

LUNCH

BITES

TOMATO SOUP \$10

basil, crème fraîche, gruyère toast

MARCHINI CAESAR \$15 add chicken \$4

endive, kale, sourdough croutons, white anchovies, meyer lemon, reggiano

DI STEFFANO BURRATA \$16

crispy brussel sprouts, basil pesto, caramelized honey, toasted sourdough

PANZANELLA SALAD \$16 add chicken \$4

red gem lettuce, burrata cheese, basil vinaigrette, castelvetrano olives, capers, brioche croutons, marinated tomatoes

TOMATO TOAST \$10

grilled sourdough, ricotta, basil, olive oil marinated cherry tomatoes

BLT \$13

applewood bacon, tomato, bibb lettuce, avocado-lime mayonnaise

CHIPOTLE BACON MELT \$14

applewood bacon, aged cheddar, arugula, toasted sourdough

CUBANO \$17

mojo braised pork, serrano ham, swiss cheese, spicy dill pickles, fermented mustard

STEAK SANDWICH \$16

tomato jam, gruyère cheese, caramelized onions, horseradish cream

WAGYU BURGER \$21

wagyu beef patty, bourson cheese, shitake onion compote, bacon jam, chipotle remoulade, arugula

TURKEYPANINI \$14

turkey breast, sweet pepper marmalade, swiss, avocado, arugula

PORTOBELLO MUSHROOM WRAP \$14

whole grain tortilla, onion jam, swiss, arugula

GRAIN BOWL \$15

farro, apple lemon vinaigrette, marinated cherry tomato, avocado, arugula

POKE BOWL \$20

marinated ahi tuna, sesame edamame, sushi rice, seaweed salad, avocado

CHARCUTERIE BOARD \$22

cured meats from our friends, chicken liver mousse, house pickles, grilled toast

CHEESE BOARD three \$15 five \$22

seasonal accompaniments, honeycomb, walnut & cranberry toast

COCKTAILS \$14

RASPBERRY COSMO

vodka, raspberry, cointreau, simple syrup, lime

G&T

gin, fever-tree tonic, cucumber, tarragon

MERCED MULE

rum, pineapple, lime, fever-tree ginger beer

CUCUMBER MARGARITA

blanco tequila, green tea, cointreau, lime, cucumber

UP IN SMOKE

mezcal, amontillado sherry, ginger, lemon, agave

ESPRESSO MARTINI

mr. black cold brew, vodka, espresso, simple

SMOKE-TOPPED OLD FASHIONED

bourbon, angostura, demerara, wood smoke

BEER \$8

SEASONAL ROTATING DRAFT SELECTION

MICHELOB ULTRA, MISSOURI

BARRELHOUSE SUNNY, CALIFORNIA

DESCHUTES BLACK BUTTE-DARK, OREGON

BUBBLES

POEMA BRUT CAVA, SPAIN

\$7 glass \$32 bottle

MIONETTO IL PROSECCO NV, VENETO

\$9 glass \$36 bottle

WHITE

CHARDONNAY, MCBRIDE SISTERS, CENTRAL COAST, CALIFORNIA

\$14 glass \$56 bottle

SAUVIGNON BLANC, J. LOHR, MONTEREY, CALIFORNIA

\$12 glass \$48 bottle

PINOT GRIS, BOOMTOWN, WALLA WALLA, WASHINGTON

\$12 glass \$48 bottle

ROSÉ

LA FÊTE DU ROSÉ, CÔTES DE PROVENCE, FRANCE

\$15 glass \$60 bottle

RED

PINOT NOIR, J. LOHR, MONTEREY, CALIFORNIA

\$12 glass \$48 bottle

CABERNET SAUVIGNON, HESS COLLECTION, LAKE COUNTY, CALIFORNIA

\$14 glass \$56 bottle

SYRAH, CLINE, SONOMA, CALIFORNIA

\$12 glass \$48 bottle

NATIVE SON

EL CAPITAN HOTEL

