



Dinner Menu

5:30pm - 9:00pm

OPENERS

4X GOLDEN BEAR CHARCUTERIE FOR FOUR 44

Chef's choice of assorted dry meats, imported and domestic cheeses, dried fruit and nuts

CALAMARI FRIES 18

Lemon, spicy marinara

SPINACH & ARTICHOKE DIP 16

Boursin, artichoke hearts, baby spinach, grilled garlic baguette

ROASTED CAULIFLOWER & TEMPURA ASPARAGUS 15

Tzatziki, lemon oil, parsley

SOUP & SALAD

SOUP DU JOUR 9

Chef's special soup of the day

THE VINEYARD ROSE SALAD 15

HALF SALAD 10

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

Add: Chicken 9 Shrimp 10

SOUTH COAST CAESAR SALAD 14

HALF SALAD 9

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

Add: Chicken 9 Shrimp 10

ENTRÉES

PENNE PASTA 28

Seasonal garden vegetables, parmesan cheese, parsley, pesto

Add: Chicken 9 Shrimp 10

SKUNA BAY MISO SALMON 38

Nori rice, edamame, baby bok choy, soy sauce, scallions, sesame seeds

ROASTED JIDORI CHICKEN BREAST 32

Pommes purée, heirloom carrots, peas, cipollini onion, celery ribbons, natural jus *gf*

GRILLED FILET MIGNON 59

7 ounce filet, confit potatoes, wild mushrooms, asparagus, red wine reduction *gf*

PRIME STEAK & FRITES 46

10 ounce sliced grilled prime sirloin steak, garlic parmesan pommes frites, compound butter

BRAISED BONELESS SHORT RIB 48

White cheddar polenta, roasted root vegetables, natural jus *gf*

Split Entrée Plate Charge 10

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 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

BOURBON SMASH 13

Redemption bourbon, citrus, berries, honey

BURNT OLD FASHIONED 12

Redemption bourbon, burnt sugar syrup, cherry liqueur, bitters

WATERMELON SLIDE 13

Lunazul tequila, watermelon, lime, orange bitters, simple

LAVENDER LEMONADE 12

Wheatley vodka, house-steeped lavender lemonade

AGE OF AQUARIUS 12

El Silencio mezcal, Campari float, lime juice, passion fruit, honey

ST. CARTER'S GIMLET 13

Tito's vodka, rosemary, citrus, mint

MANGO MARGARITA 13

Lunazul tequila, mango, citrus, Tajin

KUMQUAT MOJITO 13

Bacardi rum, lime, mint, kumquats

SPRING PUNCH 12

Apple brandy, lemon, pineapple, pomegranate, seasonal berries

PAPER PLANE 13

Redemption bourbon, Aperol, Amaro, lemon juice

CHAMOMILE SOUR 14

Chamomile infused Pinnacle gin, vermouth, citrus, fizz

BEER & WINE

BUBBLES BY GLASS / BOTTLE

Brut Sparkling 10 / 35

Vineyard Rosé Sparkling 10 / 35

Sparkling Pinot Grigio 10 / 35

Ruby Cuvée 10 / 35

Sparkling Gewürztraminer 10 / 35

WHITE WINE BY GLASS / BOTTLE

Sauvignon Blanc 10 / 30

Reference Chardonnay 12 / 36

Sans Chêne Chardonnay 12 / 36

Carter Estate Chardonnay 14 / 56

Grenache Blanc 10 / 30

Pinot Grigio 10 / 30

Viognier 12 / 36

Riesling 10 / 30

Muscat Canelli 10 / 30

Gewürztraminer 10 / 30

Dry Gewürztraminer 11 / 33

ROSÉ BY GLASS / BOTTLE

Rosé of Tempranillo 10 / 30

Merlot Rosé 10 / 30

Grenache Noir Rosé 10 / 30

RED WINE BY GLASS / BOTTLE

Pinot Noir "Santa Lucia Highlands" 15 / 60

Wild Horse Peak Cabernet Sauvignon 14 / 56

Wild Horse Peak Merlot 12 / 48

Wild Horse Peak Meritage 14 / 56

Wild Horse Peak Syrah 14 / 56

Wild Horse Peak Zinfandel 10 / 40

Group Therapy Red Blend 12 / 48

Penrose Blend Carter Estate 14 / 56

South Coast Winery Grenache 10 / 40

Wild Horse Peak Tempranillo 10 / 40

Wild Horse Peak Touriga Nacional 12 / 48

Carter Estate Cabernet Sauvignon 17 / 68

BEER ON TAP

Rotating craft beers. Please see server for selections

BOTTLES & CANS

Smog City Little Bo | Pilsner 10

Stone Buenaveza | Mexican Style Lager 6

Mother Earth Cali Creamin' | Cream Ale 7

Pizza Port Chronic Amber | Amber Ale 8

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

Avery Brewing Hazyish | IPA 6

Three Weavers Sessions | Sour Ale 6