



TO SHARE

Margherita Flatbread

Olive Oil, Roma Tomato, Mozzarella, Parmesan, Basil | V | \$12

Pancetta Flatbread

Cream Sauce, Italian Cured Bacon, Gruyere Cheese, Arugula | \$13

Hummus Platter

Celery, Carrots, Cucumber, Naan Bread | V | \$12

Burrata

Roasted Butternut Squash, Pepitas, Toast | \$14

Dungeness Crab Salad

Avocado, Sweet Peppers, Lemon Aioli | GF | \$15

Tuna Tartare*

Cucumber, Radish, Ginger, Miso | \$15

California Mussels

Linguisa Sausage, Potato, Santa Cruz Ale Works, Baguette | \$14

SOUP & SALAD

Clam Chowder 10

With Sourdough Boule | \$12

Soup of the Day

Cup | \$5 Bowl | \$8

Superfood Salad

Arugula, Kale, Quinoa, Oranges, Pine Nuts, Avocado, Lemon Vinaigrette | V, GF | \$13

Baby Kale Salad

Baby Kale, Tomatoes, Red Onion, Avocado, Feta Cheese, Pine Nuts, White Balsamic Vinaigrette | V, GF | \$13

Caesar Salad

Romaine Hearts, Parmesan, Sourdough Croutons | \$11

Add to any of the above

Chicken | \$7 King Salmon | \$9 Prawns | \$10

SEA & RANGE

Fish & Chips

3 Pieces, Tartar Sauce, Fries | \$18

Dream Burger

Beef or Turkey Patty, Sautéed Mushrooms and Onions, Romaine Lettuce, Tomato, Choice of Cheese, Pretzel Bun, Fries | \$17

Fried Chicken

Braised Chicken Sausage & Cabbage, Apple Mustard | \$26

Flat Iron Steak

House Steak Sauce, Chef's Daily Vegetable, Mashed Potatoes | GF | \$28

Ribeye

Mashed Potatoes, Chef's Daily Vegetable, Blue Cheese Butter | GF | \$38

Sea Scallops

Sweet Potato Puree, Chef's Daily Vegetable, Pancetta, Balsamic Glaze | GF | \$32

Swordfish

Smoked Tomato Polenta, Chef's Daily Vegetables, Marcona Almonds, Preserved Lemon | GF | \$32

PASTA

Fettuccine Cioppino

Mussels, Crab, Fish, Fennel, Chile, Roasted Tomato | \$26

Crimini Mushroom Risotto

Kale, Toasted Pecan | GF | \$24

Gluten Free Penne

Padron Pepper, Artichoke, Heirloom Tomato, Calabrian Chile Butter | GF | \$24

Substitute Gluten Free Penne | \$3

GF = Gluten free offerings V = Vegetarian offerings

*Contains raw or less than thoroughly cooked product

DAILY DELIGHTS

Monday

Meatless Monday

Tuesday

Tacos and Tequila

Wednesday

Burgers & Brew

Thursday

Chef Drew's BBQ

Friday

Whole Fish Friday

Saturday

Dinner for Two Series

Sunday

3-Course Prime Rib Dinner



WE ARE PROUD PARTNERS AND SUPPORTERS OF LOCAL FARMS

Field Fresh Farms, Watsonville, CA

Boggiatto Produce, Salinas, CA

R&R Hills, Morgan Hill, CA

Scarborough Farms, Oxnard, CA

Muzzi Family Farms, Salinas,

Driscoll's Farms, Watsonville, CA

Nature Ripe, Watsonville, CA

Berry Bowl, Watsonville, CA

Del Fresh Produce, Morgan Hill, CA
