



APPETIZERS

SKILLET BAKED PARKER ROLLS	7
LOCAL CHEESE & CHARCUTERIE BOARD	28
chef selected local cheese + charcuterie	
HARISSA HUMMUS GF	12
cucumber + olive + chili + feta + radish + tomato + toasted naan	
NASHVILLE FRIED CHICKEN WINGS	14
house dill pickles + buttermilk dressing + nashville spice	
CRISPY CALAMARI	14
Sweet chili aioli	
BBQ CHICKEN QUESADILLA	14
chicken breast + corn + black beans + cheddar cheese + guacamole	
JUMBO LUMP CRAB CAKES	16
green herb tartar sauce + wild arugula + corn relish + watermelon radish	
PORK BELLY POUTINE	13
hand cut kennebec fries + pork belly gravy + curds	
TUTTI FRUTTI FRIED GREEN TOMATOES	12
burrata + roasted beets + shallot dressing	

SOUP + SALAD

HEIRLOOM TOMATO BISQUE	9
basil + parmesan croutons	
CHICKEN & GARDEN VEGETABLE SOUP	9
fresh herbs	
COBB SALAD	18
Chicken + Avocado + Bacon + Hard Boiled Egg + Chopped Romaine Garlic Croutons + Cheddar Cheese + Bleu Cheese + Bleu Cheese	
CLASSIC CAESAR	14
chopped romaine + toasted garlic croutons + parmesan cheese creamy caesar	
CHOPPED SALAD	16
chopped wild arugula + bacon + avocado + baby heirloom tomatoes balsamic onions + quinoa + shaved parmesan + almonds + soy beans sherry vinaigrette	
add: tofu 6 chicken 6 shrimp 10 salmon 8	

SIDES

HAND KENNEBEC CUT FRIES	9
BACON GRITS	11
grits + sharp cheddar + bacon	
CHARRED BRUSSELS	11
pecorino romano + crispy elephant garlic chips + lemon mustard	
GRILLED ASPARAGUS	10
crispy shallots + apple maple vinaigrette + bacon	

FLATBREAD + SANDWICHES

MEATLOVERS FLATBREAD	17
marinara + mozzarella + pepperoni + bacon + sausage + prosciutto	
TUSCAN FLATBREAD	15
basil pesto + buratta + baby tomatoes + roasted peppers + olives	
MARGHERITA FLATBREAD	14
marinara mozzarella tomato basil	
CAPTAIN'S BURGER	19
double brisket patty + aged white cheddar + romaine spiced onion ring + tomato + chipotle aioli + brioche bun + fries substitute: BEYOND MEAT BURGER +2	
PRIME RIB FRENCH DIP	17
shaved prime rib + swiss + french roll + natural au jus	
SHORT RIB GRILLED CHEESE	17
tender shredded short rib + sourdough + caramelized onion + spicy mayo wild arugula + california cheddar + pickled peppadew chiles	
NASHVILLE CHICKEN SANDWICH	16
crispy nashville chicken + cheddar cheese + slaw + dill pickles + mayo brioche bun	
TURKEY CLUB	16
toasted sourdough + bacon + avocado + pepper jack cheese wild arugula + aioli	

ENTREES

WILD MUSHROOM & CHICKEN PENNE	28
wild mushrooms + peas + spinach + leeks + light parmesan crème	
POMEGRANATE JIDORI CHICKEN	30
free range california jidori chicken + wild rice + corn + acorn squash beets + beurre blanc + micro greens	
PAN ROASTED SCOTTISH SALMON	32
quinoa + brussels sprout + sweet potato + watercress + apple maple butter	
SEARED SPICY TUNA BOWL	16
white rice + pickled cucumber + carrot + daikon + scallions + avocado edamame + micro cilantro	
SEARED DIVER SCALLOPS	35
butternut squash + barley + cauliflower + ginger beet puree	
CAJUN SHRIMP & GRITS	36
sautéed cajun shrimp scampi + bacon + cheddar + grits	
SLOW BRAISED ANGUS SHORT RIB	39
garlic mashed potatoes + braised kale + crispy brussels sprouts port wine reduction	
12oz PRIME NEW YORK STEAK FRITES GF	45
crisp chopped caesar salad + hand cut fries + natural jus	

