

## WINTER



# LUNCH

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE. SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

## SMALLS

### WHITE BEAN & RED PEPPER HUMMUS 10

Caperberry, smoked paprika oil, grilled flatbread

### DUCK MEATBALLS 13

Shallot & hoisin glaze, shishito pepper, radish

### LAMB BELLY, KOREAN STYLE 14

Green onion, kimchi, pickled daikon wrap

### FRIED ARTICHOKE 12

Fried, marinated artichoke hearts, broccolini, charred onion aioli

### FRIED OCTOPUS 13

Curried yogurt, cilantro, mint, micro shiso, fingerling potato

### LOBSTER & CRAB CAKES 14

Frisee, micro shiso salad, apple celery vinaigrette, tarragon tartar sauce

### MARROW BONES 14

Mushroom & olive tapenade, country bread, dry herbs

## FLATBREADS

### RATATOUILLE 13

Eggplant, green squash, heirloom cherry tomato, goat cheese, tomato sauce, herb de provence

### BURRATA 14

Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, mozzarella

### CHICKEN & ARTICHOKE 14

Roasted chicken, artichoke, tomato, onion, basil, ricotta cheese sauce, fontina

### WILD MUSHROOM & SAUSAGE 14

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

## BIGS

### LAMB PAPPARDELLE 20

Braised lamb, fennel, oven dried tomato, arugula, garlic, shallots, parmesan cheese

### ROASTED MARY'S CHICKEN BREAST 18

Carrot purée, gnocchi, rainbow chard

### SKUNA BAY SALMON 24

Basil brown butter, hazelnuts, green beans, crème fraîche mash

### NATURAL FILET MIGNON\* 39

Roasted acorn squash, bacon and onion sauce, watercress

## BURGERS & SUCH

With seasoned yukon potato chips, farm greens or french fries

### AMERICAN BURGER\* 16

Grass-fed beef, cheddar cheese, onion, tomato, pickle, lettuce, secret sauce

### WESTERN BURGER\* 16

Grass-fed beef, pepper jack, bbq sauce, dbl smoked bacon, caramelized onion, pickle, secret sauce

### VEGGIE BURGER 16

House-made veggie patty, brie, tomato, lettuce, secret sauce

### GRILLED CHICKEN SANDWICH 16

Grilled chicken breast, bacon jam, spicy jack, sriracha aioli, baby greens, oven dried tomato, amish bun

### STEAK HOUSE TRI-TIP SANDWICH 18

Smoked natural tri-tip, fried onions, arugula, salsa, house-made steak sauce, pretzel bun

### FRIED CHICKEN SANDWICH 16

Buttermilk fried chicken, cheddar cheese, tomatillo slaw, sriracha mayo, bbq sauce, pickles, amish bun

### ITALIAN SMOKED TURKEY 16

Hazelnut pesto, oven dried tomato, iceberg lettuce, red onion, peppadew peppers, jack cheese, red wine vinaigrette

### FISH & CHIPS 17

Beer battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

### MUSHROOM & SHORT RIB MELT 18

Braised beef short rib, roasted mushrooms, caramelized onions, watercress, mozzarella cheese, oven dried tomato, chipotle mayo, country bread

## SOUPS & SALADS

### CHICKEN GUAJILLO SOUP 8

Avocado crema, grilled chicken, fried tortilla

### SOUP OF THE DAY 8

### SPICED SHRIMP SALAD 19

Baby greens, arugula, grilled spiced shrimp, candied pecans, bacon, dry figs, toasted oats, aged cheddar, white balsamic vinaigrette

### ARUGULA & QUINOA 18

Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

### CHICKEN & GOAT CHEESE 18

Seasoned chicken breast, goat cheese, red baby gem lettuce, tomato, green bean, green goddess dressing, peppadew peppers, avocado, sunflower seeds

### S&S COBB 19

Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

### TRI-TIP\* 19

Pan roasted tri-tip, dill, baby red gem lettuce, watercress, fried onion, kamut, parmesan, chimichurri, lemon parmesan dressing

### AHI SOBA\* 22

Soba noodles, cabbage, cucumber, mint, cilantro, pickled carrots, sesame seeds, sliced almonds, togarashi vinaigrette, green onions

## SIDES

### MAC & 'SHROOMS' 12

White cheddar, wild mushroom, bread crumbs

### TRUFFLED THIN FRIES 9

Blue cheese sauce, truffle oil

### ROASTED BRUSSELS SPROUTS 12

Bacon, onion, 4 year cheddar, maple balsamic glaze

### ACORN SQUASH 11

Roasted acorn squash, burrata cheese, dried fig and pumpkin seed trail mix, pumpkin seed oil

### WEST COAST OYSTER\*

Each 3.25 | 1/2 Dozen 19 | Dozen 36

### EAST COAST OYSTER\*

Each 3.5 | 1/2 Dozen 20 | Dozen 38

White balsamic mignonette, cocktail sauce, lime

Ask your server for daily selection

## COCKTAILS

### S&S MOSCOW MULE 13

Christiania Vodka, house-made agave ginger syrup, Q sparkling soda, fresh lime juice  
 •Substitute Redbreast 12 Yr Old Irish Whiskey for Saint Irish Mule

### WHISKEY AND COLA 14

Redbreast 12 Yr Old Irish Whiskey, house-made cola syrup, Q sparkling soda

### SAINT RITA 12.75

Gran Dovejo Blanco Tequila, agave nectar, fresh lime juice, Greenbar Orange Liqueur, Wahaka Mezcal float, house salt rim

