

SALADS

- THAI NOODLE..... Large \$16^{.99}
Grilled chicken, carrot, cucumbers, scallion,
spicy peanut dressing
- CHOPPED Large \$16^{.99}
Romaine, chicory, grilled chicken, bacon, egg,
avocado, bleu cheese vinaigrette
- KALE & ROMAINE CAESAR..... Large \$16^{.99}
Garlic croutons, parmesan, Caesar dressing
(Add grilled chicken \$7 or grilled salmon* \$12)
- GRILLED SALMON SALAD* \$21^{.99}
Little gems, avocado, strawberry, cucumber,
sunflower seeds, yogurt vinaigrette

PIZZETTAS

- PEPPERONI \$16^{.49}
Tomato sauce, mozzarella, red onion,
hot honey
- BURRATA & TOMATO \$19^{.99}
Garlic, arugula, olive oil, parmesan
- FENNEL SAUSAGE \$19^{.99}
Tomato sauce, burrata, oregano, olives,
Calabrian chile
- PROSCIUTTO & PINEAPPLE \$19^{.99}
Tomato sauce, mozzarella, jalapeño

SIDES

- FRENCH FRIES \$5^{.00}
- SWEET POTATO FRIES \$5^{.00}
- FORBIDDEN RICE \$6^{.00}

HANDHELDS

Served with fries

- ACHIOTE MARINATED CHICKEN \$22^{.49}
Cabbage & radish slaw, roasted green chile mayonnaise,
ciabatta roll
- CUBANO..... \$21^{.99}
Citrus roast pork, smoked ham, jarlsberg, pickles,
dijonnaise, chipotle mayonnaise, ciabatta roll
- TURKEY, BACON & AVOCADO \$21^{.99}
Smoked cheddar, mixed greens, dijonnaise,
roasted pepper relish, ciabatta roll
- GRASS FED ANGUS BURGER* \$21^{.49}
Iceberg lettuce, house-made pickles, tomato,
red onion, JB’s special sauce
- BLACK BEAN BURGER \$19^{.99}
Jack cheese, avocado, arugula, pickled jalapeño,
tomato, red onion, mayonnaise
- AVOCADO TOAST \$14^{.99}
Sour wheat toast, toasted seeds,
pickled red onion, sea salt

PLATES

- PAN ROASTED SALMON* \$29^{.99}
Forbidden rice, cauliflower, Nantes carrot,
almond-caper salsa
- FETTUCINE..... \$29^{.99}
Wild Gulf shrimp, spinach, lemon, garlic,
Fresno chile, toasted breadcrumb
- GRILLED FLAT IRON STEAK* \$31^{.99}
Broccoli and shiitake mushroom fried rice,
grilled red onion, toasted sesame, soy glaze
- STIR FRY NOODLES..... \$22^{.99}
Marinated chicken, shiitake mushrooms, carrot,
broccoli, cashews, Chinese black bean sauce

BREAKFAST

Served daily until 9:30am

- TWO EGG BREAKFAST* \$14^{.99}
Cage-free eggs, herbed potatoes, toast and jam
(Add Niman Ranch ham, sausage or bacon \$5)
- CHICKEN APPLE SAUSAGE SCRAMBLE .. \$17^{.99}
Smoked mozzarella, scallions, herbed potatoes,
toast and jam
- BACON & AVOCADO OMELETTE \$17^{.99}
Aged cheddar, herbed potatoes, toast and jam
- BREAKFAST BURRITO \$16^{.99}
Scrambled eggs, black beans, Monterey jack
cheese, chipotle salsa, sour cream,
crispy potatoes
- AVOCADO TOAST \$14^{.99}
Sour wheat toast, toasted seeds,
pickled red onion, sea salt
(Add cage-free poached eggs* 1 for \$3 • 2 for \$5)
- KIMCHI FRIED RICE* \$16^{.99}
Two cage-free sunny-side up eggs, brown rice,
broccoli, scallion, chili crisp
(Add tofu or smoked ham \$5 each)
- BUTTERMILK PANCAKES \$12^{.99}
Sweet butter, pure maple syrup
- STEEL CUT OATS \$9^{.99}
Banana, brown sugar, toasted walnuts

SIDES

- NIMAN RANCH HAM, BACON
OR CHICKEN APPLE SAUSAGE \$5^{.00}
- TOAST & JAM \$4^{.00}
Choice of sourdough or wheat
- HERBED POTATOES..... \$4^{.50}
- CAGE-FREE EGG* \$3^{.00}

A.M. COCKTAILS

HAND SHAKEN BLOODY MARY
Ketel One Vodka, Elements Bloody Mary Elixir,
celery stalk, pepperoncini, filthy olive,
lime wedge, chili salt rim

BLOOD ORANGE SUNSET
Tito’s Handmade Vodka, Cointreau, blood orange
sour, freshly squeezed orange juice, orange wheel

SUNRISE MIMOSA
Patrón Silver Tequila, Mionetto Prosecco,
blood orange sour, orange juice, orange wheel

ESPRESSO MARTINI
Wheatley Vodka, Borghetti Espresso Liqueur,
Reál hazelnut, Owen’s Nitro-Infused Espresso,
espresso beans

TAX & GRATUITY NOT INCLUDED.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
This facility may use what, egg, soybean, milk, peanuts, tree nuts, and shellfish. Please speak to the manager on duty regarding any allergen-related issues. SMF 050826*

