

SMALLS AND SHARABLES

MARINATED CALIFORNIA OLIVE MIX	4
MIXED GREEN SALAD (VEG)	9
strawberries, mixed greens, shaved radish, carrot, cucumber, balsamic vinaigrette	
- add avo \$2 - add chicken \$4 - add shrimp \$7	
WINTER SALAD (VEG)	9
mizuna and baby spinach, pickled mitsu apples, candied pecans, creamy brie dressing	
-add chicken \$4 - add shrimp \$7	
HONEYNUT SQUASH SOUP (VEG)	8
Uncle Ray's honeynut squash soup, roasted delicata, butter braised leeks, confit garlic and carrot	
HANDCUT FRIES [VEG, GF**]	7
sriracha aioli	
CONFIT POTATOES [GF, VEG]	9
Yukon Gold potatoes, hazelnut romesco and shaved parmesan	
ELOTE (MEXICAN STREET CORN) [VEG]	9
grilled yellow corn, aleppo aioli, pickled fresas, pickled red onions, cotija	
VEGETABLE TEMPURA [V]	11
togarashi seasoning blend, unagi dipping sauce	
BAKED MAC & CHEESE [VEG]	10
smoked gouda, jack, toasted bread crumbs	
-add bacon \$2	
SHRIMP CEVICHE [GF]	12
shrimp, lime, cilantro, avocado, house made corn tortilla chips	

ENTREES

SWEET & STICKY WINGS	14
1lb. two ways: grilled w/sweet elderflower sauce, fried Asian sticky sauce, pickled carrots	
CHIPOTLE* CHICKEN TACOS (2)	12
radish, pickled red onion, cilantro lime crema, corn tortilla chips	
*SPICY (gluten free tortillas upon request)	
PULLED CHICKEN SANDO (served w/ fries or salad)	16
chicken thigh, house BBQ sauce, jalapeno slaw, house pickles	
SHANGRI-LA BURGER (served with fries or salad)	17
Pliny beer cheese, house pickles, aioli, crispy onion strings	
- add bacon, heirloom tomato or avocado \$2	
*Beyond Burger available upon request	
RISOTTO [VEG,GF]	20
Carnaroli risotto with brown butter butternut squash, delicata squash, pepita crumble	
- add marinated prawns OR Salmon \$6	
PORK CHOP [GF]	25
11oz Pork Chop, BBQ black eyed pea puree, wax beans, long beans, peach mostarda	

GF: GLUTEN FREE VEG: VEGETARIAN V: VEGAN

Parties of 6 or more are subject to a 20% service charge.

We cannot split checks.

** Fryer is used for items that may contain gluten *



FROM THE BAR

Slusheez

SPACKLER'S REVENGE "citrusy, layered, focused"	11
citrus green tea-infused vodka, fresh squeezed lemonade	
CLOTHESLINED "good, clean, fun"	11
vodka, elderflower, cucumber, lemon	

Handcrafted Cocktails

LOST HORIZON "juicy, thirst quenching, dynamic"	12
blanco tequila, cappelletti, corazon syrup, fresh lime	
BACK TO CIVILIZATION "fresh, sentimental"	10
vodka, herbal liquor, roasted apple/tea syrup, lemon, sparkling wine	
THE HIGH LAMA "bright, spiced, refreshing"	11
7 years-aged Brandy, spiced liquor, grapefruit, honey	
EMBASSY CLUB "warming, textured, elevated"	11
bourbon, sage demerara gomme syrup, aromatic bitters	
BOOZE CRUISE "tropical, luscious, extravagant"	12
mezcal, aged white rum, macadamia liquor, mango, coconut, pineapple shrub, lime	
BIRDS OF PARADISE "aromatic, complex, rambunctious"	12
double rye whiskey, amber rum, angostura amaro, orgeat, pineapple, lime	

