



Dinner Menu

OPENERS

4X GOLDEN BEAR CHARCUTERIE FOR TWO 28

4X GOLDEN BEAR CHARCUTERIE FOR FOUR 42
Chef's choice of assorted dry meats, imported and domestic cheese, dried fruit and nuts

CALAMARI FRIES 18
Lemon, spicy marinara

SPINACH & ARTICHOKE DIP 16
Boursin, artichoke hearts, baby spinach, grilled garlic baguette

CHILLED SHRIMP COCKTAIL 21
Cocktail sauce, lemon, citrus gel *gf*

ROASTED CAULIFLOWER &
TEMPURA ASPARAGUS 15
Romesco sauce, lemon oil, parsley

SOUP & SALAD

SOUP DU JOUR 9

THE VINEYARD ROSE SALAD 15

HALF SALAD 10
Field greens, cucumbers, roasted grapes, dried cranberries, local chèvre, candied pecans, white balsamic vinaigrette

Add: Chicken Breast 8 Shrimp 9

SOUTH COAST CAESAR SALAD 14

HALF SALAD 9
Hearts of romaine, egg, parmesan cheese, olive bread crouton, estate olive oil

CAPRESE SALAD 16
Mozzarella, arugula, basil, balsamic reduction, Estate olive oil

ICEBERG WEDGE SALAD 14
Crumbled blue cheese, applewood smoked bacon, pickled red onions, heirloom cherry tomatoes, chives, blue cheese dressing

SIDES

WILD MUSHROOMS 9

ROASTED BRUSSELS SPROUTS 8

YUKON POTATO PUREE 8

SAUTÉED SPINACH 7

SAUTÉED ASPARAGUS 5

FRENCH FRIES 6

SWEET POTATO FRIES \$6



For our guests who prefer a digital menu

ENTRÉES

PENNE PASTA 28

Seasonal garden vegetables, parmesan cheese, parsley, pesto

Add: Chicken 8 Shrimp 9
pairs with South Coast Sauvignon Blanc

PAN ROASTED SALMON 36

Roasted pee wee potatoes, house buttered haricot verts, heirloom tomato marmalade, lemon *gf*
pairs with Wild Horse Peak Tempranillo

SALMON CREEK FARMS PORK CHOP 38

12 oz chop, yams puree, roasted brussels sprouts, kale, baby onion, grape chutney, leek ash
pairs with South Coast Winery 'Group Therapy'

STRIPED SEA BASS 32

Roasted corn succotash, grilled lemon, spiced pistachio crumble, micro cilantro *gf*
pairs with South Coast Winery Pinot Grigio

ROASTED JIDORI CHICKEN BREAST 26

Pee wee potatoes, pancetta, mushrooms, kale, stone ground mustard glaze, mustard frill
pairs with South Coast Winery Grenache Blanc

SEARED DAY BOAT SCALLOPS 42

Cauliflower duo, pork belly, asparagus tips, pea tendrils
pairs with Carter Estate Winery Chardonnay

NEW ZEALAND LAMB RACK 58

16 oz Lamb rack, soft polenta, heirloom baby carrot, roasted cipollini, natural jus, mint
pairs with Wild Horse Peak Zinfandel

GRILLED FILET MIGNON 59

7 ounce filet, smashed fingerlings, wild mushroom, asparagus, red wine reduction *gf*
pairs with Wild Horse Peak Meritage

PRIME STEAK & FRITES 42

10 ounce sliced grilled prime sirloin steak, garlic parmesan pommes frites, roasted brussels sprouts, compound butter
pairs with Wild Horse Peak Cabernet Sauvignon

SLOW BRAISED SHORT RIBS 38

Mashed potato, heirloom tomato marmalade, broccolini, red wine reduction
pairs with Wild Horse Peak Touriga Nacional

ANGUS PRIME RIB 48

Loaded baked potato, au jus, creamy horseradish
pairs with Wild Horse Peak Syrah

gf - gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. An 18% service charge will be added to all parties of 8 or more. We are unable to split checks for parties of 8 or more.



SPECIALTY COCKTAILS

BEAUTIFUL DAY 12

Malfy Rosa gin, Aperol, Ruby Cuvée Tranquile, hibiscus, lime

TONKA MANHATTAN 13

Bulleit rye, amaro angeleno, sweetened tonka, orange bitters

OLD SAGE'S FASHIONED 13

Buffalo Trace bourbon, orange bitters, sweet sage

WATERMELON SLIDE 13

Casamigos blanco tequila, watermelon, lime, orange bitters, simple

GOING GREEN 11

Tito's vodka, house made green juice
(apple, cucumber, celery, spinach, kale, parsley, lemon)

LAVENDER LEMONADE 12

Wheatley vodka, house-steeped lavender lemonade

ORANGE CHERRY SANGRIA 12

Laird's Applejack brandy, red blend, house cherry, orange, spritz

SMOKEY PEACH PALOMA 12

Rayu Espadin mezcal, peach nectar, grapefruit juice, simple, lime

THAI 75 13

Gray Whale gin, lemongrass syrup, lemon, thai basil, sparkling

SPICY AVOCADO MARGARITA 13

Mi Campo blanco tequila, cointreau, lime juice, avocado,
jalapeno, simple

BEER & WINE

BUBBLES

- Brut 10
- Vineyard Rosé Sparkling 10
- Pinot Grigio 10
- Ruby Cuvée 10
- Gewürztraminer 10

WHITE WINE

- Sauvignon Blanc 10
- Reference Chardonnay 12
- Sans Chêne Chardonnay 10
- Carter Estate Chardonnay 10
- Grenache Blanc 10
- Pinot Grigio 10
- Viognier 12
- Riesling 10
- Muscat Canelli 10
- Gewürztraminer 10
- Dry Gewürztraminer 11
- White Romanza 10

ROSÉ

- Rosé of Tempranillo 10
- Merlot Rosé 10
- Grenache Noir Rosé 10

RED WINE

- Pinot Noir "Santa Lucia Highlands" 15
- Wild Horse Peak Cabernet Sauvignon 14
- Rolling Hills Cabernet Sauvignon 12
- Wild Horse Peak Merlot 12
- Wild Horse Peak Meritage 14
- Wild Horse Peak Syrah 14
- Wild Horse Peak Zinfandel 10
- Group Therapy Red Blend 12
- Penrose Blend Carter Estate 14
- Grenache 10
- Wild Horse Peak Tempranillo 10
- Wild Horse Peak Touriga Nacional 12
- Red Romanza 10

BEER

ON TAP

Rotating interesting craft beers
Please see server for selections

BOTTLES & CANS

- Beachwood Brewing CitraHolic | West Coast IPA 10
- Founders CBS | BBA Stout 12
- Firestone Walker 805 Blonde | Honey Blonde Ale 7
- Mother Earth Cali Creamin' | Cream Ale 7
- Mikkeller California Dream | Pilsner 10
- Pizza Port Chronic Amber | Amber Ale 8
- Founders Solid Gold | Lager 7
- Refuge Brewing Blood Orange Wit | Witbier 8
- Cigar City Maduro | Brown Ale 8
- Alesmith Nut Brown | Brown Ale 7
- Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6
- Brooklyn Brewery Special Effects | N.A. 6

gf - gluten-free

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