DESSERT

CARROT CAKE	10
TRIPLE CHOCOLATE CHEESECAKE	13
BROWN BUTTER APPLE TART	13
MEYER LEMON TART	14
SALTED DULCE DE LECHE BROWNIE	13

Please notify your server if you are paying with a voucher or have a group discount
 20% gratuity added to parties of 6 or more | Maximum 4 separate checks or credit cards per table due to system limitations
 Credit cards are required to start a tab at the bar | 20% gratuity will be added to open tabs at closing



WINE

WHITE & ROSE WINES 5oz 9oz Bottle

FEATURED WHITE WINE 9 14 36

CHARDONNAY 11 16 44
SNOQUALMIE, Columbia Valley, Washington

SAUVIGNON BLANC 11 16 44
WAIRAU RIVER, Marlborough, New Zealand

ROSE 11 16 44
FLEURS DE PRAIRIE, Cotes De Provence, France

RED WINES 5oz 9oz Bottle

FEATURED RED WINE 9 14 36

PINOT NOIR 12 18 48
MEIOMI, Monterey, Santa Barbara, Sonoma, California

MERLOT 11 16 44
RAYWOOD, Central Coast, California

MALBEC 11 16 44
TERRAZAS DE LOS ANDES, Mendoza, Argentina

CABERNET SAUVIGNON 16 22 64
JUSTIN, Paso Robles, California

ZINFANDEL 12 17 48
BALARD LANE, California

SPARKLING WINES Bottle

RUFFINO PROSECCO 12
(187ml)

CAMPO VIEJO, CAVA BRUT RESERVA, Spain 40

VUEVE CLICQUOT Gold Label Vintage 2012 195

BEER

DRAFT BEER 8 each

LITTLE BO PILS - PILSNER - - SMOG CITY - 4.4% ABV

.394 PALE ALE- ALESMITH -6.0% ABV

HEF LEPPARD - HEFEWEIZEN - BEACHWOOD-5.1% ABV

LBC IPA - WEST COAST IPA --BEACHWOOD - 7.1% ABV

HAZY IPA - MADEWEST, 7.0% ABV

BLACK HOUSE STOUT - MODERN TIMES,-5.8% ABV

BOTTLE & CAN BEER 8 each

MADEWEST PILSNER, Ventura - 5.6% abv

HAYABUSA LAGER Beachwood, Long Beach - abv 5.3%

BUENAVEZA MEXICAN LAGER Stone, San Diego - abv 4.7%

PIZZA PORT SWAMI'S, IPA, San Diego - 6.8% abv

DELICIOUS IPA Stone, San Diego - abv 7.7%

SMOG CITY, WHITE ALE "FROM L.A. WIT LOVE" - 4.8% abv

MODELO | CORONA | HEINEKEN | BUDWEISER
MICHELOB ULTRA | BUD LIGHT

HAPPY HOUR

Daily 3pm-6pm

HAPPY HOUR DRINKS

COCKTAILS

WELL HIGHBALLS 7

(1.5oz spirt with soda, juice, or tonic)

Smirnoff | Jim Beam | Sauza Silver | Bacardi Silver | Beefeater

MOSCOW MULE 8

SAUZA MARGARITA 9

JIM BEAM OLD FASHIONED 10

WINE 7

5oz. Glass: Cabernet or Chardonnay

BEER 7

HAYABUSA LAGER Beachwood Brewery, Long Beach - abv 5.3%

BUENAVEZA MEXICAN LAGER Stone Brewery, San Diego - abv 4.7%

DELICIOUS IPA Stone Brewery, San Diego - abv 7.7%

HAPPY HOUR FOOD 10 each

GARLIC & FETA FRIES

HARISSA HUMMUS

cucumber + olive + chili + radish + tomato + toasted naan

CLASSIC CAESAR SALAD

chopped romaine + toasted garlic croutons + parmesan cheese + creamy caesar

FRIED CHICKEN WINGS

house dill pickles + buttermilk dressing + nashville spice

BBQ CHICKEN QUESADILLA

roasted chicken breast + corn + black beans + scallions
cheddar cheese + spicy slaw + guajillo aioli

FRIED GREEN TOMATO GRILLED CHEESE

fried green tomatoes + cheddar + bacon

CHARRED BRUSSELS

pecorino romano + crispy elephant garlic chips + lemon mustard

HOUSE MADE CHIPS & GUACAMOLE

chips + guacamole + salsa

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