WINE LIST

WHITE

- 6oz / 9oz / Btl
- Black Pearl Chenin Blanc.....\$11.²⁵ / \$16.⁷⁵ / \$45
South Africa
- Honig Sauvignon Blanc, Napa.....\$14.²⁵ / \$21.²⁵ / \$59
- Grigich Hills Fume Blanc, Napa.....\$15.²⁵ / \$22.⁷⁵ / \$65
- Carmel Road Chardonnay.....\$10.²⁵ / \$15.²⁵ / \$41
Monterey
- Frank Family Chardonnay\$16.²⁵ / \$24.²⁵ / \$65
Carneros

RED

- Carmel Road Pinot Noir\$10.²⁵ / \$15.²⁵ / \$41
Monterey
- Failla Pinot Noir, Sonoma Coast.....\$16.²⁵ / \$24.²⁵ / \$65
- Frank Family Zinfandel, Nap\$16.²⁵ / \$24.²⁵ / \$65
- Carmel Road Cabernet Sauvignon\$10.²⁵ / \$15.²⁵ / \$41
California
- Justin Cabernet Sauvignon.....\$14.²⁵ / \$21.²⁵ / \$59
Paso Robles
- The Arsonist Red Blend, Sonoma.....\$14.²⁵ / \$21.²⁵ / \$59
- Qupe Syrah, Central Coast.....\$14.²⁵ / \$21.²⁵ / \$59

SPARKLING & ROSÉ

- Whispering Angel Rosé, Provence\$14.²⁵ / \$21.²⁵ / \$59
- Roederer Estate Brut Rosé.....\$16.²⁵ / \$24.²⁵ / \$65
Anderson Valley
- Scharffenberger Brut Excellence.....\$14.²⁵ / \$21.²⁵ / \$59
Mendocino

cocktails

- bee's knees**
Grey Whale Gin, fresh lemon, honey syrup
- paloma**
Lunazul Blanco Tequila, Dos Hombres Mezcal,
fresh lime, grapefruit, soda
- boulevardier**
Evan Williams Black Label Bourbon,
Campari, Carpano Antica, orange twist
- café bernardo margarita**
Lunazul Blanco Tequila, Cointreau, agave, fresh lime
- negroni**
Beefeater Gin, Campari, Carpano Antica, orange twist
- manhattan**
Michter's Rye Whiskey, Carpano Antica,
bitters, orange twist
- gold standard old fashioned**
maker's mark private select bourbon, simple syrup,
angostura bitters, orange peel, marasaka cherry

mocktails

- coconut strawberry cooler**
Vita Coco Coconut Water, Reàl strawberry,
Elements Citra Sour, lemon lime soda,
lime wedge
- sparkling grapefruit refresher**
Fever-Tree Sparkling Pink Grapefruit,
Reàl guava, lime & orange juices,
mint, lime wedge

BEER

ON TAP

- NEW HELVETIA BUFFALO CRAFT LAGER
- NEW HELVETIA ALWAYS HAZY IPA
- ELYSIAN SPACE DUST IPA
- MODELO ESPECIAL
- BLUE MOON
- COORS LIGHT

CIDER, SELTZER & TEA

- ANGRY ORCHARD CIDER
- HIGH NOON PINEAPPLE
- SUN CRUISER ICED TEA VODKA
- SURFSIDE STRAWBERRY LEMONADE + VODKA
- TRULY WILD BERRY

CAPS & CANS

- BIKE DOG MILK STOUT
- BUD LIGHT • COORS BANQUET
- CORONA EXTRA
- GUINNESS NITRO STOUT • HEINEKEN
- LAGUNITAS IPA
- MICHELOB ULTRA • MILLER LITE
- MOONRAKER MOSAIC MOON
- PACIFICO
- SAMUEL ADAMS SEASONAL
- SIERRA NEVADA HAZY LITTLE THING IPA
- STELLA ARTOIS • YUENGLING
- ATHLETIC RUN WILD IPA N/A
- HEINEKEN 0.0 N/A

spirits

FEATURED REGIONAL SPIRITS
Westland Flagship American Single Malt
Hanson of Sonoma Vodka

- vodka**
Grey Goose, Absolut, Absolut Citron, Ketel One
Tito's Handmade Vodka, Wheatley, Helix
- tequila**
Don Julio 1942 Xtra Añejo, Siete Leguas Añejo
Tres Generaciones Añejo, Casamigos Reposado
Patrón Silver, Don Julio Blanco, Espolòn Reposado
Herradura Blanco, Lunazul Blanco
- mezcal**
Dos Hombres
- rum**
Zacapa No. 23, Captain Morgan, Malibu
Bacardi Superior
- gin**
Hendrick's, Tanqueray, Beefeater

- bourbon**
Angel's Envy Port Finish, Basil Hayden, Bulleit
Knob Creek 9yr, Woodford Reserve, Buffalo Trace,
Maker's Mark, Evan Williams Black Label
- whiskey**
Michter's Rye, Crown Royal, Fireball
High West Double Rye, Jack Daniel's, Jameson
- scotch**
Balvenie 14yr Caribbean Cask, Glenfiddich 14yr
Macallan 12yr, Johnnie Walker Black
Johnnie Walker Red
- cognac & liqueur**
Hennessy VS, Grand Marnier, Ancho Reyes Chile Liqueur
Aperol, Baileys, Borghetti Espresso Liqueur
Campari, Cointreau, St-Germain
Carpano Antica, Carpano Dry

