

















SHAREABLES

- TORTILLA CHIPS**  18
fire-roasted salsa, guacamole
- FARM FRESH FRUIT**   20
melon, pineapple, ripe berries, citrus-vanilla yogurt, tajín agave
- CHICKPEA HUMMUS**     19
roasted garlic, chili crunch, preserved vegetables, olives, toasted pita bread
- CHARRED JALAPEÑO HONEY WINGS**   20
cotija cheese, pickled onion, pepitas, cilantro
- CHICKEN QUESADILLA**   22
oaxaca cheese, pico de gallo, aji amarillo grilled chicken, crispy flour tortilla, shaved cabbage slaw, salsa roja, sour cream
- ASIAN CHICKEN LETTUCE CUPS**     23
shoyu chicken, toasted peanuts, fresno chili, ginger, iceberg lettuce, lemongrass-curry vinaigrette
- COCONUT SHRIMP**     26
battered sustainable selva shrimp, shaved cilantro cabbage slaw, mango-habanero relish, pineapple glaze, garlic aioli

BOWLS


















add: herb grilled chicken +9 | sustainable shrimp  +16
sustainable salmon  +14 | black garlic tempeh   +12

- FALAFEL & TABOULEH**      23
crisp falafel, quinoa tabouleh, heirloom tomato, cucumber, crow's dairy feta cheese, parsley, red onion, harissa aioli
- CHICKEN CHOP SALAD**    24
romaine lettuce, avocado, smoked bleu cheese, bacon, shaved carrot, grape tomatoes, hard-boiled egg, pulled chicken, green goddess dressing
- SPICY TUNA POKE***     26
gochujang, sushi rice, pickled ginger, cabbage, edamame, carrot, watermelon radish, crispy shallots, kabayaki, miso-chile aioli
- CARNE ASADA***  27
certified angus beef, pico de gallo, black beans, pickled onion, charred jalapeño, avocado chimichurri, cotija cheese, jasmine rice, lime
- CHIPOTLE GRILLED CHICKEN**   25
cilantro rice, avocado, grilled squash, pickled corn relish, tomato, chipotle crema

SANDWICHES & WRAPS

all sandwiches served with chips | substitute kennebec fries +4

- AJI AMARILLO CHICKEN WRAP**      24
grilled chicken, avocado, pickled onion, bell pepper, heirloom carrot, purple cabbage, charred scallion, aji amarillo aioli, spinach tortilla
- BAJA FISH TACOS**     24
battered cod, cilantro slaw, pico de gallo, baja sauce, cotija cheese, flour tortillas
- DOUBLE STACK BURGER***     25
brisket blend, american cheese, shaved lettuce, tomato, red onion, 'secret sauce', noble bun

 Locally Sourced	 Peanuts	 Crustaceans	 Soya
 Vegetarian	 Dairy	 Mustard	 Sulphites
 Vegan	 Eggs	 Sesame	 Celery
 Gluten	 Fish	 Molluscs	 Lupin
 Tree Nuts			

*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk for foodborne illness.

LIBATIONS

ON THE ROCKS

make it a carafe 60 - minimum 2 guests

MARGARITA PICANTE	19
serrano-infused blanco tequila, lime, agave, tajín	
CUCUMBER COLLINS	19
ketel one cucumber & mint vodka, chateau aloe liqueur, agave, lemon, sparkling water	
PIÑA PALOMA	20
don julio blanco tequila, pineapple, ancho reyes verde, lime, grapefruit soda	
TROPICAL SPRITZ 🍷	18
deep eddy pineapple vodka, aperol, cava, sparkling water, orange	
GUAVA CAIPIRINHA 🍷	18
leblon cachaça, guava, lime, sugar	
KIWI APPLE MOJITO	20
bacardi silver rum, kiwi, green apple, lime, mint, sparkling water	
WHISKEY SPLASH	19
maker's mark bourbon whisky, cointreau, peach, blueberry, lemon	
GARDEN PARTY (SPIRIT-FREE) 🌿 🍷	16
seedlip garden 108, almond orgeat, lemon, celery bitters, elderflower tonic	
FALSA-RITA (SPIRIT-FREE)	16
lyre's agave blanco spirit, seedlip grove 42, lime, agave	

WINES

glass / bottle

SPARKLING

FREIXENET CAVA BRUT Catalonia, ESP	14 / 70
SCARPETTA PROSECCO Friuli-Venezia Giulia, ITA	16 / 80
MOILLARD SPARKLING WINE Burgundy, FRA	17 / 85
DOMAINE CHANDON ROSÉ Yountville, CA	16 / 80
MOËT & CHANDON IMPÉRIAL BRUT Champagne, FRA	27 / 150
PERRIER-JOUËT GRAND BRUT Champagne, FRA	195
VEUVE CLICQUOT BRUT Champagne, FRA	198

WHITE

 🍷

WAI WAI SAUVIGNON BLANC Marlborough, NZL	16 / 64
PRINZ SALM RIESLING Nahe, GER	17 / 68
CANYON ROAD CHARDONNAY California, USA	14 / 56
FRANK FAMILY CHARDONNAY Carneros Napa Valley, CA	23 / 92
DAOU CHARDONNAY Paso Robles, CA	16 / 64

ROSÉ

 🍷

DAOU ROSÉ Paso Robles, CA	17 / 68
M BY MINUTY ROSÉ Côtes de Provence, FRA	18 / 72

RED

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FABLE PINOT NOIR Mendocino County, CA	15 / 60
CANYON ROAD CABERNET SAUVIGNON California, USA	14 / 56
DAOU RESERVE CABERNET SAUVIGNON Paso Robles, CA	29 / 135

BEER & SELTZERS

can / bucket

michelada +3 | make it a bucket (5) - minimum 2 guests

BEER

MICHELOB ULTRA AMERICAN LIGHT LAGER 4.2%	10 / 45
CORONA LIGHT MEXICAN LAGER 4%	10 / 45
DOS EQUIS LAGER ESPECIAL 4.2%	10 / 45
HUSS SCOTTSDALE BLONDE KÖLSCH 4.7% 🍷	10 / 45
WREN HOUSE VALLEY BEER AMERICAN LAGER 16 oz 4.6% 🍷	11 / 50
WREN HOUSE SPELLBINDER HAZY IPA 16 oz 7% 🍷	11 / 50
HEINEKEN 0.0 NON-ALCOHOLIC LAGER	9 / 40

SELTZERS

 assorted flavors

LONG DRINK GIN SELTZER 5%	10 / 45
HIGH NOON VODKA SELTZER 4.5%	10 / 45
SURFSIDE ICED TEA & LEMONADE + VODKA 4.5%	10 / 45