

## Sriracha-Ranch Almonds & Castelvetrano Olives \$9

#### French Fries \$8

with ketchup and garlic aioli

## Buttermilk Spring Onion Dip \$11

with crème fraîche, chives, and fried shallot served with potato chips

add a 1 oz jar of osetra caviar for \$100



#### \$12 CASTROVILLE ARTICHOKE

steamed tender and served chilled with umami mayo and garlic butter

# Warm Portland French Bakery Baguette \$7

with whipped butter and flaky salt

#### Crab Cakes \$30

dungeness crab, spicy remoulade, seasonal salad

#### **Grilled Chicken Wings** \$15

6 grilled wings tossed in buffalo sauce, bleu cheese cabbage slaw and ranch dressing

#### Charcuterie Board

#### Small \$15 / Large \$30

an assortment of carefully selected cured meats, cheeses, and accoutrements

#### Carrot Ginger Soup \$8/\$12

carrot, ginger,
coconut milk, fried shallots,
cilantro, peanuts



## · LUNCH ·

# PLATES

#### Mushroom Risotto \$21

cremini, shiitake, balsamic reduction and pickled mushroom garnish

#### Steak Frites \$29

grilled flatiron steak, demi glace, mixed greens, fries, aioli

#### Grilled Salmon \$24

grilled skin-on salmon filet served with roasted carrots, grilled polenta cakes and salsa verde

## **SANDWICHES**

\*All sandwiches are served with your choice of french fries or potato salad - \$2 to substitute for soup cup, house salad or ceasar salad

#### Drive-Thru Burger \$16

american cheese, onions, pickles, lettuce, dijonnaise, soft bun, fries substitute an impossible patty for \$2 add bacon for \$3

#### Chicken Milanesa Sandwich \$19

potato chip crusted chicken breast, garlic aioli, cilantro-pasilla jalapeño slaw, soft bun, french fries

#### Grilled Kimcheese \$15

american cheese, cheddar, kimchi, mayo on portland french bakery sourdough

#### California Club \$15

3 pieces of portland french bakery sourdough, avocado spread, lettuce, tomato, turkey, ham, bacon, cheddar, swiss, umami mayo

#### Caprese Sandwich \$15

heirloom tomatoes, mozzarella cheese, cashew pesto, roasted tomato and garlic mayo, and mixed greens with balsamic vinaigrette on portland french focaccia bread

#### French Dip \$19

roasted sirloin, caramelized onion, horseradish aioli, and tomato jam on a ortland French Hoagie, served with a side of house Aus Jus

#### Spicy Kimchi Chicken Sandwich \$19

fried chicken with sriracha powder, kimchi, american cheese, and ranch on a soft bun

# PLATES

#### Hot Sauce Deviled Eggs \$8

four halves with crème fraîche, hot sauce, and chives

#### Shrimp Cocktail \$20

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with cocktail sauce and garlic aioli

#### Chopped Cobb Salad \$18

grilled chicken breast, crispy pork belly, chopped romaine, tomato, hard boiled egg, cucumber, gorgonzola cheese, house made avocado ranch

#### Santa Maria Flat Iron Steak Salad \$26

with romaine lettuce, lime vinaigrette, cherry tomatoes, pickled red onion, fresh mint

#### Tijuana-Style Whole Leaf Caesar Salad

\$10 half / \$17 full

with lemon garlic dressing, shaved crouton, grana padano add prawns for \$18 add grilled chicken for \$8

#### House Green Salad \$8

mixed greens, tomato, cucumber, pickled onion, choice of dressing



### Delicious DESSERTS

# Oregon Apple Hand Pie

with caramel and

vanilla ice cream

### Palm Desert Date Shake

\$10

agave date syrup, vanilla ice cream, whipped cream

#### Bartender's Chocolate Chip Cookies

\$6

three cookies. served warm.

add vanilla ice cream for \$5

#### Flourless Chocolate Budino Cake

\$12

dark chocolate, whipped cream, raspberry syrup