



MOCKTAILS

Berry Fizz	12
Blackberries, vanilla, lemon, sparkling water	
Key Lime Pie	12
Coconut, creme, lime, cane sugar	
Good Thyme	12
Lavender, lemon, thyme, sparkling water	
Mojito 19	12
Mint, lime, cane sugar, blueberries	

MULES

Garden Mule	14
Vodka, berries, basil, lime, bitters, ginger beer	
Apple Mirage	14
Vodka, apple cider, lime, bitters, ginger beer	
Heatwave	14
Vodka, jalapeño, lime, bitters, ginger beer	

COCKTAILS

Cosmotini	16
Vodka, orange liqueur, cranberry, pomegranate	
110 Purple Rain	16
Gin, pomegranate, pineapple, orgeat, lime juice	
Espresso Royale	19
Vodka, grand marnier, espresso, vanilla, cane sugar	
Pasiflora	16
Tequila reposado, cointreau, lime, passionfruit, cane sugar	
Golden Ember	17
Bourbon, honey cinnamon, lemon, bitters	
Cocoa Cloud	18
Dark rum, chocolate liquor, creme, cane sugar	
Cherry Blaze	16
Tequila, cherries, mint, lime	

WHITE, ROSÉ & SPARKLING WINE BY THE BOTTLE

Fathia Vineyards rosé of pinot noir '22	45
Josh Cellars chardonnay california	45
Mumm sparkling brut prestige california	50
Honig sauvignon blanc reserve '22	60
Groth sauvignon blanc '23	65
Chandon blanc de blancs reserve	70
Flowers chardonnay '23	120

WHITE, ROSÉ & SPARKLING WINE BY THE GLASS

Fathia Vineyards rosé of pinot noir '22	45
Josh Cellars chardonnay california	14
Mumm sparkling brut prestige california	16
Honig sauvignon blanc reserve '22	16
Groth sauvignon blanc '23	17
Chandon blanc de blancs reserve	18

RED WINE BY THE BOTTLE

St. Finley Estate cabernet sauvignon '22	45
Sea Sun pinot noir '22	45
Banshee pinot noir '22	50
St. Finley Estate cabernet sauvignon '21	55
Napa Cellars cabernet sauvignon napa '21	65
AXR proprietary red wine napa valley '21	90
Stag's Leap Wine Cellars artemis cabernet sauvignon '21	190
Darioush signature shiraz napa valley '12	220
Atlas Peak cabernet sauvignon '21	250
Alpha Omega cabernet sauvignon napa valley '21	280
Quintessa red wine rutherford '21	500

RED WINE BY THE GLASS

St. Finley Estate cabernet sauvignon '22	12
Sea Sun pinot noir '22	13
Banshee pinot noir '22	15
St. Finley Estate cabernet sauvignon '21	15
Napa Cellars cabernet sauvignon napa '21	17
AXR proprietary red wine napa valley '21	23

BEER

Lagunitas IPA	8
Hazy IPA	8
805	8
Heineken	8
Coors Light	8

BEVERAGES & COFFEE

Available from the Well	5
Coke, Diet Coke, Coke Zero, Sprite	
Ginger Ale	5
Lemonade	5
Tonic Water	5
Iced Tea	6
Aqua Panna	9
San Pellegrino	9
Espresso	4.50
Double Espresso	6.50
Cappuccino	7
Latte	7

APPETIZERS

Buratta Prosciutto, persimmon, balsamic reduction	18
Hummus Vegetable crudité, maldon salt	16
Carpaccio Radish, arugula, caper, parm lemon oil	20
Tempura Olive Gin aioli	16
Saffron Crab Arancini Lemon aioli	22
Mussels Tomato, chorizo, garlic, onion, red wine	22

SALADS

Winter Pear, cranberry, goat cheese, walnuts, mixed greens	15
Caesar Romaine lettuce, parmesan, croutons	18
Nicoise Tuna, anchovies, egg, fried capers, potato confit, cherry tomatoes, seasonal vegetable	18
Panzanella Bread, shaved brussels, sweet potato, roasted grapes, olives, balsamic vinegar	18

ADDITIONS

Grilled Chicken	10
Prawns	15
Salmon	Market Price

ENTRÉES

Risotto Wild mushrooms, peas, parmigiano	28
Pappardelle Bolognese Bolognese sauce, ricotta, parmigiano	28
110 Pasta Homemade arugula pesto pasta, seasonal ingredients	28
Short Rib Cabernet Demi, polenta, carrots	38
Grilled New York Garlic mashed potatoes, grilled asparagus	42
Salmon Potato confit, roasted vegetables	36
Roasted Chicken Wild mushrooms & wine sauce, brussels sprouts	32

SIDES

Fries/Truffle Fries Parmesan, truffle, lemon zest, parsley	12
Garlic Mashed Potatoes Garlic, potato, parmesan, cream, butter	10
Polenta Parm, fontina, lemon zest	10
Seasonal Vegetables Available upon request from your server	10
Grilled Asparagus Lemon zest, butter	10
Potato Confit New potatoes, garlic, thyme, rosemary	10
Brussels Pancetta, grapes, parm, garlic, onion	10

DESSERTS

Chocolate Covered Gooseberries	15
Blood Orange Panna Cotta	15
Classic Crème Brûlée	16
Chocolate Mousse	16

* Indicates Seasonal Item

Please inform your server of any allergies or dietary restrictions.

California law advises customers, "Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness."