21  
blistered marinated tomatoes, pesto, mozzarella, herb salad (570 cal)
- ☀️ **WOOD-GRILLED FILET MIGNON\*** 6 oz 34 | 8 oz 38  
roasted mushrooms, roasted asparagus, Yukon mash, red wine sauce (6 oz 520 cal / 8 oz 580 cal)  
🍷 *Faust, Cabernet Sauvignon, Napa Valley '21/'22*

## ENTRÉE ACCOMPANIMENTS

- LEMON GRILLED SHRIMP SKEWER** (120 cal) 10
- WOOD-GRILLED MAINE LOBSTER TAIL** (110 cal) 12.5
- CARAMELIZED GRILLED SEA SCALLOPS** (90 cal) 11.5

## FOR THE TABLE

- MAC 'N' CHEESE** 7.5  
Parmesan panko, provolone cheese sauce (590 cal)
- ☀️ **STREET CORN SKILLET** 7.5  
bacon, chives, Parmesan panko, lime-sour cream (470 cal)
- KOREAN BBQ BABY CARROTS** 7.5  
gochujang chili paste, honey, ginger, sesame seeds (280 cal)
- LOADED POTATO SKILLET** 7.5  
provolone cheese sauce, bacon, chives (520 cal)
- TRUFFLED RISOTTO** 9  
mascarpone risotto, truffles (510 cal)



☀️ Our favorites 🍷🍷🍷 Pairs well with

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.



# SUMMER WINE FLIGHT

A TRIO OF WINES FROM PASO ROBLES, CALIFORNIA

**PESSIMIST BY DAOU**, Red Blend '22  
**DAOU**, Cabernet Sauvignon '22  
**AUSTIN HOPE**, Cabernet Sauvignon '22

9 OZ FLIGHT \$20  
 (230 CAL)



## WHITE/ROSÉ

(150 cal per 6-oz glass | 220 cal per 9-oz glass)

### SPARKLING

(120 cal per 5-oz glass)

Riondo, Prosecco, Veneto, Italy NV  
 Gelida, Brut Grand Reserva, Cava, Spain '18  
 Jansz, Brut Rosé, Tasmania, Australia NV  
 Roederer Estate, Brut, Anderson Valley NV  
 Delamotte, Brut, Champagne, France NV

### SAUVIGNON BLANC

Les Légendes by Lafite, Bordeaux, France '22/'23  
 Emmolo by Caymus, Napa/Solano Counties '22/'23  
 Change by Gerard Bertrand, France '21/'22  
 Spy Valley, Marlborough, New Zealand '22/'23  
 Honig, Napa Valley '23

### ROSÉ

Jean-Luc Colombo 'Cape Bleue', Méditerranée, France '22/'23  
 A to Z Wineworks, Oregon '22/'23  
 Whispering Angel, Côtes de Provence, France '22/'23

### RIESLING AND GRÜNER VELTLINER

Prüm 'Essence', Riesling, Mosel, Germany '21/'22  
 Laurenz V. 'Singing', Grüner Veltliner, Austria '22  
 Chateau Ste. Michelle 'Eroica', Riesling, Columbia Valley '22/'23

glass	btl
9	45
	55
12	60
	76
	110

6 oz	9 oz	btl
10	15	40
		46
		50
15	23	60
		62

### CHARDONNAY

Narrative, California '22  
 Chateau Ste. Michelle 'Mimi', Horse Heaven Hills '21  
 Laroche 'Mas La Chevalière', Languedoc, France '22  
 Sea Sun by Caymus, California '22  
 La Crema, Monterey '22  
 Cambria 'Katherine's Vineyard', Santa Maria Valley '22  
 Diatom by Brewer-Clifton, Santa Barbara County '23  
 Crossbarn by Paul Hobbs, Sonoma Coast '22/'23  
 Domaine Louis Moreau, Chablis, Burgundy '22/'23  
 Flowers, Sonoma Coast '22/'23  
 Rombauer, Carneros '21

