

# Bubbles & Wine

## BUBBLES & ROSÉ

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

## W H I T E S

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

## R E D S

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

# Beer

## O N T A P

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

# Non Alcoholic

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

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### 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**

## FROM THE KITCHEN

<b>SHRIMP CEVICHE [GF]</b>	12
<i>shrimp, lime, cilantro, avocado, house made corn tortilla chips</i>	
<b>SHISHITO ROULETTE [V, GF**]</b>	7
<i>sweet and spicy blistered peppers, lime zest, maldon salt, house-made ponzu dipping sauce</i>	
<b>HANDCUT FRIES [VEG, GF**]</b>	7
<i>sriracha aioli</i>	
<b>BAKED MAC &amp; CHEESE [VEG]</b>	10
<i>smoked gouda, jack, toasted bread crumbs -add bacon \$2</i>	
<b>SUMMER VEGGIE COUS-COUS [VEG]</b>	14
<i>roasted summer squash medley, tomatoes, red onion, herb salad, cucumber-dill yogurt asuce -add avo \$2 - add chicken \$4 - add shrimp \$7</i>	
<b>VEGETABLE TEMPURA [V]</b>	11
<i>togarashi seasoning blend, unagi dipping sauce</i>	
<b>SWEET &amp; STICKY WINGS</b>	14
<i>1 lb. two ways: grilled w/sweet elderflower sauce, fried Asian sticky sauce, pickled carrots</i>	
<b>ELOTE (MEXICAN STREET CORN)</b>	9
<i>grilled yellow corn, aleppo aioli, pickled fresno's, pickled red onions, cotija</i>	
<b>CAESAR SALAD</b>	9
<i>little gems, anchovy crumbs, aleppo cured egg yoke, parmesan dressing - add avocado \$2 - add chicken \$4 - add shrimp \$7</i>	
<b>CAPRESE SALAD</b>	12
<i>heirloom tomatoes, fried mozzarella balls, basil puree, fried basil, house balsamic glaze</i>	
<b>CHIPOTLE* CHICKEN TACOS (2)</b>	12
<i>radish, pickled red onion, cilantro lime crema, corn tortilla chips</i>	
<i>*SPICY (gluten free tortillas upon request)</i>	
<b>PULLED CHICKEN SANDO (served w/ fries or salad)</b>	16
<i>chicken thigh, house BBQ sauce, jalapeno slaw, house pickles</i>	
<b>MISO SALMON [GF]</b>	24
<i>sustainable king salmon, baby bok choy, ginger pickled fresnos, scallions, miso broth, coconut rice</i>	
<b>PORK CHOP [GF]</b>	25
<i>11oz Pork Chop, BBQ black eyed pea puree, wax beans, long beans, peach mostarda</i>	
<b>SHANGRI-LA BURGER (served with fries or salad)</b>	17
<i>Pliny beer cheese, house pickles, aioli, crispy onion strings</i>	
<i>- add bacon, heirloom tomato or avocado \$2</i>	
<i>*Gardenburger patty available upon request</i>	

### BAR BITES

HOUSE- BRINED OLIVES	5
HOUSE CORN TORTILLA CHIPS, SALSA ROJO, BEER CHEESE	7

**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

<b>SPACKLER'S REVENGE</b> <i>"citrusy, layered, focused"</i>	11
<i>citrus green tea-infused vodka, fresh squeezed lemonade</i>	

<b>CLOTHESLINED</b> <i>"good, clean, fun"</i>	11
<i>vodka, elderflower, cucumber, lemon</i>	

### Handcrafted Cocktails

<b>SANDIARITA</b> <i>"juicy, thirst quenching, dynamic"</i>	11
<i>tequila, watermelon nectar, lemon-jalapeno shrub, fresh lime</i>	

<b>INCAN HUNNY</b> <i>"floral, fresh, buzzed"</i>	11
<i>pisco, lavender honey, fresh lemon</i>	

<b>SHANGRONI</b> <i>"bright, botanical, boozy"</i>	12
<i>sugarcane gin, rosa vermouth, herbal liquor, grapefruit bitters, lemon oil</i>	

<b>BANANARAMA</b> <i>"fruity, spiced, elevated"</i>	11
<i>demerara rum, falernum, house made banana syrup, lime, aromatic bitters</i>	

<b>BOOZE CRUISE</b> <i>"tropical, luscious, extravagant"</i>	12
<i>mezcal, aged white rum, macadamia liquor, mango, coconut, pineapple shrub, lime</i>	

<b>BIRDS OF PARADISE</b> <i>"aromatic, complex, rambunctious"</i>	12
<i>double rye whiskey, amber rum, angostura amaro, orgeat, pineapple, lime</i>	

## DESSERT

<b>BUTTERMILK PANNA COTTA</b>	10
<i>Fresh blackberries, blackberry gastrique, honey pearls, brown butter almond crumble</i>	
<b>POT DE CREME</b>	9
<i>amara chocolate, vanilla angostura whipped cream, shaved butter chocolate, chocolate pearls, maldon salt</i>	
<b>CHOCOLATE CHIP COOKIE</b>	2
<b>ICE CREAM SCOOP</b>	2
<i>vanilla bean, cookies + cream, or strawberry</i>	

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