



Take-Out Dinner Menu


Available 5:30 pm - 8:00 pm

OPENERS

4X GOLDEN BEAR
CHARCUTERIE FOR TWO 28

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CHARCUTERIE FOR FOUR 42

Chef's choice of assorted dry meats, import and domestic cheese, dried fruit and nuts

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, SCW olive crouton

Add: Chicken Breast 8 / Shrimp 9

ENTRÉES

THE CLASSIC BURGER 18

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

PENNE PASTA 28

Seasonal garden vegetables, parmesan cheese, parsley, pesto

Add: Chicken 8 Shrimp 9

PAN ROASTED SALMON 38 

Roasted pee wee potatoes, house buttered haricot verts, heirloom tomato marmalade, lemon *gf*

ROASTED JIDORI CHICKEN BREAST 26

Pee wee potatoes, pancetta, mushrooms, kale, stone ground mustard glaze, mustard frill *gf*

SLOW BRAISED SHORT RIBS 38

Mashed potato, heirloom tomato marmalade, broccolini, red wine reduction

GRILLED FILET MIGNON 59

7 oz filet, smashed fingerlings, wild mushroom, asparagus, red wine reduction *gf*

DESSERTS

DARK CHOCOLATE DECADENT

WALNUT FUDGE BROWNIE 10

Fresh blackberries, Black Jack port reduction

BAKED APPLE CROSTATA 10

Vanilla ice cream, caramel sauce

NEW YORK STYLE

CHEESECAKE 10

Fresh berries, whipped cream, strawberry reduction

CLASSIC CREME BRULÉE 10

Vanilla bean, fresh berries

gf - Gluten Free

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

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 each take-out order.



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BEER & WINE

WHITE WINE BY GLASS / BOTTLE

- Sauvignon Blanc 10 / 30
- Reference Chardonnay 12 / 34
- Sans Chêne Chardonnay 10 / 30
- Carter Estate Chardonnay 14 / 40
- Grenache Blanc 10 / 30
- Pinot Grigio 10 / 30
- Viognier 12 / 34
- Riesling 10 / 30
- Muscat Canelli 10 / 30
- Gewürztraminer 10 / 30
- Dry Gewürztraminer 11 / 32
- White Romanza 10 / 30

RED WINE BY GLASS / BOTTLE

- Pinot Noir "Santa Lucia Highlands" 15 / 53
- Wild Horse Peak Cabernet Sauvignon 14 / 47
- Wild Horse Peak Merlot 12 / 34
- Wild Horse Peak Meritage 14 / 47
- Wild Horse Peak Syrah 14 / 47
- Wild Horse Peak Zinfandel 10 / 30
- Penrose Blend Carter Estate 14 / 47
- South Coast Winery Grenache 10 / 30
- Wild Horse Peak Tempranillo 10 / 30
- Wild Horse Peak Touriga Nacional 12 / 34
- Red Romanza 10 / 30

ROSÉ BY GLASS / BOTTLE

- Rosé of Tempranillo 10 / 30
- Merlot Rosé 10 / 30
- Grenache Noir Rosé 10 / 30

BUBBLES BY GLASS / BOTTLE

- Brut Sparkling 10 / 32
- Vineyard Rosé Sparkling 10 / 32
- Sparkling Pinot Grigio 10 / 36
- Ruby Cuvée 10 / 36
- Sparkling Gewürztraminer 10 / 36

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



For our guests who prefer a digital menu

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