

COCKTAILS

- MIMOSA | 5**
champagne with orange, pineapple, grapefruit, apple cider, or cranberry juice
- BELLINI or RASPBELLINI | 6**
sparkling wine & white peach or raspberry purée
- G* **LUBA'S FAVORITE | 7**
champagne and strawberries on ice
- FRENCH SEVENTY-FIVE | 8**
gin, fresh lemon juice, agave, champagne
- JALAPEÑO PASSION FRUIT MARGARITA | 10**
tequila, Ancho Reyes liqueur, Chinola passion fruit liqueur, freshly squeezed lime juice
- GRAPEFRUIT ROSÉ | 7**
- G* **THE EARL | 8**
house infused earl grey vodka, fresh lemon juice, agave nectar syrup, elderflower st-germain liquor, candied lemon
- CHAMPAGNE POP | 10**
champagne and handcrafted popsicle
- BLOODY MARY | 8.5**
house made mix, pickled veggies & bacon
- G* **ROSÉ BOWL | 11.5**
Villa Jolanda sparkling rosé in a thyme infused lemon juice bowl + vodka, gin, or tequila | 2.5

- Burnt Sugar Latte | 5.75
- Spicy Maple Chai | 5.5
- Bouquet Latte | 6.95
- Toasted Coconut Iced Latte | 5.5
- Iced Honey Latte | 5
- Single Origin Cold Brew | 4.5

- Chai Latte | 3.5 Macchiato | 3
- Mocha | 4.5 Espresso | 2.75
- Latte | 4 Americano | 2.75
- Cappuccino | 3.5 Drip Coffee | 2.75
- Gibraltar | 3.5 Hot Tea Selection | 3.5
- + Caramel 0.5 + Chocolate 0.5 + Vanilla 0.5

HAND-CRAFTED CAFFEINE

- Iced Tea | 2.5
- Soda | 2.5
Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper
- Perrier | 3.5
- Apple Cider Iced Tea | 4
- Lemonade | 3
- Arnold Palmer | 3
- Milk | 3
- Orange, Pineapple, or Grapefruit Juice | 3
- Sparkling Mint Lemonade | 5.5

BEVERAGES

- + Grilled Asparagus | 5
- + Sautéed Exotic Mushrooms | 6
- + Sautéed Spinach | 5

SHARING PLATES

- PEAR GORGONZOLA ROSEMARY TART | 9**
flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic
- BEEF CARPACCIO* | 8**
thinly sliced raw filet mignon, parmesan, arugula, cherry tomatoes, truffle olive oil, and 18-year aged balsamic
- AVOCADO TARTINE | 10**
whole wheat toast, avocado, tomatoes, radishes, pine nuts, scallions, cilantro, & olive oil served with mixed green salad or fries + blackened shrimp | 4.5
- LUMP CRAB AVOCADO TARTINE | 14**
toasted multigrain bread, avocado mash, lump crab, radishes, sesame seeds, red pepper flakes, scallions, avocado cilantro lime jalapeño sauce, served with fennel salad
- CHEESE BOARD | 12**
assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives + charcuterie | 8
- G* **GEORGE FRIES | 12**
hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces

SANDWICHES

served with hand cut rosemary sea salt fries or side salad with parmesan truffle fries | 2

- STEAK SANDWICH ON CIABATTA | 13.95**
8oz. ribeye, shiitake mushrooms, caramelized onions, gruyère cheese, horseradish cayenne mayo
- G* **BONITA'S LOBSTER ROLL | 19**
Maine lobster, basil aioli, cucumber, micro greens + bacon | 1.5
- CRISPY CHICKEN ON BRIOCHE | 11**
chicken breast breaded in our artisan bread crumbs, bacon, smoked cheddar cheese, tomato, cucumber, roasted bell pepper cayenne aioli
- GRILLED CHICKEN ON CIABATTA | 11**
grilled chicken breast, bacon, mozzarella, tomato, cucumber, arugula, basil mayo
- GRILLED SHRIMP & SAFFRON AIOLI BLT | 15**
grilled tiger shrimp, thick cut bacon, arugula, tomato, saffron aioli on ciabatta
- G* **LOCAL FISH SANDWICH | 12**
grilled or blackened local fish with tri-colored slaw, cucumber, tomato, roasted garlic bacon aioli
- GL BURGER ON BRIOCHE | 12.5**
100% angus beef patty, arugula, heirloom tomato, pickled red onion, sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75 + egg | 1.5
- GRILLED VEGETABLES ON CIABATTA | 11**
portobello, asparagus, red bell pepper, onions, spinach, arugula, avocado, basil mayo
- G* **PASTRAMI ON RYE | 14**
NY style pastrami, tricolor slaw, gruyère cheese, coarse mustard, cucumber, signature Russian dressing, marble rye bread

ENTRÉES

- QUICHE | 14.5**
parisian ham, bacon, and sharp cheddar in a puff pastry shell, served with rosemary sea salt fries & mixed green salad
- G* **SHRIMP & GRITS | 15**
parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil
- ROASTED CHICKEN | 19**
48-hours brined roasted chicken, stuffed with lemon, thyme & rosemary, served with mashed potatoes, sautéed kale with garlic, marcona almonds & dried cranberries

SALADS

- FALL HARVEST SALAD | 13**
roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing
- KALE CAESAR | 10**
kale, tomatoes, cucumbers, radishes, aged parmesan, artisan toast, tossed in our signature caesar dressing
- ROASTED BEET | 9**
greens, roasted beets, green apples, scallions, walnuts, fried goat cheese, 18-year aged balsamic dressing
- KALE & QUINOA | 11**
kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut mustard olive oil dressing
- G* **AVOCADO POWER BOWL | 15**
kale, tricolor quinoa, avocado, black beans, hard-boiled egg, red bell pepper, radishes, pickled onions, pumpkin seeds, avocado cilantro lime jalapeño dressing
+ grilled chicken | 4.5 + crispy chicken | 4.5
+ shrimp | 4.5 + salmon | 5 + blackened shrimp | 4.5
- CHICKEN SALAD | 10.5**
chicken salad, cranberries, walnuts & celery, served over mixed greens, cucumbers, and tomatoes with artisan toast
- G* **CRAB & SHRIMP LOUIE | 16.5**
crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing
- GRILLED CHICKEN COBB | 14**
grilled chicken, mixed greens, tomatoes, scallions, gorgonzola cheese, bacon, hard-boiled egg, avocado, lemon dressing
- GRILLED SEAFOOD SALAD | 15**
grilled salmon & shrimp, arugula, grape tomatoes, scallions, fennel, celery, orange segments, avocado, dill, cilantro, blood orange citrus dressing

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
{ Extra dressings and sauces are 25¢ each. }