

Handcrafted Cocktails \$15

Jalapeno Margarita

Patron Silver, Lime Juice, Orange Juice,
Organic Agave Nectar, Jalapeno

Pear Martini

Lapoir Grey Goose, Elderflower liqueur, amaretto, fresh lime

Lavendar Lemon Drop

L'citron Grey Goose, Parfait Amour, lavender bitters, fresh lemon

Boyd & Blair Dirty Martini

Boyd & Blair vodka, olive juice

Perfectly Rare Manhattan

Four Roses Yellow Label, Carpano Antica, luxardo cherries

Aperol Spritz

Aperol, prosecco, soda water

Mocktails \$6

Blueberry Mojito

Fresh Mint, Fresh Blueberries, Raw Cane Sugar Syrup,
Lime Juice, Soda water

Raspberry-Peach Colada

Raspberry Puree, Pina Colada Mix

WARNING: Drinking distilled spirits, beer, coolers, wine
and other alcoholic beverages may increase cancer
risk, and, during pregnancy, can cause birth defects.

For more information go to
www.P65Warnings.ca.gov/alcohol.

Classic Cocktails \$13

Bloody Mary

Ketel One, Bloody Mary Mix, Celery, Olive, Fresh Lime

Negroni

Tanqueray, Sweet Vermouth, Campari

Old Fashioned

Bulleit Rye, Bitters, Fresh Orange Zest, Sugar

Pimms Cup

Pimms, Fresh Cucumber, Strawberry, Orange, Mint, Gingerale

French 75

Hendricks Gin, lemon, proseco

Peach Bellini

Proseco, white peach puree

Bourbon Hot Toddy

Makers Mark, sugar, angostura bitters, fresh lemon

Bottled Beer Selections

805 Firestone	Six
Amstel Light	Seven
Anchor Steam	Six
Coors Light	Six
Corona	Seven
Fat Lip Amber Ale	Six
Guinness	Seven
Monterey Bay Wheat	Six
Sierra Nevada Pale	Six
Stella Artois	Six
Stone IPA	Seven
Big Sur Golden 22oz	Nine

Bourbon

Basil Hayden	twelve
Bookers	eleven
Buffalo Trace	ten
Elijah Craig	twelve
Four Roses Yellow Label	nine
Knob Creek	eleven
Makers Mark	twelve
Rhetoric	twenty two
Rough Rider	twelve
Woodford Reserve	eleven
Whistle Pig 10yr	twenty
Whistle Pig 12yr	twenty five
Whistle Pig 15yr	forty

Single Malt Scotch

Balvenie Doublewood 12yr.	sixteen
Bowmore 18yr.	twenty-three
Cragganmore	sixteen
Dalmore 12yr.	seventeen
Dalwhinnie 15yr.	fifteen
Glenfiddich 12yr.	twelve
Glenkinchie 10yr.	fourteen
Glenlivet 12yr.	thirteen
Lagavulin 16yr.	fifteen
Laphroaig 10yr.	fourteen
Macallan 12	seventeen
Macallan 18	forty-five
Oban 14yr.	seventeen
Talisker 10yr.	fourteen
Suntory Toki	twelve

Tequila

Clasa Azul	twenty
Don Julio 1942	thirty four
Patron Silver	twelve
Don Julio Reposado	fourteen
Don Julio Anejo	sixteen
Casa Dragones	twenty two
Fortaleza Blanco	twelve
Fortaleza Reposado	fifteen
Fortaleza Anejo	twenty one

Gin

Beefeater	nine
Hendricks	twelve
Plymouth	eleven
Tanqueray ten	twelve

Cognac

Hennessy VSOP	eighteen
Courvoisier VSOP	forty one
Martell Cordon Bleu	thirty five
Remy Martin VSOP	twenty five
Louis XIII (2oz.)	four hundred
Louis XIII (1oz.)	two hundred
Louis XIII (.5oz.)	one hundred

Wines By The Glass

Sparkling Wine (5oz. pour)

Gruet - Brut- New Mexico	Fourteen
Gruet- Brut Rose- New Mexico	Fourteen
Acinum- Prosecco- Veneto, Italy	Eleven
Lanson - Champagne, France	Twenty-Two

White & Rosé Wines (5 oz. pour)

H&B - Rose- Provence, France	Thirteen
DuMol - Chardonnay, Russian River	Twenty Two
Morgan - Chardonnay, Monterey	Sixteen
Irony - Chardonnay, Monterey County	Ten
Lechthaler - Pinot Grigio, Italy	Eleven
Dr. Loosen Bros - Blue Slate Riesling, Germany	Twelve
Dutton Estate - Sauvignon Blanc, Russian River	Fourteen

Red Wine (5oz. pour)

Daou - Cabernet Sauvignon, Paso Robles	Sixteen
Hourglass - Red Blend, Napa Valley	Twenty Three
Irony - Cabernet Sauvignon, Monterey County	Ten
Joyce -Tondre Grapefield Pinot Noir, SLH	Sixteen
Saxon Brown - Pinot Noir, Sonoma Coast	Twenty One
Irony - Pinot Noir, Monterey County	Ten
Ceps Nou Passanau - Grenache/Syrah Blend, Priorat	Fourteen
Peter Franus - Zinfadel, Napa Valley	Sixteen

White Dessert Wines

Royal Tokaji - 2013 Aszu 5 Puttonyos	Eighteen
Chateau Doisy Vedrines - 2015 Sauternes	Sixteen

Port & Late Harvest Reds

Michel Chapoutier - Late Harvest Grenache, France	Nine
Yalumba - Antique Tawny - Australia	Twelve
Inniskillin - Icewine Cabernet Franc, 2015	Twenty Two

FROM THE SEA

Caviar Flight - 110

blini | sieved egg | crème fraiche | shallots

Crab Cakes - 18

black garlic & harissa aioli | caper leaves | local sea weed

Ceviche - 17

local seafood | leche de tigre | avocado | cucumber

Calamari Steak Milanese - 19

kaffir lime yogurt | wild arugula | red onion | heirloom cherry tomato

Oysters Rockefeller ½ dozen 22.... dozen 38

creamed spinach | mimolette | pancetta

Seafood Bar - Market Price

Oysters |shrimp cocktail|mussels aioli| Alaskan King Crab legs|
Littneck Clams ***Items subject to change based on availability*

Brandade Beignets - 16

Salt cod fritters | Gribiche | Sun Dried Tomato Jam

FROM THE LAND

Warm Olives - 8

Cheese Board - daily cheese selection | grapes | nuts | honey - 18

California Salad - 14

local greens |shaved vegetables | pistachio vinaigrette | humboldt fog

Market Quesadilla - 17

Brussel Sprouts - 13

truffle honey | pancetta | cashew cheese

Truffle Fries | mimolette - 11

Pulled Pork Sliders - 15

Hoisin-sesame mayo | B& B pickles | brioche

Highlands Burger - 13

double patty | double cheddar | LTO |spread | brioche

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.