



Sparkling Wine Splits (375mL)

- Grandial, Blanc de Blancs, Brut, France 8
- Enza, Prosecco DOC, Veneto, Italy 9

Wine by the Glass

White Wine

- Terlano, Pinot Grigio, Alto-Adige, Italy 13
- Petit Sirene, Chateau Gicours, Bordeaux, France 12
- Crowded House, Sauvignon Blanc, Marlborough, New Zealand 9
- Colosi, Salina Bianco, Salina IGP, Italy 15
- D'Arenberg, The Hermit Crab, Viognier-Marsanne, McLaren Vale, Australia 12
- Cambria, Clone 4, Wente Chardonnay, Santa Maria Valley, CA 12
- Carl Graff, Riesling Kabinett, Mosel, Germany 10
- Trimbach, Gewurztraminer, Alsace, France 16

Rosé Wine

- E. Guigal, Rosé, Cote du Rhone, France 12
- Sokol Blosser, Estate Rosé of Pinot Noir, Dundee Hills, Oregon 12
- Pink, Beck, Rosé of Zweigelt, Burgenland, Austria 10

Red Wine

- Barossa Valley Estate, GSM, Barossa Valley, Australia 10
- E. Guigal, Rouge, Cote du Rhone, France 12
- Ruffino, Chianti Superiore, Toscana DOCG, Italy 9
- Innocent Bystander, Pinot Noir, Central Otago, New Zealand 12
- Cambria, Clone 4, Pommard Pinot Noir, Santa Maria Valley, CA 15
- Freakshow, Red Blend, Lodi, CA 13
- Fortress, Cabernet Sauvignon, Sonoma County, CA 14
- Clayhouse, Petite Syrah, Paso Robles, CA 12

Dessert

- Massolino, Moscato d'Asti, Piedmont, Italy 10
- Bouchaine "Bouche d'Or," Late Harvest Chardonnay, Carneros, CA 13
- 2012 Beringer "Nightingale," Semillon-Sauvignon Blanc Botrytised, CA 12
- Fonseca Bin No. 27 Finest Reserve, Port, Portugal 8



Sake by the Glass

- "Hawk in the Heavens," Tentaka Kuni, Junmai, Tochigi, Japan 11
- Dewatsuru, Nigori Junmai Ginjo, Akita, Japan 8
- Kasumi Tsuru, Extra Dry Kimoto, Kasumi, Japan 9
- Sakura, Dewatsuru, Emaki Rosé Sake, Akita, Japan 11
- "10,000 Ways," Ban Ryu, Honjozo, Yamagata, Japan 10

Sherry by the Glass

- Alvear, Fino, D.O. Montilla-Moriles, Spain 9
- Alvear, Medium Dry, D.O. Montilla-Moriles, Spain 9
- Alvear, Cream, D.O. Montilla-Moriles, Spain 9
- "La Guita," Manzanilla NV, D.O. Jerez, Spain 10

Wines by the Bottle

Sparkling Wine (750 mL)

- Grandial, Blanc de Blancs, Brut, France 26
- Ramon Raventos, Cava, Brut, D.O. Cava, Spain 30
- Enza, Prosecco DOC, Veneto, Italy 27
- Farmstead, Long Meadow Ranch, NV Brut, Sonoma Coast, CA 70

White Wine

- Terlano, Pinot Grigio, Alto-Adige, Italy 40
- Movia, Pinot Grigio, Primorski, Slovenia 50
- Petit Sirene, Chateau Gicours, Bordeaux, France 36
- Crowded House, Sauvignon Blanc, Marlborough, New Zealand 27
- Raats, Chenin Blanc, Stellenbosch, South Africa 33
- Colosi, Salina Bianco, Salina IGP, Italy 45
- D'Arenberg, The Hermit Crab, Viognier-Marsanne, McLaren Vale, Australia 36
- Mer Soleil Silver, Unoaked Chardonnay, Santa Lucia Highlands, CA 48
- Cambria, Clone 4, Wente Chardonnay, Santa Maria Valley, CA 36
- Journeyman, Chardonnay, Russian River Valley, CA 80
- "Quibia," Anima Negra, Callet-Premsal, Mallorca, Spain 42
- Trimbach, Gewurztraminer, Alsace, France 48
- Carl Graff, Riesling Kabinett, Mosel, Germany 30



Rosé Wine

- E. Guigal, Rosé, Cote du Rhone, France 36
- Sokol Blosser, Estate Rosé of Pinot Noir, Dundee Hills, Oregon 36
- Pink, Beck, Rosé of Zweigelt, Burgenland, Austria 30
- Calafuria, Rosé of Negroamaro, Salento IGT, Italy 36
- Langetwins, Rosé of Sangiovese, Lodi, CA 27

