



White & Rose Wines

Rose "83" Cotes De Provence, France, 2019 9.5 / 36
La Crema, Sauvignon Blanc, Sonoma County, 2021 12 / 43
Willakenzie, Pinot Noir Rose, Oregon, 2019 38
Crowded House, Marlborough New Zealand, 2021 10 / 34
Ca'Bolani, Pinot Grigio, Friuli Italy, 2019 8.5 / 32
Quantum Leap, Pinot Grigio, Veneto, Italy 2021 9 / 35
Essay, Chenin Blanc, Coastal South Africa, 2020 8.5 / 32
Seal Rock Chardonnay, California, 2021 9 / 35
Copain "Tous Ensemble" Chardonnay, Sonoma Coast California, 2017 12 / 43

Red Wines

Sangue di Giuda Chilled Blend Lombardy Italy 9 / 32
French Blue Bordeaux Rouge, France, 2019 8 / 28
Murphy Goode, Pinot Noir California 2018 10 / 40
Carson Scott, Pino Noir California 2018 22 / 69
Belle Glos "Las Alturas" Pinot Noir California, 2018 17 / 66
Lote 44, Malbec, Mendoza Argentina, 2018 9 / 34
Alma Negra, Malbec Blend Mendoza, Argentina 13 / 40
Oberon, Merlot, Napa Valley California, 2018 12.5 / 40
Carmel Road, Cabernet Sauvignon 2018 9.5 / 36
Kaley's Rescue Red, Sierra Foothills California 2018 15 / 42
Mt. Brave, Cabernet Sauvignon, "Mount Veeder" Napa Valley, California,
2016 170
Taken, Cabernet Blend, Napa Valley California, 2018 60

Sparkling Wines

Sandilliano "Gran Cuvee" Brut, Italy NV 7 / 30
Rosa Regale Sparkling Red, Italy NV 10 Split
Franzie & Cratzi Prosecco, Italy 45
Pommery Brut Royal, France 16 / 64
Veuve Clicquot Yellow Label Brut, France 180
Moet & Chandon "Dom Perignon" Brut, Epernay France, 2006 290

Beers

Bud Light 6
Michelob Ultra 6
Stella 7
Shock Top 6
Landshark 6
Estrella Jalisco 6
Pedaler's Cider 7
Kona Lite 6.5
Kona Big Wave 6.5
Kona Longboard 6.5
Goose Island IPA 7

Seltzers 7

Lime High Noon
Peach High Noon
Pineapple High Noon
Black Cherry High Noon



Appetizers

Charcuterie Board 19

Assorted cured meats and sausages with domestic cheese served with house made olive salad, hummus, fresh bread, and crackers

Black Garlic and Rosemary Hummus 13 V

Served with naan & seasonal vegetables

Spinach and Kale Artichoke Dip 15 V

Served in rustic bread bowl

Fried Fresh Mozzarella 15 V

Rustic zebra tomato sauce with wilted arrowhead spinach

Chicken Sliders 14

Buttermilk fried chicken in served on buttermilk biscuits, ranch, and pickles

Salads

Summer Salad 16 V / GF

An offering of seasonal strawberries, roasted sweet Zellwood corn, limestone lettuce, red onion, marcona almonds and bleu sunshine cheese, white balsamic vinaigrette

*Grilled Atlantic Salmon Salad 19

Chilled green tea noodles with baby Bok choy, tat soi, fresh coriander, bell pepper, sweet corn in a spicy ponzu vinaigrette

Chicken Caesar Salad 19

Torn romaine hearts, garlic dried tomatoes, parmesan cheese, potato gnocchi croutons

Citrus Cobb Salad 17 GF

Bibbs & romaine lettuce, tangerine, bacon, blue cheese, cucumber, tomato, and avocado in a creamy sumo orange dressing

KEY

 - Spicy
GF - Gluten Free
V - Vegetarian
PB - Vegan

Entrées

Steak Frites 31

12oz NY Strip accompanied with house made pomme de frites with paprika butter

*Seared Atlantic Salmon 29

White sweets and jumbo asparagus with Meyer lemon Beurre Blanc

Chicken Parmesan 28

Fried breast topped with fresh mozzarella; rustic tomato sauce served with fresh bucatini

Cacio E Pepe Ravioli 29

Overstuffed handmade cacio e pepe ravioli, broccolini, blistered tomatoes, sauced with sage butter

Short Rib HÄOS Burger 18

Grilled short rib patty served with lettuce, tomato, pickle, and French fries

Desserts

Cheesecake 7

Season fruit compote

Double Chocolate Cake 7

Whipped cream, strawberry

Daily Dessert Creation 7

Specialty Cocktails

Watermelon Mule 12

Tito's Vodka, watermelon juice, ginger beer, lime

Life in the Fast Lane 12

Vodka, espresso, Kahlua, Baileys

*20% gratuity will be added to all parties of 6 or more
*There is an increased risk associated with consuming raw or undercooked meat, poultry, or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw items
Prices Subject to change.