



smaller plates

- FROM THE SNACK BAR -

finger foods

BOURBON BACON CARAMEL CORN chili flake : sea salt : scallion P	9
JALAPEÑO POPPERS beer battered : cream cheese : cool ranch	11
BBQ CANDIED BACON poached egg aioli : chimichurri P	12
BUFFALO CHICKEN WINGS hot & spicy : celery : blue cheese fondue	12
MINI WAGYU BURGERS aged cheddar : caramelized onion : chipotle remoulade	14

- FROM THE PANTRY -

appetizers

SMOKED SALMON PATE' v grilled sourdough : pickled mustard seeds : parsley A	14
LAMB MEATBALL TOAST * butternut squash : goat cheese : candied pecans N	12
AVOCADO CRAB TOAST * jumbo lump : jalapeno : pea shoots : lemon S	14
ROASTED GARLIC HUMMUS extra virgin olive oil : warm za'atar bread VG	9

- FROM THE GARDEN -

salads

BLUE CHEESE ICEBERG WEDGE avocado : candied bacon : green goddess A GF	12
HEIRLOOM TOMATOES burrata : basil vinaigrette : crostini S	12
ROASTED BEET BABY GEM SALAD feta : apple : pecans : citrus vinaigrette S GF	12
CRAB LOUIE COBB watermelon : cheese : egg : avocado : pickles GF	16

- FROM THE WILD -

something different

CRAB DOUGHNUT crab : Moroccan spices : bacon glaze : puffed quinoa S	14
SURF & TURF DOG smoked beef frank : brioche : lobster salad S	19
PHILLY CHEESESTEAK DUMPLINGS shallot crème fraiche : carrot slaw : steak sauce	15
CHICKEN PARMESAN QUESADILLA spicy tomato sauce : queso asadero	14

- FROM THE EARTH -

vegetables & sides

TRIPLE RATED FRIES truffle : garlic : parmesan : house ketchup S	9
LOADED TATER TOTS fried garlic : sage : cheese sauce : sriracha crema	8
CRISPY RIPPED POTATOES rosemary salt : spicy aioli S GF	9
BBQ BRUSSELS SPROUTS pepperoncini : tahini : lemon VG GF	8

larger plates

- BRICK OVEN -

PIZZA BIANCO VERDE ricotta : mozzarella : arugula : salsa verde VG	15
TURKISH PIDE FLATBREAD spinach : artichoke : egg : feta cheese VG	15
LOBSTER MAC n CHEESE gnocchetti : 5 cheeses : beer bolognaise S	19
PUNCH DRUNK MILK BREAD white onions : white wine : white cheese VG A	13

- ETHNIC BOWLS -

CLASSIC BUTTER CHICKEN CURRY labneh : steamed rice : crispy papadums : garlic naan N	26
KOREAN FRIED CHICKEN & WAFFLES sesame red velvet waffles : spicy gochujang bbq sauce	26
HAWAIIAN SPICY TUNA POKE rice : corn : edamame : cashew : cucumber N	32
SOUTHERN SHRIMP n GRITS cheesy grits : burnt onion : sausage S P	29

- FROM THE OCEAN -

THAI SHRIMP LETTUCE CUPS Thai shrimp larb : cucumber : toasted rice S GF	24
WARM SMOKED FILET OF SALMON haricot-vert : warm potato salad : caviar cream GF	26
PAN SEARED STRIPED SEA BASS cauliflower puree : trumpet mushrooms : fennel GF	28
MISO GRILLED BLACK COD red quinoa salad : fennel salad : red radish GF	36

- FROM THE PASTURE -

PORK TOMAHAWK CHOP 15oz pastrami spiced carrots : wilted kale : snap peas P GF	29
CRISPY PORK BELLY 10oz roast apples : wilted brussels sprout leaves P GF	26
DOUBLE CUT LAMB CHOPS smashed potatoes : pickled mustard : fine herbs GF	32
FLAT-IRON CHICKEN STEAK creamed corn : griddled asparagus : citrus gremolata GF	26

