

FOR THE TABLE

BREAD SERVICE (V)	\$13
Seeded sourdough, focaccia, honey butter	
SPINACH ARTICHOKE DIP (V)	\$16
Ruffled potato chips	
MOZZARELLA STICKS (V)	\$13
Roasted tomato sauce	
PIGS IN A BLANKET	\$18
Everything croissant, ball park style mustard	
CHICKEN TENDERS	\$19
Ranch crème fraiche	
CRISPY CALAMARI	\$26
Chipotle aioli	

STARTERS

HALF DOZEN OYSTERS (GF)	\$28
Pacific Coast oysters, yuzu mignonette, classic cocktail sauce	
SHRIMP COCKTAIL (GF)	\$37
Jumbo prawns, lemon, bloody mary cocktail sauce	
LOBSTER CORN DOGS	\$27
Tarragon mustard, spicy ketchup	
BLUE CRAB CAKE	\$35
Persian cucumber, dill tartar sauce	
BURRATA & TOMATO SALAD (V)	\$28
Marinated heirloom tomatoes, grilled sourdough, basil, aged balsamic	

SOUP & SALADS

CREAM OF CHICKEN SOUP	\$18
Free range chicken breast, tarragon & chives	
CLASSIC CAESAR SALAD (V)	\$22
Artisan romaine, little gem lettuce, torn croutons, Parmigiano Reggiano, lemon Caesar dressing (no anchovy)	
LUCAS CHOPPED SALAD (GF)	\$27
Romaine lettuce, smoked bacon, red beets, free range eggs, cheddar cheese, cherry tomato, avocado, garbanzo beans, balsamic vinaigrette	
CHINESE CHICKEN SALAD (GF)	\$28
Iceberg & romaine lettuce, BBQ chicken breast, crispy rice pearls, toasted almonds, ginger vinaigrette	
LOBSTER SALAD (GF)	\$52
Olive oil poached lobster, baby gem lettuce, avocado, shaved vegetables, sweet pepper jus	

ENTREES

CRISPY CHICKEN MILANESE	\$37
Arugula salad, herb aioli, shaved Parmesan, aged balsamic	
VEGETABLE PASTA (VE)	\$23
Market squash, sweet pepper jus, house made rigatoni, parsley	
RAGU BOLOGNESE	\$32
Skywalker Ranch wagyu bolognese, gemelli pasta, aged Parmesan	
GRILLED SALMON (GF)	\$45
Honey miso glaze, preserved lemon & chili broccolini, white miso butter	
PRIME FILET MIGNON (GF)	\$70
Crispy roasted potatoes, basil green beans, red wine braised cipollini onions	
PRIME NY STEAK FRITES (GF)	\$65
Herbed French fries, red jalapeño chimichurri	

FAVORITES

CHICKEN & MUSHROOM CREPE	\$25
Wild mushrooms, Parmesan cheese sauce	
SKYWALKER RANCH WAGYU BURGER	\$38
Grilled onion, aged cheddar, brioche, herbed French fries	

SIDES

HERBED FRENCH FRIES (VE, GF)	\$13
Chipotle mayo, ketchup	
WILD MUSHROOMS (VE, GF)	\$13
Lemon thyme, shallot	
ROASTED BRUSSELS SPROUTS (VE, GF)	\$13
Maple mustard glaze	
CHARRED BROCCOLINI (VE, GF)	\$13
Preserved lemon, chili oil	
MAC N CHEESE (V)	\$13
House made shells, cheddar cheese	



A discretionary service charge of 18% will be added to parties of six (6) or more. 100% of service charge is distributed to our hardworking team, helping us reward their dedication and exceptional service. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.

COCKTAILS

WORTH THE DETOUR

Fresh starts. Bright flavors. The kind of drink that changes your plans.

Golden Hour Tanqueray No. Ten Gin Golden Beet Ancho Verde Red Beet Tajin Lime	19
Soft Launch Don Julio Blanco Watermelon Lime Volcanic Black Salt	21
Slow Burn Volcan Blanco Ginger Cointreau Grand Marnier Foam Buzz Button	22
Borrowed Time Belvedere Vodka Coconut-infused Bianco Vermouth Tanqueray Vin Chili Oil	32
Main Character Energy Woodinville Rye Whiskey Averna Brauninger Honey Liqueur Ancho Reyes Verde	22

QUESTIONABLE DECISIONS

A little bolder. A little more adventurous. Worth it.

Plot Twist Ketel One Cucumber Mint Chateau Aloe Fresh Mint Lemon	18
Lucky You Ketel One Vodka Apricot Liqueur Lemon Disco Sugar	19
Side Quest Honey VSOP Cognac Agazzotti Nocino Cockburn's Tawny Eyes Port Luxardo Maraschino Liqueur Angostura Bitters Hella Smoked Chili Bitters	21

ONE MORE?

Night falls. The lights get lower. You order another.

Night Shift Bulleit Rye Mr. Black Licor 43 Mexican Chocolate Bitters	18
House Lights Ketel One Botanical Grapefruit & Rose Vodka Lemon Juice Italicus Bergamot Liqueur Simple Syrup Hella Aromatic Bitters Chandon Garden Spritz	19
Velvet Rope Aviation Gin Strawberry-And-Lavender "Jacket" Campari Sweet Vermouth	21

CLEAR HEADED

Free Spirited Mocktails.