DESSERT

BUTTERMILK PANNA COTTA	10
fresh blackberries, blackberry gastrique, honey pearls, brown butter almond crumble	
SMORES BAR	12
chocolate mousse, roasted marshmallow mousse, graham cracker creme anglaise, mini meringue kisses	
CHOCOLATE CHIP COOKIE	2
ICE CREAM SCOOP	2
vanilla bean, cookies + cream, or strawberry	

COVID HOUSE RULES:

- 2 hour time limit at tables and at bar
- Masks must be worn anytime you are not seated
- Furniture cannot be moved

Bubbles & Wine

BUBBLES & ROSÉ

PROSECCO	9 36
LaMarca, Italy	
2018 BLANC DE BLANC	9 36
Pol Clement, France	
2018 ROSÉ	9 36
Bonny Doon Vineyards, Central Coast	
2018 BRUT CAVA ROSÉ	11 44
Naveran, Spain	

W H I T E S

2018 MOSCHOFILERO	11 44
Mati Fortuna, Greece	
2018 GRENACHE BLANC	10 40
Magerum Estate Vineyard, Los Olivos District	
2018 SAUVIGNON BLANC	10 40
Quivira, Sonoma County	
2017 CHENIN BLANC	10 40
Haarmeyer Wine Cellars, SRV Clarksburg	
2018 CHARDONNAY	12 48
Sean Minor, Sonoma Cost	
2017 CHARDONNAY	14 56
Falcone Family Vineyards, Santa Maria Valley	
2019 DRY RIESLING	9 36
Elsass, Union Sacre, Santa Barbara County	

R E D S

2017 GRENACHE	11 44
Groundwork, Central Coast	
2015 MERLOT	12 48
Chateau de Lionne, Bordeaux	
2018 ZINFANDEL	13 52
Turley, Amador County	
2014 SYRAH	13 52
Terre Rouge, Amador	
2017 PINOT NOIR	14 56
Maison L'Envoye, Willamette Valley, WA	
2017 CABERNET SAUVIGNON	12 48
Brady Vineyards, Paso Robles	

Beer

O N T A P

ALARO CRAFT BREWERY	7
<i>Rabbit Hole, Saison 5.8%</i>	
TOWER BREWING	7
<i>Yellow Skies, German Pilsner, 4.8%</i>	
KING KONG BREWING CO.	7
<i>ORANGUTAN, 2XWCIPA, 7.8%</i>	
URBAN ROOTS	7
<i>Guys, Gals & Non-Binary Pals, Unfiltered Pale Ale 5.3%</i>	
STIR CIDER CO.	7
<i>TRES, DRY CIDER, 6.9% ABV</i>	
TOWER BREWING	7
<i>UNDERESTIMATED, HAZY IPA 7.0%</i>	
ANCHOR BREWING	7
<i>California Lager 4.9% ABV</i>	
RUSSIAN RIVER BREWING CO.	12
<i>Pliny the Elder, 2XIPA, 8% (16oz bottle)</i>	
FLATLAND BREWING COMPANY	8
<i>Dynamite with a lazerbeam, hazy ipa w/coffee, 6.5%</i>	
DUNLOE BREWING	7
<i>Sunshine Highway, hazy ipa, 6.5%</i>	
TOWER BREWING	7
<i>Passion First, passionfruit sour ale, 4.8%</i>	

Non Alcoholic

KAUAI	8
<i>seedlip spice, pineapple, lime, orgeat</i>	
THE BUSINESS	8
<i>seedlip herbal, honey, lemon, mango</i>	
HIBISCUS COOLER	5
PELLEGRINO	5
ICED TEA	3
COFFEE	3

COVID HOUSE RULES:

- Please practice social distancing and help do your part to keep guests and employees safe.
 - Masks must be worn at all times while moving throughout the restaurant.
- If you get up from your seat, your mask must be on.
- Furniture cannot be moved.

• 2 hour time limit on all tables and at bar.

If you do not follow these rules, you will be asked to leave