Red Wine

- Chateau de Poncie, Le Pre Roi, Fleurie, France 51
- E. Guigal, Rouge, Cote du Rhone, France 36
- Barossa Valley Estate, GSM, Barossa Valley, Australia 30
- Ruffino, Chianti Superiore, Toscana DOCG, Italy 27
- Cambria, Clone 4, Pommard Pinot Noir, Santa Maria Valley, CA 45
- Innocent Bystander, Pinot Noir, Central Otago, New Zealand 36
- Le Monde, Cabernet Franc, Friuli Grave DOC, Italy 42
- Reka, Cabernet Franc, Clarksburg, CA 52
- Terranoble Ca1, Carmenere, Andes, Chile 66
- Freakshow, Red Blend, Lodi, CA 40
- The Prisoner, Red Blend, Napa Valley, CA 75
- Clayhouse, Petite Syrah, Paso Robles, CA 36
- Fortress, Cabernet Sauvignon, Sonoma County, CA 42
- Glenelly, Cabernet Sauvignon, Stellenbosch, South Africa 48
- D'Arenberg, "The Laughing Magpie," Shiraz-Viognier, McLaren Vale, Australia 63
- Castello Di Nieve, Barbaresco DOCG, Italy 90
- Chateau L'Ecuyer, Pomerol, France 87

Reserve Wines

- Laurent Perrier, Cuvée Rosé Brut, Champagne, France 190
- 2013 Sokol Blosser "Big Tree," Pinot Noir, Dundee Hills, Oregon 165
- 2014 "Ghost Block," Cabernet Sauvignon, Yountville, Napa Valley, CA 240
- 2014 Tignanello, Toscana IGT, Italy 195
- 2012 Tortoniano, Barolo DOCG, Italy 120
- 2009 Muga, Prado Enea Gran Reserva, Rioja DOC, Spain 160



Beer

Farmhouse, Lager, The Lost Abbey, San Marcos, CA (5.8%) 9

Begins with light malt sweetness and subtle hop presence. An enticing aroma of green apple and fresh baked bread. Crisp and cool finish.

Mischief, Belgian Style Golden Ale, The Bruery, Placentia, CA (8.5%) 8

Dry hopped and citrusy, with a hint of ripe melon and pear with a slight peppery spice and consistent effervescence.

Hitachino Nest Anbai Ale, Gose, Kiuchi Brewery, Japan (7.0%) 14

infused with locally grown green sour plum (ume), and finished up with a pinch of Japanese sea salt (moshio). The balance of sourness, bitterness, comes from the plum and subtle saltiness, great umami taste of the sea salt is "li Anbai - just right!"

Weihenstephaner Vitus, Weizenbock, Germany (7.7%) 7

brewed with barley malt and wheat, it pours a dark amber robe with a very impressive head. Nice and very fruity flavors of banana and citrus fruits mix up with the slightly acidic flavors of lemon, while yeast provides the beer with notes reminiscent of cloves. The aftertaste dries progressively and offers some hints of bitterness

Isaac, Witbier, Birrificio le Baladin, Italy (5.0%) 13

The creamy head, the intentionally cloudy, apricot color and the scent of yeast and citrus, which blend into spicy harmonies of coriander and peeled oranges, call you from the glass. Refreshing to the palate, it has a light body and is very easy to drink.

La Fin du Monde, Tripel, Unibroue, Quebec, Canada (9.0%) 10

Floral bouquet, fresh baguette with aromas of honey, spices, coriander, malt and alcohol. A mildly hoppy palate with notes of grains, fruit and spice, followed by a smooth, dry finish.

Duchesse de Bourgogne, West-Flemish Red Brown Ale, Belgium (6.0%) 15

An ale of mixed fermentation. It is a sweet-fruity ale with a pleasant fresh aftertaste. This ale is brewed with roasted malts and with hops with a low bitterness. After the main fermentation and the lagering, the "Duchesse de Bourgogne" matures further for many months in oak casks.

Carnegie Porter, Baltic Porter, Sweden (5.5%) 11

This brew has a slightly roasted aroma with hint of brown sugar and coffee. The taste is round and complex with hints of chocolate and coffee and a slight bitterness in the aftertaste.