6 oz	9 oz	btl
9	14	36
11	17	44
		48
		50
13	19	52
		58
15.5	23	62
16	24	64
		68
		82
21.5	32	86

### PINOT GRIGIO/PINOT GRIS

Santa Julia, Pinot Grigio, Mendoza, Argentina '23  
 J Vineyards, Pinot Gris, California '22  
 Santa Margherita, Pinot Grigio, Alto Adige, Italy '23

10	15	40
13	19	52
15	23	60

### INTERESTING WHITES

Jam Jar 'Sweet White', Moscato, South Africa '22/'23  
 Yalumba, 'Y Series', Viognier, South Australia '21/'22  
 Torres 'Celeste', Verdejo, Rueda, Spain '22  
 Vincent et Tania Carême 'Spring', Chenin Blanc, Vouvray, France '19/'20

9	13	36
		42
12	18	48
		50

## DRINK THEM BEFORE THEY'RE FAMOUS

EXCEPTIONAL WINES  
 FOR YOUR DISCOVERY  
 (150-230 CAL)

**MÉTIER BY DELILLE CELLARS, SAUVIGNON BLANC**, Columbia Valley, Washington '23  
*A new label by acclaimed winery Delille Cellars, known for pioneering Bordeaux-inspired wines from Washington state.*

6 oz	9 oz	btl
12	18	48

**ROSEBLOOD D'ESTOUBLON, ROSÉ**, Provence, France '23  
*The first nationally distributed vintage of legendary Château d'Estoublon's Provence Rosé to arrive in the US.*

14	21	56
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**CAP MARITIME 'COASTAL', PINOT NOIR**, Cape South Coast, South Africa '21  
*A new Pinot Noir from Marc Kent, the maverick and legendary winemaker of South Africa.*

14.5	22	58
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**MÉTIER BY DELILLE CELLARS, CABERNET SAUVIGNON**, Columbia Valley, Washington '21  
*A new label by acclaimed winery Delille Cellars, known for pioneering Bordeaux-inspired wines from Washington state.*

15	23	60
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## RED

(160 cal per 6-oz glass | 230 cal per 9-oz glass)

### PINOT NOIR

Screen Press, California '22  
 King Estate 'Inscription', Willamette Valley '22/'23  
 Benton-Lane, Willamette Valley '22/'23  
 Au Contraire, Russian River Valley '19  
 Meiomi, California '22  
 Innocent Bystander, Central Otago, New Zealand '22  
 Siduri, Santa Barbara '22  
 Belle Glos 'Balade', Arroyo Seco '22  
 Ponzi Vineyards 'Tavola', Willamette Valley '21/'22  
 Flowers, Russian River Valley '22  
 Etude, Carneros '19/'20

6 oz	9 oz	btl
10	15	40
		50
13.5	20	54
		56
15.5	23	62
		64
16.5	25	66
		74
		76
20.5	31	82
		84

### MERLOT

Juntos, Alicante, Spain '22/'23  
 Robert Hall, Paso Robles '20/'21  
 Chateau Ste. Michelle 'Indian Wells', Columbia Valley '20/'21  
 Stags' Leap, Napa Valley '20/'21

8	12	32
		52
16	24	64
		74

### INTERESTING REDS

Jam Jar 'Sweet Shiraz', South Africa '22  
 Famille Perrin 'Côtes du Rhône Réserve', Red Blend, France '21  
 Michael David 'Petite Petit', Petite Sirah, Lodi '20/'21  
 Torbreck 'Woodcutter's', Shiraz, Barossa Valley, Australia '22  
 'Saldo' by The Prisoner Wine Company, Zinfandel, California '21/'22  
 Tablas Creek 'Patelin de Tablas', Red Blend, Paso Robles '22  
 D66 'Others' by Dave Phinney, Red Blend, Côtes Catalanes, France '23

