

GOOD AFTERNOON

Beginnings

TWO WAY BURRATA BRUSCHETTA | 11.5

Sour Blueberry Jam, Toasted Pine Nuts, Heirloom Tomato Relish, Balsamic Pearls

CALAMARI* | 13

Flash Fried, Crispy Jalapeños, Sweet Chili Aioli, Charred Lemon

CAPRESE FLATBREAD | 13.5

Fresh Mozzarella, Heirloom Tomatoes, Aged Balsamic Reduction

AJO NEGRO FLATBREAD | 16

Pork Belly, Asparagus, Black Garlic, Parmesan Mornay

SHRIMP CEVICHE TOSTADA | 13.5

Shrimp, Cucumber, Tomato, Avocado, Jalapeño Lime Vinaigrette

BEER BRAISED WINGS | 13.5

Sriracha-Lime Sauce, Pickled Vegetables, Blue Cheese Crumbles, Blue Chesse Dressing

TACOS AL PASTOR | 14.5

Marinated Pork, Pickled Red Onions, Ranchero Sauce, Avocado

LOADED FRIES | 11

Braised Short Ribs, Scallions, Cilantro, Fresh Cotija Cheese, Mozzarella, Ranchero Sauce

Handhelds

Served with Fries, Fruit or Green Salad

PORTOBELLO STACKER | 13.5

Roasted Red Pepper, Beet Hummus, Local Sprouts, Toasted Ciabatta

CARVING BOARD TURKEY SANDWICH | 14.5

Herb Roasted Turkey Breast, Honey Cured Bacon, Butter Lettuce, Tomato, Cilantro Aioli, Ciabatta Bread

CALIFORNIA REUBEN | 16

Sliced Corned Beef, Napa Slaw, Sauerkraut, Catalina Island Dressing, Avocado, Swiss Cheese

TRI - TIP SANDWICH* | 18

Roasted Sweet Peppers, Onions, Aged White Cheddar, Toasted Baguette

We are committed to using the finest ingredients in our recipes by connecting with local farms and producers to provide awe-inspiring seasonal fare

- Chef Christopher Espanol and Team

Soups and Greens

SEASONAL SOUP

Cup | 5 Bowl | 8

CHOPPED CAESAR | 12.5 Small | 6.5

Shaved Grana Cheese, Rustic Sourdough Croutons, White Anchovies

SONOMA CHICKEN SALAD | 13.5 Small | 7

Baby Arugula, Grapes, Tete De Moine Cheese, Pickled Red Onions, Pomegranate Molasses

PETITE ICEBERG SALAD | 12.5 Small | 6.5

Honey Cured Bacon, Crumbled Blue Cheese, Teardrop Tomatoes, Buttermilk Ranch Dressing

Additions: Grilled Chicken | 5

Seared Salmon* | 8 Grilled Steak* | 12

Specialty Large Plates

BISTRO STEAK & FRIES* | 19.5

Flat Iron Steak, Chimichurri, Grilled Asparagus

DAILY CATCH | Market Price

Fresh Fish, Cooked to Perfection.

OVEN BRAISED CHICKEN | 27

Sweet Potato Tempura, Dandelion Greens, Dijon Whiskey Butter

Burgers

PARKVIEW BURGER* | 18

Butcher's Blend Patty, Pork Belly, Sunny Up Egg*, White Cheddar, Roasted Garlic Aioli, Tomato Jam, Brioche Bun, French Fries

JUNIPER BURGER* | 13.5

Lettuce, Tomato, Red Onion, Brioche Bun, French Fries

Toppings | 2 | Add Patty | 6

Cheddar

Avocado

Provolone

Mushrooms

Swiss

Grilled Onions

Blue Cheese

Bacon

Sides

Truffle Fries | 6

Sweet Potato Fries | 6

Broccoli & Cheese | 6

Grilled Asparagus | 7

Marble Potatoes | 6

Sunchokes | 6

Choose 3 for 5

Please Advise Your Server of Any Allergies Prior to Ordering
The Consumption of Any Raw or Undercooked Food May Be Hazardous To Your Health
An 18% Gratuity Will Be Added to Parties of 6 or More