



COLD

SMOKED TRI-TIP SALAD <i>mixed greens cherry tomatoes watermelon radish fennel roasted shallot vinaigrette</i>	20
CAESAR SALAD <i>romaine lettuce parmesan cheese house croutons Caesar dressing</i>	14
WINTER SALAD <i>roasted butternut squash pecans apples pomegranate seeds baby kale maple dressing</i>	14
MIXED GREENS <i>Arcadian greens cucumbers radishes smoked gouda cheese avocado citrus dressing</i>	14
ADD TO ANY SALAD: <i>chicken 5 steak 14 shrimp 8</i>	

HOT

CHEF'S SEASONAL MAC & CHEESE <i>rotini lobster cheese béchamel</i>	22
FRIED PICKLES <i>ranch dipping sauce</i>	14
CHICKEN WINGS choice of sauce: <i>Buffalo BBQ Asian BBQ</i>	6 WINGS 12 12 WINGS 24
CRISPY BRUSSELS SPROUTS <i>soy glaze roasted apples</i>	12
KELSEY'S NACHOS <i>cheddar queso ranchero beans jalapeños pico de gallo guacamole sour cream</i>	CHICKEN 16 TRI-TIP 20
TEMPURA LOBSTER <i>citrus chili aioli</i>	34

SANDWICHES

Served with steak fries.

CHEF'S WAGYU BURGER <i>caramelized onions arugula smoked gouda cheese habañero bacon jam roasted garlic aioli</i>	26
CLASSIC BURGER <i>lettuce tomatoes onions pickles cheddar cheese</i>	19
HOT & CRISPY CHICKEN SANDWICH <i>cilantro slaw house pickles spicy mayo</i>	18
BEEF DIP SANDWICH <i>caramelized onions mushrooms provolone cheese garlic aioli au jus</i>	19
CRAB SALAD SANDWICH <i>jumbo lump crab lettuce tomato avocado Louie sauce</i>	24
PASTRAMI RUEBEN <i>sauerkraut Thousand Island spread Swiss cheese rye bread</i>	18

PIZZA

BUFFALO CHICKEN <i>mozzarella cheese blue cheese scallions</i>	17
SUPREME <i>pepperoni black olives mushrooms green bell peppers onions</i>	18
MEAT LOVERS <i>pepperoni bacon sausage pancetta ham</i>	18
MARGHERITA <i>fresh mozzarella cheese tomatoes basil balsamic reduction</i>	15

BBQ

served with corn bread and choice of two sides:
baked beans | coleslaw | corn on the cob | steak fries

PORK BABY BACK RIBS	1/2 RACK 28 FULL RACK 34	PULLED PORK	28
TEXAS STYLE BRISKET	32	TRI TIP	30

ENTRÉES

SALMON <i>white smoked cauliflower swiss chard cherry tomatoes maple glaze</i>	36	12 OZ. RIB EYE PRIME <i>steak fries secret sauce truffle butter</i>	46
HERB ROASTED CHICKEN <i>pistachio pesto roasted pepper couscous baby squash</i>	28	FISH & CHIPS <i>ling cod steak fries tartar sauce chipotle rémoulade</i>	28

SIDES

<i>baked beans</i> 8	<i>grilled asparagus</i> 8	<i>sweet potato fries</i> 6
<i>coleslaw</i> 4	<i>steak fries</i> 6	<i>roasted marble potato</i> 8
<i>corn cobette</i> 4		<i>roasted baby carrots</i> 8

