

# CHRISTMAS

2023 | 12 PM - 6 PM



## HOLIDAY SPECIAL

*main course* 16oz - 50

**Sea Salt and Roasted Garlic Crusted Prime Rib**  
stilton bleu cheese | pommes puree | smoked marrow  
au jus | leek and fresh grated horseradish crème  
fraiche | citrus broccolini

*dessert*

**Pumpkin Pie** 12  
piloncillo cream | hazelnut crumble

**Chocolate Olive Oil Cake** 12  
sweet potato gelato | caramelized white chocolate |  
roasted cocoa nibs

**Ricotta Doughnut Holes** 12  
whiskey caramel | lavender

*graze*

**Spanish Octopus Tacos (3)** 23  
coasted corn salad | pickled red onions | salsa rioja | cotija

**Roasted Garlic & Smoked Blueberry Hummus** 16  
toasted sunflower seed pesto | feta | basil oil | fry bread

**Cast Iron Brussels Sprouts** 16  
crispy pork belly | sriracha aioli | grana padano

**Fromage Provisions** 23  
small batch creamery cheeses (4) | creamed honey | pickled  
things | fruit preserves | baguette

**Wayne Farm Chicken Wings** 19  
maple bourbon (dry) | shoyu- gochujang glaze (wet)

*field & leaf*

**Waldorf Burrata Salad** 16

apple | grape | celery | pecan candy | local greens | fennel |  
creamy cider vinaigrette

**Grilled Baby Romaine** 16

miso caesar dressing | ponzu | parmesan cheese |  
roasted garlic breadcrumb

**The Wedge** 16

baby iceberg | smoked blue cheese | chile buttermilk dressing |  
roasted tomato | pork lardon | pickled onions

**Wild Kale Salad** 16

organic quinoa | spice maple dressing | candied walnuts |  
roasted squash | montchevre

**Add Protein:**

Free-Range Chicken \$10 | 3 Prawns \$12

*pasture*

**Vegan Wild Mushroom Risotto** 27

vegetable stock | roasted squash | toasted pinenuts |  
pea tendrils

**CFK Angus Burger\*** 26

decadent blue cheese | crispy onions | black truffle aioli | thick cut  
bacon | brioche  
*served with fries*

**Braised Lumina Farms Lamb Shank** 48

vadouvan scented | red wine reduction | braised pearl onion &  
confit tomatoes | honeynutsquash puree

*sea*

**Pacifico Striped Bass** 38

pan fried | sundried tomato & chard leek chimi churri |  
chard artichoke hearts

**Fish & Chips** 25

tempura mahi mahi | white soy tartar sauce | torched lemon | malt  
vinegar and chive house chips



We adhere to the monterey bay aquarium seafood watch guidelines.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

# Signature Cocktails

<b>SANGRIA</b>	12
<b>CFK GARDEN BLOODY MARY</b>	14
<b>GARDEN PARTY</b> bombay sapphire gin   triple sec   rosemary basil syrup   lemon	19
<b>CHERRYWOOD</b> garrison brothers cfk single barrel bourbon   luxardo   old fashioned simple syrup   chocolate bitters   cherry wood smoke	19
<b>DOVETAIL</b> tequila   jalapeño agave nectar   grapefruit   lime	14
<b>HOLY HAND GRENADE</b> grey goose   chambord   pineapple   lime   house grenadine	17
<b>NAKED AND FADED</b> madre mezcal ensmable   aperol   grand marnier   lime   CNTR CBD sparkling water	17
<b>ALL HAIL THE QUEEN</b> garrison brother honeydew whiskey   old fashioned syrup   lemon   orange   campari   egg whites	17
<b>LE COUNTESS BOUGIE</b> empress 1908 indigo gin   green chartreuse   carpano bianco dry vermouth   pierre ferrand dry curacao	17
<b>PORTER'S SMOKED HOG NOG</b> captain morgan   benedictine   brandy   cream   house vanilla syrup   allspice   cinnamon smoke	15
<b>WHERE THERE'S SMOKE</b> madre mezcal espadin   pineapple   benedictine   lime   agave   apple hickory smoke	17
<b>ROOM WITH A VIEUX DEUX</b> barrel aged   redwood pipe dream bourbon   garrison brothers single barrel bourbon   benedictine   disaronno   sweet vermouth   psychaud's bitters   cinnamon smoke	19
<b>CARELESS WHISPER</b> cutwater bali hai rum   st george spiced pear liqueur   cointreau   fonseca bin 27 port   black walnut bitters	16
<b>LET'S GET FIZZICAL</b> herradura ultra anejo   chambord   lemon juice   cranberry juice   house vanilla syrup   egg whites   soda water	15
<b>THE TODD 2: TODRICK'S REVENGE</b> chivas regal   chamomile orange honey syrup   lemon juice   orange bitters   hot water	16



# Rotating Beer Taps

Our taps rotate often to bring you fresh flavors from local brewers. Ask your server about our current selection of seasonal beer.

8

# Signature Mocktails

<b>DONT CALL ME SHIRLEY</b> house cherry syrup   house vanilla syrup   lime juice   soda press	12
<b>GOOD VIBRATIONS</b> pineapple juice   orange juice   orgeat syrup   lime juice	15
<b>SPICE UP YOUR LIFE</b> jalapeño agave   pineapple juice   lime juice   lemon juice	18

# Wine by the Glass

<b>Sparkling</b> La Marca, Prosecco, Veneto, Italy NV	12
Chandon, Brut, California NV	15
<b>White</b> Fess Parker, Riesling, 'Rodney's Vineyard' Dry, Santa Barbara, California 2019	18
Robert Renzoni, Pinot Grigio, Temecula, California 2021	12
Edna Valley, Sauvignon Blanc, San Luis Obispo, California 2021	13
Starborough, Sauvignon Blance, Marlborough, New Zealand 2021	glass 13 carafe 40
Pellegrini, Chardonnay 'Unoaked', Russian River Valley, California 2019	16
Le Crema, Chardonnay, Russian River Valley, California 2021	20
<b>Blush</b> Fleur de Mer, Rosé, Cotes de Provence, France 2021	16
<b>Red</b> Cloudline Cellars, Pinot Noir, Willamette, Oregon 2020	20
Robert Renzoni, Tempranillo, Temecula, California 2018	13
Peltzer Family Cellars, Malbec Temecula, California 2019	16
Cork Fire, Red Blend, Fallbrook, California 2020	16
Vina Robles, Cabernet Sauvignon, Paso Robles, California 2019	16
Tooth & Nail, 'The Possessor', Paso Robles, California 2020	16
Doffo, Syrah, Temecula, California 2017	21
Dry Creek, 'Heritage', Zinfandel, Sonoma, California 2019	glass 17 carafe 50