Cocktails

I Double Pear You 15

Clear Creek Pear Brandy, Cognac, Allspice Dram, Warm Spices, Lemon

"Royal W/ G's" 13

Bulleit Rye, Suze, Sweet Vermouth, House Orange Bitters

Citrus Rising 19

White Chocolate Fat Washed Gin, Citrus, Cointreau, Elderflower, Vanilla, Egg White

Sage Ferris 16

St. George Terroir Gin, Clear Creek Douglas Fir, Luxardo, Chartreuse, Lime

My Squanch 14

Tequila Reposado, Passion Fruit, Crème De Cacao, Amaro Averna, Lime, Cilantro

Deuces Wild 17

Laphroaig 10 yr Scotch, Illegal Mezcal, St George Nola Coffee Liqueur, House Bitters

Apple of My Eye 16

St. George Apple Brandy, Spiced Pear, Cream Sherry, Vanilla, House Apple Bitters

Pacific Paradise 13

9 Year Panama Pacific Rum, House Orgeat, Pineapple, Orange, Basil, Rose

A Tale of Two Loves 14

Hangar 1 Vodka, St. George Green Chili Vodka, Velvet Falernum, Pomegranate, Habanero

Serendipitea 14

Akashi Japanese Whisky, Chai Tea, Golden Moon Dry Curacao, Aromatics

Juniper Wood Smoked "Orson Welles" 15

Automatic Sea Gin, Bruto Americano, Sweet Vermouth, House Bitters

Kilt-Ing Me Softly 16

Ardbeg 10 yr Scotch, Asbinthe, Lemon, Egg White, Mint

Marty McFly 15

Hayman's Old Tom Gin, Sweet Vermouth, Luxardo, Citrus

The Beet Goes On... 14

Nolet's Silver Gin, Elderflower, Beets, Hibiscus, Egg White



Old Fashioned List

(All Old Fashioned drinks are served with appropriate citrus peels and house made bitters)

Feather in the Rye 14

Journeyman's Last Feather Rye Whiskey

Here Piggy, Piggy 22

Whistle pig 10 year Straight Rye Whiskey

It's a Kilt, Not a Skirt 16

Ardbeg 10 year Islay Single Malt Scotch Whisky

Safety Dance 15

Redemption Rye Whiskey & Cutwater Black Skimmer Bourbon

See No Evil 22

Monkey 47 Gin, Fortify Amaro, Lavender, Cucumber Bitters

Kansas City Shuffle 14

J. Rieger Kansas City Whiskey

Agave State of Mind 14

Illegal Mezcal Joven, Suze, Agave



Craft Mocktails

This list is our extension of thoughtful and curated cocktails without the worry of the after effects of alcohol. Made for the guest who wishes to abstain from alcohol or the guest who just likes a tasty beverage

Passion Fruit Punch 9

Passion Fruit, Cabernet Juice, Lime, Rose

Press the Zest 13

Faux Gin, Elderberry, Vanilla, Citrus, Cream, Cardamom, Egg White

SoCal Sunrise 8

Orange, Orgeat, Pineapple, Lime, Rose, Basil

Lionel Richie 9

Faux Gin, Café Amaro, Anise, Cold Brew Coffee, Lemon

Dragons Breath 8

Beet Juice, Mango, Lime, Soda

Juniper Smoked NO-groni 11

Faux Gin, Elderberry, Sweet Vermouth, Cardamom, Orange



Water

Although our filtered water is delicious, we encourage you to drink water that matches your dining experience. Listed below are some of our favorite waters to choose from.

Voss, Norway, Still, 375 mL 4

Voss, Norway, Sparkling, 375 mL 4

San Pellegrino, Italy, Sparkling, 500 mL 4

San Pellegrino, Italy, Sparkling, 750 mL 5

Antipodes, New Zealand, Still, 500 mL 7

Antipodes, New Zealand, Sparkling, 500 mL 7

Antipodes (An-tip-oh-deez) is the prime example of the purity of the water that comes from New Zealand. Certified Carbon Neutral and Certified Sustainable, Antipodes is a water you can feel good about drinking. Also, Antipodes took home the gold medal at the most recent Berkeley Springs Winter Festival of Waters, known as the "Olympics of Water." Its high mineral content and pH of 7.0 makes it a great option to have when eating. Antipodes helps leave the palate clean and refreshed ready for another bite.



Coffee

House Coffee 4

Master BLK Organic Cold Brew, Fullerton, CA (12 fl oz.) 5

Pour Over 6

(makes two 5 oz. cups of coffee)

Ask your server what kind of coffee we're pouring today!

Tea & Tisane

All of our tea comes from Tea Forté. Tea Forté works directly with growers that share their dedication and determination to producing the definitive expression of every type of tea we feature. Tea Forté' ingredients represent less than 1% of all the teas available worldwide. Their diverse, subtle flavors are a result of creating without compromise. Steeped in over 35 countries, Tea Forté is proudly featured at leading hotels, restaurants, resorts and retailers - and is the exclusive tea purveyor for the James Beard Foundation.

All teas are loose and made to pour two 5 oz. cups. Please choose from the following tea options.

- Earl Grey
- Jasmine Green
- Bombai Chai
- African Solstice
- White Ginger-Pear