- FROM THE BUTCHER -

BEEF SHORT RIB BURGER L.T.O. special sauce : pickles : cheddar A	18
BUTCHERS CUT STEAK OF THE DAY broccolini : spicy arrabbiata sauce : salsa verde GF	M.P.
BAKED OKTOBERFEST SAUSAGE ROLLS sauerkraut : apple compote : bier mustard A P	21
WAGYU STRIPLOIN STEAK 10oz asparagus : carrot puree : bonito black garlic butter GF steak sauce : chimichurri : mustard : blue cheese fondue	37

- ADD TO ANY DISH -

ORGANIC EGG (3)	SMOKED SALMON (7)	GRILLED STEAK (11)
SPICED BACON (4)	ASPARAGUS (4)	LUMP CRAB MEAT (12)
CHICKEN (7)	SIDE SALAD (4)	LOBSTER MEAT (12)
PORK BELLY (7)	HEIRLOOM TOMATOES (6)	AVOCADO (4)
GRILLED PRAWNS (8)	MISO COD (11)	

- SWEET STUFF -

11

ROCKY ROAD ROOT BEER POT DE CREME milk chocolate marshmallow dirt : malted cream
STICKY TOFFEE JELLY DOUGHNUTS butterfinger popcorn : pumpkin spice creama
WHITE SNICKERDOOLDLE BLONDIE sweet potato cheesecake
APPLE PIE CREME BRULEE heirloom apples : almond taco crust
BOSTON CREAM PIE IN A POT banana blueberry candy floss

VG – Vegan **GF** – Gluten Free **S** – Vegetarian **S** – Shellfish **A** – Alcohol **N** – Nuts **P** – Pork

Please inform us of any allergies or dietary requirements prior to dining.

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise of any food allergies you may have.



- DRINK LIST -

- Specialty Cocktails -

WINTER PALOMA	12
<i>Patron Silver, Housemade Grapefruit Sage Syrup, Fresh Lime Juice, Grapefruit Bitters</i>	
KELSEY'S BLOODY MARY	14
<i>Tito's Vodka, Housemade Bloody Mary Mix, Bacon Wrapped Aspraragus Spear, Grilled Shrimp, Capeberry, Pepperoncini Skewer.</i>	
MAPLE BUTTER OLD FASHIONED	14
<i>House Maker's Mark Butternut Squash Infused Bourbon, Maple Syrup, Jerry Thomas Bitters</i>	
SMOKY PEAR & GINGER MARGARITA	12
<i>1800 Reposado Tequila, Housemade Smoked Ginger Syrup, Pear Puree, Fresh Lime Juice. Bitters</i>	
KELSEY'S HOUSE SANGRIA	12
<i>Pinot Noir, Brandy, Fresh Apple, Fresh Strawberry, Fresh Pineapple, Fresh orange</i>	
MULLED CIDER MULE	12
<i>Tito's Vodka, Housemade Mulled Cider, Ginger Beer</i>	
CRANBERRY COLLINS	12
<i>Hendricks Gin, Housemade Cranberry Simple Syrup, Lemon Juice, Mint</i>	

- Flights -

RYE FLIGHT: FEATURING WHISTLE PIG	18
<i>Whistle Pig 6yr, Whistle Pig 10yr, Whistle Pig 12yr</i>	
12 YEAR SCOTCHES FLIGHT	26
<i>Macallan 12yr, Glenlivet 12yr, Johnny Walker Black 12yr</i>	
AMERICAN BOURBON FLIGHT	18
<i>Woodford Reserve, Basil Hayden's, Maker's Mark</i>	
COGNAC FLIGHT	26
<i>Hennessy V.S., Courvoisier V.S.O.P., Remy Martin V.S.O.P.</i>	
CRAFTED BEER FLIGHT	14
<i>Your choice of four 6.5 oz pours from our craft beer list</i>	

