



Lunch Menu

11:30 am - 3:00 pm

LIGHT FARE

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

SEASONAL FRUIT PLATE 14

Sliced seasonal fruit, red grapes, strawberries, muffin

CALAMARI FRIES 18

Spicy marinara, lemon

CHILLED SHRIMP COCKTAIL 21

Cocktail Sauce, Citrus Gel, Lemon

MÉRITAGE FLATBREAD 18

Italian Sausage, Pepperoni, Bacon, Ground Beef, Five Cheese Blend

MARGHERITA FLATBREAD 15

Fresh tomato, fresh mozzarella, basil

SOUP OF THE DAY 9

Chef's special soup of the day

ENTRÉE SALADS

TOSSED TURKEY COBB SALAD 19

Romaine lettuce, diced turkey breast, applewood smoked bacon, pickled onions, cherry tomatoes, blue cheese crumbles, egg, blue cheese dressing

Add Chicken Breast 8 Add Shrimp 9

THE VINEYARD ROSE SALAD 15 

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

Add Chicken Breast 8 Add Shrimp 9

SOUTH COAST CAESAR SALAD 14

Hearts of romaine, egg, parmesan cheese, olive bread crouton, Estate olive oil

Add Chicken Breast 8 Add Shrimp 9



For our guests who prefer a digital menu

gf - Gluten Free

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

SANDWICHES

French fries, sweet potato fries or potato chips

FRENCH BEEF DIP 16

Swiss cheese, caramelized onion, au jus, hoagie roll

THE CLASSIC BURGER 18

Lettuce, tomato, onion, cheddar cheese, house dressing, brioche bun

IMPOSSIBLE BURGER 18 

Arugula, pickled onions, marinated roasted tomato, pesto aioli, potato bun

HOUSE RUBBED SLOW ROASTED

TRI TIP SANDWICH 17

Tomato roasted onion jam, garlic aioli, provolone, potato bun

MARGHERITA GRILLED CHEESE 16 

Marinated Roasted Tomato, Fresh Basil, Mozzarella, Sourdough, Tomato Bisque

ENTRÉES

SEARED SKUNA BAY SALMON 34

Herb rice pilaf, roasted brussels sprouts, crispy leeks, brown butter sauce

MEDITERRANEAN CHICKEN 28

Jidori chicken breast, roasted pee wee potatoes, artichokes, sun dried tomatoes, kalamata olives, capers, house butter, grilled lemon

PENNE PASTA 26

Seasonal garden vegetables, parmesan cheese, garlic, parsley, pesto

Add Chicken Breast 8 Add Shrimp 9



BEVERAGES

- LAVAZZA COFFEE 3.75
ESPRESSO 4
DOUBLE ESPRESSO, CAPPUCINO,
MACCHIATO, LATTE 5
COLD BREWED ICE COFFEE 3.50
Vanilla, Almond & Honey, Cinnamon Dolce
HOT CHOCOLATE 3.50
HOT TEA 3
SOFT DRINKS 3

- ASSORTED JUICES 5
Orange, grapefruit, cranberry, tomato
BEET JUICE 6
Beets, ginger, apples, citrus
ALAIN MILLIAT 8
Summer pear nectar, white peach nectar
MILK 4
ICED TEA OR TROPICAL TEA 3.50
LEMONADE 3
Lavender, Strawberry, Watermelon

ALCOHOLIC BEVERAGES

- MIMOSA & BELLINIS
Mango-Raspberry Mimosa 10
Pear Mimosa 10
White Peach Bellini 10

- BLOODY MARY'S CLASSIC 10
Vodka, worcestershire, horseradish, tabasco, lemon,
celery salt, black pepper

- BLOODY MARIA 10
Tequila, worcestershire, horseradish, tabasco,
lemon, celery salt, jalepeno pepper

- 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 11
White Romanza 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

- ROSÉ BY GLASS / BOTTLE
Rosé of Tempranillo 10
Merlot Rosé 10
Grenache Noir Rosé 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 Citrahollic | 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

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.