

DINNER

APPETIZERS

POTATO CHIPS	9
with Homemade Onion Dip	
ROMA TOMATO SOUP	14
Basil, Petite Grilled Cheese, Basil	
SEA BASS CEVICHE	19
Chili, Tomato, Cucumber, Cilantro, Avocado, Fried Plantain, Lime	

CRISPY CHILI MARINATED CHICKEN	18
WINGS	
Ask about Rodrigo Style. Sesame, Macadamia, Scallions, Sriracha Blue Cheese Sauce	
CAESAR SALAD	16
Chopped Romaine, Shaved Parmesan, Artisan Crouton, Caesar Dressing	
SHRIMP COCKTAIL	19
Chilled Shrimp, Lemon, Horseradish, Cocktail Sauce	

ENTRÉES

SESAME CRUSTED SEARED RARE	35
ALBACORE	
Crispy Sushi Rice, Maitake Mushrooms, Snap Peas, Honey Miso Sauce	
NIMAN RANCH MEATBALL ARRABIATA	31
Spaghetti, Garlic, Butter	
CRISPY SKIN SALMON	36
Oak Smoked Cippolini Onions, Asparagus, Pistachio Pesto	
FALAFEL BURGER	21
Tzatziki, Tomato, Pickled Onions, Watercress, Ciabatta	

SMOKED BABY BACK RIBS	38
Pineapple Baked Beans, Honey Mustard Slaw, Herbed Cornbread, Blackberry BBQ Sauce	
DRUGSTORE HAMBURGER	28
Mayonnaise, Lettuce, Tomato, Onion, Pickles, Sesame Bun	
GRILLED FLAT IRON STEAK	45
Creamy Polenta, Smoked Spring Onion, Mushroom and Garlic Demi-Glace	
CHIMNEY ROASTED HALF CHICKEN	33
Couscous Salad, Cucumber, Tomato, Mint, Olive, Harrisia Hummus	

SALADS

Add Oak Smoked Chicken Breast, Pan Roasted Salmon or Grilled Tri-Tip.
Bread and Butter Available upon Request

WOOD-ROASTED VEGETABLE QUINOA	21
Salsa Verde, Burrata	
STRAWBERRY SALAD	18
Mixed Greens, Watercress, Pine Nuts, Goat Cheese, Blackberry Balsamic Vinaigrette	

SPRING SALAD	17
Artisan Greens, English and Sugar Snap Peas, Pickled Fennel, Black Pepper Almonds, Pecorino, Herb Vinaigrette	
CLASSIC CAESAR SALAD	16
Chopped Romaine, Shaved Parmesan, Artisan Crouton, Caesar Dressing	

SIDE DISHES

WOOD ROASTED VEGETABLES	10
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MIXED GREEN SALAD	14
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ROOT BEERS

Make It a Float: Add a scoop of Vanilla Ice Cream + \$3

HENRY WEINHARD'S ROOT BEER	6
ABITA ROOT BEER	6
FENTIMANS GINGER BEER	6

SOUIX CITY SARSAPARILLA	6
BUNDABERG GINGER BEER	6

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. Your check includes a 3% kitchen appreciation fee, shared 100% amongst our hardworking kitchen employees allowing them to participate in the success of the restaurant. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.