- Draft Beer List -

16oz. \$8.25 / 20oz. \$9.50

GARAGE BREWING CO. 6.7% ABV, 45 IBU
<i>Piston PUMP-KIN Spiced Porter</i>
GARAGE BREWING CO. 5.3% ABV
<i>951 Blonde Ale</i>
HANGAR 24 BREWING 4.6% ABV, 17 IBU
<i>Orange Wheat</i>
FOUR PEAKS BREWING CO. 6.0 % ABV, 21 IBU
<i>Kilt Lifter Scottish Style Amber Ale</i>
CHIHUAHUA CERVEZA 4% ABV
<i>Guava Lime Light Mexican Lager</i>
ALPINE BEER CO. 7.0% ABV, 41 IBU
<i>Duet IPA</i>
ELYSIAN BREWING CO. 8.2% ABV, 73 IBU
<i>Space Dust IPA</i>
ST. ARCHER BREWING CO. 6.2%, 48 IBU
<i>Hazy IPA</i>
BELCHING BEAVER BREWERY 5.3% ABV, 30 IBU
<i>Peanut Butter Milk Stout</i>
DESCHUTES BREWERY 6.4% ABV, 60 IBU
<i>Fresh Squeezed IPA</i>
KONA BREWING CO. 4.6% ABV, 20 IBU
<i>Longboard Island Lager</i>
WYDER'S CIDER 4.0%
<i>Pear</i>

- By the Glass -

DOMAINE STE. MICHELLE "BRUT"	10 glass 36 bottle
<i>Sparkling Blend, Washington, Columbia Valley</i>	
DE LOACH "HERITAGE RESERVE"	10 glass 36 bottle
<i>Rose Blend, California, Sonoma County</i>	
LA CREMA "MONTEREY"	10 glass 36 bottle
<i>Pinot Noir, California, Monterey County</i>	
RAYMOND "R. COLLECTION LOT NO. 3"	10 glass 36 bottle
<i>Chardonnay, California, Napa Valley</i>	
HESS COLLECTION	12 glass 38 bottle
<i>Chardonnay, California, Napa Valley</i>	
SEAGLASS	10 glass 36 bottle
<i>Cabernet Sauvignon, California, Paso Robles</i>	
HESS "ALLOMI"	18 glass 66 bottle
<i>Cabernet Sauvignon, California, Napa Valley</i>	
SEAGLASS	10 glass 36 bottle
<i>Pinot Grigio, California, Central Coast</i>	
WIENS "ARTIST SERIES CROWDED"	10 glass 36 bottle
<i>Red Blend, California, Temecula Valley</i>	
PACIFIC RIM	10 glass 36 bottle
<i>Riesling, Washington, Columbia Valley</i>	
ANGELINE "RESERVE"	10 glass 36 bottle
<i>Sauvignon Blanc, California, Sonoma County</i>	
WENTE "SANDSTONE"	10 glass 36 bottle
<i>Merlot, California, San Francisco Bay</i>	

- Bottles -

JORDAN	85
<i>Cabernet Sauvignon, California, Alexander Valley</i>	
CAKEBREAD CELLERS	75
<i>Chardonnay, California, Napa Valley</i>	
STAG'S LEAP WINE CELLARS "ARTEMIS"	95
<i>Cabernet Sauvignon, California, Napa Valley</i>	
JUSTIN	60
<i>Cabernet Sauvignon, California, Paso Robles</i>	
FERRARI-CARANO "TRÉ TERRE"	56
<i>Chardonnay, California, Russian River Valley</i>	
SANTA MARGHERITA	50
<i>Pinot Grigio, Italy, Trentino-Alto Adige, Alto Adige</i>	
STARMONT	45
<i>Merlot, California, Napa Valley</i>	
FERRARI-CARANO	48
<i>Merlot, California, Sonoma County</i>	
KIM CRAWFORD	40
<i>Sauvignon Blanc, New Zealand, Marlborough</i>	
NINER	48
<i>Pinot Noir, California, Edna Valley</i>	
FALLBROOK WINERY 33°N "BDX"	45
<i>Bordeaux-Style Blend, California, South Coast, Fallbrook</i>	
WILSON CREEK "ALMOND"	32
<i>Sparkling Blend, California, Temecula Valley</i>	