Daydream Cold Brew Seedlip Spice Honey	12
Open Secret Ritual Zero Proof Spirit Filthy Agave Fresh Lime Sea Salt	12
Clean Slate Seedlip Garden 108 Snap Pea Lemon Mint	14

WINES BY THE GLASS

BUBBLES

Benvolio Prosecco	16
Veneto, Italy	
Chandon Brut	22
California, USA	
Veuve Clicquot Yellow Label	32
Champagne, France	

ROSÉ

Chateau Minuty “M” Rosé	17
Provence, France	
Whispering Angel Rosé	18
Provence, France	

CRISP & BRIGHT

Massican Pinot Grigio	17
California, USA	
Pazo das Bruxas, Rías Baixas Albariño	18
Galicia, Spain	
Flowers Chardonnay	20
Sonoma Coast, CA, USA	
Dog Point Sauvignon Blanc	18
Marlborough, New Zealand	
Silver Oak Sauvignon Blanc	21
Napa & Sonoma Counties, CA, USA	
Dopff & Iron Pinot Blanc Tradition	18
Alsace France, France	

BOLD & BEAUTIFUL

Domaine de Rochebin Bourgogne	
Pinot Noir	17
Burgundy, France	
Terrazas Reserva Malbec	17
Mendoza, Argentina	
Belle Glos Pinot Noir	19
California, USA	
Austin Hope Cabernet Sauvignon	22
Paso Robles, CA, USA	
Jordan Cabernet Sauvignon	30
Alexander Valley, CA, USA	

BEER

Blue Moon	9
Lagunitas IPA	10
Modelo	9
Trumer Pilsner	9
Corona	8
Allagash White	10

FROM THE CELLAR

SPARKLING & CHAMPAGNE

Benvolio Prosecco	68
Veneto, Italy	
Chandon Brut	80
California, USA	
Pierre Sparr, Crémant d'Alsace Brut Rosé	80
Alsace, France	
Roederer Estate Brut	85
Anderson Valley, CA, USA	
Charles Heidsieck Blanc De Blancs	150
Champagne, France	
Veuve Clicquot Yellow Label	155
Champagne, France	
Ruinart Blanc De Blancs	220
Champagne, France	
Dom Perignon	425
Champagne, France	

ROSÉ

Chateau Minuty "M"	78
Provence, France	
Whispering Angel	82
Provence, France	

CHARDONNAY

Grgich Hills Estate Chardonnay	78
Napa Valley, CA, USA	
Flowers Chardonnay	98
Sonoma, CA, USA	
Rombauer Chardonnay	118
Carneros, CA, USA	
Domaine Faiveley, Montagny Les Cent Pièces Blanc	120
Burgundy, France	
Far Niente Chardonnay	135
Napa ValleyCA, USA	
Auteur Chardonnay	125
Sonoma Coast, CA, USA	

CRISP WHITES

Massican Pinot Grigio	72
California, USA	
Pazo das Bruxas, Rías Baixas Albariño	72
Galicia, Spain	
Dog Point Sauvignon Blanc	90
Marlborough, New Zeland	
Silver Oak Sauvignon Blanc	98
Napa & Sonoma Counties, CA, USA	
Tablas Creek Blanc	98
Paso Robles, CA, USA	
Château de Sancerre, Sancerre Blanc	105
Paso Robles, CA, USA	
Dopff & Iron Pinot Blanc Tradition	92
Alsace, France	
Trimbach Riesling	82
Alsace, France	

PINOT NOIR

Domaine de Rochebin Bourgogne Pinot Noir Burgundy, France	68
Belle Glos “Clark & Telefone” California, USA	92
Auteur Pinot Noir Sonoma Coast, CA, USA	125
Domain Serene Pinot Noir Oregon, USA	155

CABERNET & FRIENDS PINOT NOIR

Terrazas Reserva Malbec Mendoza, Argentina	82
Austin Hope Cabernet Sauvignon Paso Robles, CA, USA	98
Bodega Lanzaga, Rioja Corriente Rioja, Spain	88
Quilt Cabernet Sauvignon Napa Valley, CA, USA	98
Duckhorn Merlot Napa Valley, CA, USA	105
Orin Swift “Abstract” California, USA	110
Jordan Cabernet Sauvignon Alexander Valley, CA, USA	140
Penfolds Bin 389 South Australia	138
Bachelet-Monnot Maranges “Vieilles Vignes Burgundy, France	150
Stag’s Leap Wine Cellars “Artemis” Napa Valley, CA, USA	185
Silver Oak Cabernet Sauvignon Alexander Valley, CA, USA	185

COLLECTOR’S CELLAR

Beaucastel Chateauneuf-du-Pape Rhône, France	175
Antinori Tignanello Tuscany, Italy	310
Quintessa Napa Valley, CA, USA	400
Joseph Phelps Insignia Napa Valley, CA, USA	420
Dominus Estate Napa Valley, CA, USA	425
Opus One Napa Valley, CA, USA	625

SOMMELIER SELECTION

A rotating selection of exceptional wines
presented by the glass using Coravin
preservation technology.
Featured Selection
Market Price