



## Lunch Menu

11:30 am - 3:00 pm

### LIGHT FARE

4X GOLDEN BEAR CHARCUTERIE FOR TWO 28

4X GOLDEN BEAR CHARCUTERIE FOR FOUR 44

Chef's choice of assorted dry meats, imported and domestic cheeses, 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 *gf*

MÉRITAGE FLATBREAD 18

Italian sausage, pepperoni, bacon, ground beef, five cheese blend

MARGHERITA FLATBREAD 15

Fresh tomatoes, fresh mozzarella, basil

SOUP DU JOUR 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

THE VINEYARD ROSE SALAD 15 

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

*Add Chicken Breast 9 Add Shrimp 10*

SOUTH COAST CAESAR SALAD 14 

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

*Add Chicken Breast 9 Add Shrimp 10*

For our guests who prefer a digital menu



Split Plate Charge 4

*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.

### 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 tomatoes, fresh basil, mozzarella, sourdough, tomato bisque

### ENTRÉES

SEARED SKUNA BAY SALMON 38 

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 28

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

*Add Chicken Breast 9 Add Shrimp 10*



## BEVERAGES

### COFFEE 4

Locally roasted by Enne Caffè

### ESPRESSO 4

DOUBLE ESPRESSO, CAPPUCCINO,  
MACCHIATO, LATTE 6

COLD BREWED ICE COFFEE 5

Caramel, Hazelnut & Vanilla

HOT CHOCOLATE 4

HOT TEA 4

MILK 4

### SOFT DRINKS 3

#### ASSORTED JUICES 5

Orange, grapefruit, cranberry, tomato

#### BEEF JUICE 6

Beets, ginger, apples, citrus

#### ALAIN MILLIAT 8

Summer pear nectar, white peach nectar

ICED TEA OR TROPICAL TEA 4

#### 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, jalapeño pepper

### 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 10 / 36

Carter Estate Chardonnay 14 / 40

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

### 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

### ROSÉ BY GLASS / BOTTLE

Rosé of Tempranillo 10 / 30

Merlot Rosé 10 / 30

Grenache Noir Rosé 10 / 30

### 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