

STARTERS

Mini Cornbread Muffins 10
piquillo peppers, cheddar cheese, served with honey butter

Calamari 19
local california caldari, roasted tomato garlic salsa, avocado lime crema

Spinach Artichoke Dip 17
spinach, cream cheese, roasted garlic, artichokes, grilled pita bread

Duck Fat Brussel Sprouts 18 GF/DF
balsamic vinaigrette, sesame, toasted peanuts, cilantro, green onion

Elote-Style Cauliflower 14 GF/DF
fried cauliflower florets, hot honey, chili, parmesan, lime, pickled onion, jalapeno

Miso Roasted Butternut Squash 16 GF
labneh, sage, papitas, parsley chimichurri

Local Roasted Carrots 18 GF
carrots, honey gochujang, smoked yogurt, carrot top chimichurri, crispy fried carrot tops

House Caesar Salad 14
romaine, parmesan, house focaccia croutons, house buttermilk caesar dressing
ADD: Avocado 4 Grilled Chix 8 Flat Iron 18 Faroe Island Salmon 14

Roasted Beet Salad 17 GF
red and gold beets, wild arugula, avocado, lemon greek yogurt, candied pistachios, lemon, olive oil

Four Cheese Macaroni 12
mozzarella, cheddar, smoked gouda, parmesan

House-Cut Truffle Fries 11 GF
parmesan, parsley, truffle oil



ONE DOOR NORTH

BAR + EATERY + DISCOVERY

DINNER ENTREES

Prime Flat Iron 40 GF
crispy fingerling potatoes, roasted spring onions, soubise, chimichurri, citrus herb salad

Faroe Island Crispy Skin Salmon 36 GF
beet root coconut curry broth, Hidden Rose apple pomegranate relish, shaved beet salad, cilantro oil

Pan Seared Artic Char 34 GF
butternut squash puree, green beans, walnuts, brown butter, citrus salad coffee vinaigrette

Cast Iron Half Chicken 28 GF
Rocky Jr. Chicken, charred corn cheddar grits, broccolini, chili chicken jus

Short Rib Rigatoni 26
braised short ribs, rigatoni, tomato sauce, braising au jus, parmesan

Nashville Hot Chicken Sandwich 24
alabama white sauce, hot honey, coleslaw, pickles, brioche bun, pickle spear, house-cut french fries

Creekstone Cheeseburger 23
lettuce, tomato, caramelized onion, american cheese, pickles, comeback sauce, brioche bun, pickle spear, house-cut french fries

Executive Chef Fred Piehl

Chef de Cuisine Timothy Kropinak

Supporting this restaurant supports your local farms.

STONE BAKED FLATBREADS

Mushroom & Wild Arugula 21
mozzarella, thyme, pickled red onions, cremini mushrooms, wild arugula, truffle oil, parmesan

Braised Short Rib 24
mashed potatoes, arugula, horseradish crema, chili oil, pequillo pepper sauce, scallions, fontal cheese

Barbecue Chicken 22
grilled bbq chicken, mozzarella, red onion, green onion, cilantro

House-made Fennel Sausage & Pepperoni 22
cremini mushrooms, onions, marinara, mozzarella, parmesan, green onion

DESSERTS

S'mores Platter 19
hershey's chocolate bars, graham crackers, vanilla marshmallows, fire for roasting

Cast Iron Cookie 10
house-made chocolate chip cookie, vanilla ice cream

FOOD ALLERGY DISCLAIMER: Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WINE BY THE GLASS glass/carafe

Sparkling

Prosecco, Lucca Paretti, Italy 12/48

White

Wither Hills, Sauvignon Blanc 12/48
California

The Smoking Goat, Sauvignon Blanc 16/60
France

Stemmari, Pinot Grigio 12/48
Italy

Wente River Ranch, Chardonnay 12/48
California

Pacific Rim, Riesling 12/48
Washington

Rosé

OVZ, Rose 12/48
California

The Smoking Goat, Rose 12/48
Bordeaux, France

Red

Wente Wetmore Vineyard, Cab Sauv 15/60
Livermore Valley

Argyle, Pinot Noir 15/60
Oregon

The Smoking Goat, Bordeaux 14/52
France

Tablas Creek, Patelin Rouge 14/52
Paso Robles

Pessimist, Red Blend 15/60
Paso Rables

Patz & Hall, Pinot Noir 85
Sonoma

ASK YOUR SERVER ABOUT OUR
RESERVE WINE LIST



ONE DOOR NORTH

BAR + EATERY + DISCOVER

CRAFT & CLASSIC COCKTAILS

CHUPACABRA 15
jalapeno infused tequila, fresh lime, orange liqueur,
agave, jalapeno, tajin rim

F&T 16
gin, creme de violette, raspberries,
lemon, egg white

FIRESIDE TAHONA 15
tequila, passion fruit fire tonic, agave, lime
*try it with mezcal

BEE STING 15
gin, lemon, honey, ginger, candied ginger
*try with bourbon or vodka

SMOKE SIGNAL 16
bourbon & rye, demerara, black walnut & angostura
bitters, cherry smoke

RASPBERRY FIELDS 10
raspberry, ginger, lemon, honey,
soda water

OLD FASHIONED 16
whiskey, demerara, bitters, orange zest, luxardo cherry

STRAWBERRY MOJITO 15
rum, strawberry, cane sugar, lime, soda water, mint

MOSCOW MULE 15
vodka, fever tree ginger beer, fresh lime, mint

CAMPFIRE MANHATTAN 16
rye whiskey, vermouth, spiced cinnamon,
angostura bitters, toasted marshmallow

CALL TO THE WILD 16
vodka, cold brew, espresso liqueur, simple syrup, cold
smoked cream top
spice it up with pumpkin +2

SHE'S A STAR 15
lemon, passion fruit, vanilla vodka, prosecco

CUCUMBER MINT SPRITZ 10
fresh cucumber, mint, lime, soda

ZERO PROOF

ON DRAFT

Bucha Mango Dragonfruit Kombucha 7% 8

Silva Brewing "Gateway to Hefe" 5.3% 8

Rouleur Brewing "Beast Mode" dbI IPA 8.5% 8

Fall "Goo Goo Muck" NE Hazy IPA 6.4% 8

Pfreim IPA 7.0% 8

Embolden "Lighthouse Blonde" 5% 8

Ketch "Magic" Pilsner 5.5% 8

Mother Earth Cali' Creamin' 5.5% 8

Original 40 "Juice Maze" 7% 8

Societe "The Pupil" IPA 7.5% 9

Latitude 33 Blood Orange IPA 7.2% 9

Rouleur "Raida" Japanese Lager 5.0% 8

Thorn St. "Barrio Lager" 5.2% 8

Second Chance Brewing "Fist Full of Gummies" 4% 9

Harland West Coast IPA 6.5% 9

Fall "Plenty for All Pilsner" 5.2% 8

Serpentine Cider Raspberry/Blackberry 6.9% 8

Kolsch Eppig "Harbor Cruise" 4.9% 8