DRAFTS

20 oz. Domestic | 16 oz. Craft 9.50

FIRESTONE WALKER BREWING CO. 4.7% ABV | 20 IBU
Firestone 805 Blonde Ale

KONA BREWING CO. 4.6% ABV | 20 IBU
Longboard Island Lager

BELCHING BEAVER BREWING 5.3% ABV | 30 IBU
Peanut Butter Milk Stout

MODELO ESPECIAL 4.4% ABV | 12 IBU
Mexican Lager

ANGRY ORCHRID 5% ABV | 12 IBU
Hard Cider

BREWERY X 6.7% ABV | 55 IBU
Slap & Tickle IPA

VOODOO RANGER 7.5% ABV | 42 IBU
Juice Haze IPA

STONE BREWING 7.7% ABV | 75 IBU
Delicious IPA

STONE BREWING 4.7% ABV | 30 IBU
Stone Buenaveza Salt & Lime Lager

MOTHER EARTH BREWING CO. 5% ABV | 18 IBU
Cali Creamin’ Vanilla Ale

GOLDEN ROAD BREWING 7.5% ABV | 30 IBU
Ride On 10 Hop Hazy IPA

ELYSIAN BREWING CO. 8.2% ABV | 73 IBU
Space Dust IPA

BREWERY X 5% ABV
Succulent Sipper Hard Seltzer

GARAGE BREWING CO. 5.3% ABV
951 Blonde Ale

ENEGREN BREWING CO. 5% ABV | 14 IBU
Schöner Tag

ALPINE BEER CO. 7% ABV | 45 IBU
Duet Indian Pale Ale

HANGER 24 CRAFT BREWING 4.6% ABV | 10 IBU
Orange Wheat Ale

BREWERY X 5.2 % ABV
Battlesnakes Pilsner

SIERRA NEVADA BREWING CO. 6.7% ABV | 35 IBU
Hazy Little Thing IPA

WINES BY THE GLASS

DECOY “LIMITED” <i>Cabernet Sauvignon Napa Valley, California</i>	17
BONANZA LOT 5 <i>Cabernet Sauvignon Central Coast, California</i>	19
LA CREMA <i>Pinot Noir Monterey, California</i>	13
DECOY <i>Merlot Sonoma County, California</i>	15
KENDALL JACKSON <i>Chardonnay Sonoma County, California</i>	15
OYSTER BAY <i>Sauvignon Blanc Marlborough, New Zealand</i>	15
JUSTIN <i>Rosé Central Coast, California</i>	14
CAPOSALDO <i>Moscato Veneto, Italy</i>	11
COPPOLA “DIAMOND COLLECTION” <i>Prosecco Italy</i>	12

HANDCRAFTED COCKTAILS

14

APPLE SPICED OLD FASHIONED
Apple Cinnamon Woodford Reserve | Angostura bitters | dehydrated apple | Luxardo cherry

GAME DAY LEMONADE
Absolut Citron | watermelon liqueur | lemon juice | agave nectar | lemon-lime soda

KELSEY’S MULE
Stoli Blueberry vodka | lime juice | house ginger syrup | cranberry juice | soda | dehydrated lime

CUCUMBER COOLER
Tanqueray gin | fresh cucumber | mint leaves | agave nectar | lime juice | tonic

FRESA MARGARITA
Tanteo Tequila | triple sec | lime juice | agave nectar | strawberry | jalapeño | dehydrated lime

LET’S GET ROSEMARIED
Hendrick’s Gin | lemonade | house rosemary syrup | lavender mix | soda

LATE HOUR SOUR
Maker’s Mark | Disaronno Amaretto | lemon juice | Canadian maple syrup | egg white substitute

TEQUILA ME SOFTLY
Silver tequila | grapefruit sage syrup | lime juice | grapefruit bitters | soda

WINES BY THE BOTTLE

JORDAN <i>Cabernet Sauvignon Alexander Valley, California</i>	164
DECOY “LIMITED” <i>Cabernet Sauvignon Napa Valley, California</i>	73
BONANZA LOT 5 <i>Cabernet Sauvignon Central Coast, California</i>	72
THE PRISONER <i>Red Blend Napa Valley, California</i>	115
FERRARI-CARANO TRÉSOR <i>Red Blend Sonoma County, California</i>	121
BELLE GLOS <i>Pinot Noir Santa Maria Valley, California</i>	84
LA CREMA <i>Pinot Noir Monterey, California</i>	46
DECOY <i>Merlot Sonoma County, California</i>	56
MURPHY-GOODE <i>Zinfandel Sonoma County, California</i>	67
ROMBAUER VINEYARDS <i>Chardonnay Carneros, California</i>	90
KENDALL JACKSON <i>Chardonnay Sonoma County, California</i>	59
OYSTER BAY <i>Sauvignon Blanc Marlborough, New Zealand</i>	58
SANTA MARGHERITA <i>Pinot Grigio Alto Adige, Italy</i>	69
JUSTIN <i>Rosé Central Coast, California</i>	52
CAPOSALDO <i>Moscato Veneto, Italy</i>	40
COPPOLA “DIAMOND COLLECTION” <i>Prosecco Italy</i>	44