8	12	32
10	15	40
12.5	19	50
		60
		66
		70
		72

### CABERNET AND CABERNET BLENDS

Acquisition, California '22  
 Château de Parenchère, Bordeaux, France '19  
 Naturae by Gerard Bertrand, France '21/'22  
 Penfolds 'Max's', South Australia '21  
 Los Vascos 'Cromas', Gran Reserva, Colchagua Valley, Chile '21  
 Marc Brédif, Cabernet Franc, Chinon, France '21/'22  
 Franciscan, California '22  
 Lake Sonoma, Alexander Valley '21  
 DAOU, Paso Robles '22  
 Browne Family Vineyard, Columbia Valley '20  
 Leviathan, Red Blend, California '21/'22  
 The Prisoner, Red Blend, California '22  
 Faust, Napa Valley '21/'22  
 Austin Hope, Paso Robles '21/'22  
 Pahlmeyer 'Jayson', Red Blend, Napa Valley '23  
 Silver Oak, Alexander Valley '19  
 Cakebread Cellars, Napa Valley '21  
 Caymus, Napa Valley '22, 1 Liter  
 Far Niente, Napa Valley '21

6 oz	9 oz	btl
9	14	36
11.5	17	46
		50
13	19	52
		54
		62
		62
16	24	64
17.5	26	70
		70
		76
24	36	96
25.5	38	102
28.5	43	114
		120
		132
		140
		140
		170

### MALBEC

Tilia, Mendoza, Argentina '22/'23  
 Catena 'Vista Flores', Mendoza, Argentina '20/'21  
 Bodegas CARO 'Amancaya', Malbec Blend, Mendoza, Argentina '20/'21

9	14	36
13	20	52
		66

### ITALY, SPAIN AND PORTUGAL

Silk & Spice, Red Blend, Portugal '21/'22  
 Banfi, Chianti Superiore, Tuscany, Italy '21/'22  
 Sierra Cantabria Crianza, Tempranillo, Rioja, Spain '19/'20  
 Faustino V Reserva, Tempranillo, Rioja, Spain '16/'17  
 Antinori 'Peppoli', Chianti Classico, Tuscany, Italy '20  
 Fontanafredda 'Silver Label', Barolo, Italy '19

9	14	36
10	15	40
12	18	48
		48
		68
		86

## SEASONAL COCKTAILS

### HAWAIIAN PINEAPPLE COSMOPOLITAN

New Amsterdam Pineapple Vodka, orange liqueur, cranberry (230 cal)

13.5

### ESPRESSO MARTINI

Tito's Handmade Vodka, Caffè Borghetti Espresso liqueur, freshly brewed espresso (360 cal)

13

### CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry, cucumber, basil, lime (230 cal)

12

### PEACH RIESLING MULE

Prüm Riesling, Ketel One Botanical Peach & Orange Blossom Vodka, ginger beer, lime (180 cal)

12.5

### COUNT ME GIN

Gunpowder Irish Gin, ginger liqueur, fresh sour, coconut (330 cal)

15

### WATERMELON MARGARITA

Calirosa 'Rosa Blanco' Tequila, orange liqueur, fresh watermelon, mint (270 cal)

14

### PATRÓN PALOMA

Patrón Silver Tequila, grapefruit liqueur, fresh sour, Betty Buzz grapefruit soda (210 cal)

16

### OLD HAVANA

Ron Zacapa 23 Grand Reserva Rum, Riondo Prosecco, fresh sour, angostura bitters, mint (250 cal)

16

### NEW OLD FASHIONED

Woodford Reserve Kentucky Straight Bourbon Whiskey, orange peel, amarena cherry (180 cal)

14

### BROTHER'S BOURBON & BERRIES

Brother's Bond Straight Bourbon Whiskey, housemade mixed berry syrup, grilled lemon (200 cal)

15.5

## BUZZ-FREE

### SUMMER REFRESHER

Seedlip Grove 42, fresh watermelon, mint (220 cal)

9

### BOTANICAL SMASH

Seedlip Garden 108, white cranberry, cucumber, lime (80 cal)

9