



Dinner Menu

5:30 pm - 9:00 pm

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

Add: Chicken Breast 8 Shrimp 9

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

Add: Chicken Breast 8 Shrimp 9

SIDES

- WILD MUSHROOMS 9
ROASTED BRUSSELS SPROUTS 8
YUKON POTATO PUREE 8
SAUTÉED SPINACH 7
SAUTÉED ASPARAGUS 5
FRENCH FRIES 6



For our guests who prefer a digital menu

gf - Gluten Free

 Features our South Coast Olive Oil Co. estate-grown olive oil.

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 38 
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
Pairs with South Coast Winery Grenache Blanc
- SEARED DAY BOAT SCALLOPS 48
Cauliflower duo, pork belly, asparagus tips, micro greens
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
Baked potato with sour cream and chives, au jus, creamy horseradish
Pairs with Wild Horse Peak Syrah



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

LAVENDER LEMONADE 12

Wheatley vodka, house-steeped lavender lemonade

SMOKEY PEACH PALOMA 12

El Silencio 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 Sparkling 10
- Vineyard Rosé Sparkling 10
- Sparkling Pinot Grigio 10
- Ruby Cuvée 10
- Sparkling Gewürztraminer 10

WHITE WINE

- Sauvignon Blanc 10
- Reference Chardonnay 12
- Sans Chêne Chardonnay 10
- Carter Estate Chardonnay 14
- Grenache Blanc 10
- Pinot Grigio 10
- Viognier 12
- Riesling 10
- Muscat Canelli 10
- Gewürztraminer 10
- Dry Gewürztraminer 12
- 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
- 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
- South Coast Winery 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

- Mikkeller California Dream | Pilsner 10
- Stone Buenaveza | Mexican Style Lager 6
- Mother Earth Cali Creamin' | Cream Ale 7
- Pizza Port Chronic Amber | Amber Ale 8
- Mikkeller Windy Hill | Hazy IPA 9
- Beachwood Brewing CitraholiC | West Coast IPA 10
- Alesmith Nut Brown | Brown Ale 7
- Fremont Brewing Darkstar | Imperial Oatmeal Stout 10
- Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6
- Brooklyn Brewery Special Effects | N.A. 6