



## SMALL PLATES

HARISSA HUMMUS	<b>15</b>
Cucumber + Olive + Chili + Feta + Radish + Tomato + Toasted Naan	
PORK BELLY POUTINE	<b>15</b>
Kennebec Fries + Pork Belly Gravy + Curds	
KOBE SLIDERS	<b>17</b>
Kobe Beef + Brioche Bun + Aged Cheddar + Aioli + Pickled Red Onion Arugula	
NASHVILLE FRIED CHICKEN WINGS	<b>15</b>
House Dill Pickles + Buttermilk Dressing + Nashville Spice	
BBQ CHICKEN QUESADILLA	<b>15</b>
Chicken Breast + Corn + Black Beans + Cheddar Cheese + Guacamole	
TUNA POKE STACK	<b>18</b>
Ahi Tuna + Cucumber + Mango + Avocado + House Ponzu + Sambal Spice + Sesame Wonton Crackers	
CRISPY SHRIMP & CALAMARI	<b>18</b>
Fried calamari + wild shrimp + House Dill Pickles+ sweet chili aioli	

## SOUP + SALAD

HEIRLOOM TOMATO BISQUE	<b>10</b>
Basil + Parmesan Croutons	
CHICKEN NOODLE SOUP	<b>10</b>
OG CALI COBB	<b>19</b>
Chicken + Avocado + Bacon + Point Reyes Blue Cheese + Chopped Romaine + Hard Boiled Egg + Chive + Cherry Tomato + Green Chile Ranch	
LIL CEASE	<b>16</b>
Little Gem Lettuce + Crouton Crunch + Shaved Parmesan Cheese + Pickled Red Onion + Black Garlic Caesar	
ASIAN CHICKEN CRUNCH	<b>19</b>
Napa Cabbage + Cashew + Edamame + Carrot + Chicken + Mandarin + Wonton + Chive + Sesame Soy Vinaigrette	
BLUEBERRY KALE	<b>12/17</b>
Baby Kale + Almond + Quinoa + Avocado + Laura Chenel Chevre + Pickled Blueberry + Coconut Goddess Dressing	

+ GRILLED 6OZ JIDORI CHICKEN BREAST + 9  
+ BLACKENED ROCK SHRIMP +12  
+ 6OZ PRIME NY STEAK + 15  
+ GRILLED SCOTTISH SALMON +15

## SIDES

CHARRED BRUSSELS	<b>13</b>
Pecorino Romano + Crispy Elephant Garlic Chips + Lemon Mustard Dressing	
HAND CUT FRIES	<b>9</b>
G.V.A.	

## HANDELDHS

PROOF BURGER	<b>22</b>
Double Smashed Patties + New School American Cheese + 1000 Island House Pickles + Caramelized Onions + Potato Bun + French Fries	
Impossible Patty + 3   Fried Egg + 2	
CALI CLUB	<b>20</b>
La Brea Sourdough + Neuskes Bacon + Roasted Turkey + Avocado + Arugula + Heirloom Tomato + Swiss Cheese + G.V.A. + Fries	
GRILLED CHICKEN SANDWICH	<b>20</b>
Jidori Chicken + Roasted Poblano + Avocado + Pepperjack Cheese + Fries	
BABACOA TACOS	<b>20</b>
Braised Barbacoa Beef + Cilantro Lime Crema + Avocado + Queso Fresco + Pickled Cabbage + Tajin Tortilla Chips	
BLACKENED SHRIMP TACOS	<b>20</b>
Blackened Rock Shrimp + Pickled Repollo + Chipotle Aioli + Mango Pico + Tajin Tortilla Chips	

## LARGE PLATES

WILD MUSHROOM & CHICKEN PENNE	<b>29</b>
Wild Mushrooms + Peas + Spinach + Leeks + Light Parmesan Crème	
ROTINI VEGETABLE PASTA	<b>29</b>
Smoked Tomato Marinara + Broccolini + Zucchini + Yellow Squash + Blistered Tomato + Parsley + Parmesan	
PAN ROASTED SCOTTISH SALMON	<b>34</b>
Quinoa + Brussels Sprouts + Sweet Potato + Asparagus + Apple Maple Butter	
SEARED DIVER SCALLOPS	<b>36</b>
Butternut Squash + Barley + Cauliflower + Ginger Beet Puree	
SLOW BRAISED ANGUS SHORT RIB	<b>40</b>
Garlic Mashed Potatoes + Braised Kale + Crispy Brussels Sprouts Port Wine Reduction	
12oz PRIME NEW YORK STEAK FRITES	<b>46</b>
Crisp Chopped Caesar Salad + Hand Cut Fries + Natural Jus	

## DESSERT

CARROT CAKE	<b>11</b>
Caramel + Chantilly Cream	
FIVE LAYER CHOCOLATE CAKE	<b>11</b>
Raspberry Coulis + Chantilly Cream	
KEY LIME PIE	<b>11</b>
Toasted Coconut + Chantilly Cream	

20% gratuity added to parties of 6 or more  
Maximum 4 separate checks or credit cards per table due to system limitations  
Credit cards are required to start a tab at the bar  
20% gratuity will be added to open tabs at closing