### S&S BLOODY MARY 12.5

Petergoff Vodka, house-made bloody mary mix, fresh horseradish

### WE GOT THE BEET 14

Beet infused Gran Dovejo Tequila, ginger and honey syrup, fresh lemon juice, Fidencio Mezcal float, citrus twist

### YOU CAN'T CATCH ME 15.5

Graham cracker infused Few Bourbon, ginger, molasses and brown sugar, aromatic bitters, gingerbread cookie

### AMARO NEVER DIES 13

Meletti, Coastal Springs California Fernet, cane syrup, ginger, fresh lemon juice, aromatic bitters, Q Sparkling Soda

### COCKTAIL OF THE MONTH PRICE VARIES

Cocktail changes each month, made with seasonal ingredients

## BOTTLED SODA & WATER

Llanllyn Source Sparkling Water 750ml	7
Llanllyn Source Spring Water 750ml	7
Mexican Coke: 12oz	3.75
Diet Coke: 8oz	2.25
7-Up	3.5
Root Beer	3.5
Q Club Soda	2.25
Q Tonic	2.25
Q Ginger Ale	2.25

## JUICES & LEMONADES

Orange, Pineapple, or Grapefruit	5
HOUSE LEMONADES	
Plain	4.5
Kale + Cucumber	4.75
Blueberry	4.75

## WINES BY THE GLASS

### SPARKLING

Le Colture Brut Rosé	13
Veneto, Italy, NV	
Medivol Crémant de Limoux Brut	12
Limoux, France, NV	
San Venanzio DOCG Prosecco	10
Veneto, Italy, NV	

### CHARDONNAY

Domaine Cordier Macon 'Aux Bois d'allier'	16
Macon, Burgundy, France, '15	
Foley Johnson, Carneros, '16	14
Hill Family Estate Reserve	17
Napa Valley, '13	
Chalone Vineyard Estate, Chalone, '15	11

### OTHER WHITE VARIETALS

Pinot Grigio, Casali Maniago	10
Colli Orientali del Friuli, Italy, '16	
Dr Hermann 'H' Riesling '17	14
Sauvignon Blanc, La Petite Perriere	9
Loire Valley, France, '17	
Soave Classico, Pra, 'Monte Grande'	13
Veneto, Italy, '15	
Sauvignon Blanc, Peju	13
Napa Valley '17	

### ROSÉ

Chateau Roquefeuille, 'Rosé in the Air'	14
Cotes de Provence, France, '17	
Muga, Rioja, Spain, '17	12
Ferlat Pinot Grigio	13
delle Venezie, Italy '17	

### PINOT NOIR

Lincourt, Santa Rita Hills, '15	13
Pellegrini, Russian River Valley, '17	17
La Rochelle, Paraiso Vineyard	19
Santa Lucia Highlands, '14	

### CABERNET SAUVIGNON

Alta, 'Oso Malo', Napa Valley, '14	22
Gouguenheim Reserva	11
Mendoza, Argentina '14	
Jamieson Ranch Vineyards, 'Double Lariat'	18
Napa Valley, '16	
San Fabiano Calcinaia	14
Tuscany, Italy, '11	

### OTHER RED VARIETALS

Chianti Classico, Valiano	12
Tuscany, '13	
Malbec, Catena, 'La Consulta'	14
Mendoza, Argentina, '15	
Red Blend, VIK, 'Milla Cala'	15
Millahue, Chile, '12	
Bordeaux, Château Aney	15
Haut-Medoc, France '15	

### OTHER RED VARIETALS (cont'd)

Syrah, Saxon Brown	16
'Fighting Brothers', Sonoma Coast '13	
Tempranillo Reserva, La Rioja Alta,	12
'Viña Alberdi', Rioja, '12	
Armida Winery, Maple Creek	16
Vineyard '08	

### DRAFT BEER

#### SEASONAL SELECTION

Select Brewery (14oz) PRICE VARIES

#### PALE ALES

Eagle Rock Revolution 5.2% 7.5

#### CIDER

Julian Cider 8.9% (14oz) 9

#### SAISON / FARMHOUSE ALES

Funkwerks Tropic King 8% (14oz) 8

#### BELGIAN-STYLE STRONG ALE

Victory Brewing 7.5  
 Golden Monkey 9.5% (14oz)

#### STOUT / PORTER

Bell's Brewing Kalamazoo Stout 6% 8  
 AleSmith Speedway Stout 12% (12oz) 10  
 Track 7 Nuckin' Futz 9  
 Peanut Butter Porter 7.3%

#### CREAM ALE

Mother Earth 7.5  
 Cali Creamin' Nitro 5.2%

#### MALTY ALES

Coronado Mermaid's Red 5.7% 7

#### SOUR ALE

Dogfish Head SeaQuench Ale 9  
 4.9% (14oz)  
 Ommegang Pale Sour 6.9% (14oz) 7.5

#### WHEAT ALES

Karl Strauss Windansea Wheat 5.1% 7.5

#### LAGER / PILSNER

Alesmith Sublime Mexican Lager 7.5  
 5.2%  
 Beachwood Brewing 7.5  
 Foam Top Blonde 5.5%  
 Common Space Helles Lager 5.2% 8  
 Krombacher Pilsner 4.8% 7.5  
 Schönramer Gold 6% 8

#### INDIA PALE ALE

21st Amendment 8  
 Blood Orange IPA 7%  
 Beachwood Rotating IPA 8.5  
 King Harbor Tiki Hut 7.5% 7.5  
 Common Space Brewing 8  
 West Coast IPA 6.8%  
 Modern Times Orderville 7.2% 8  
 Three Weavers 8.5  
 Knotty IPA 8.6% (14oz)