



Fall Dinner 2025
Daniel Westfall, Executive Chef

Handcrafted Cuisine. Rooted in Tradition. Elevated by Technique.

SOUPS

FRENCH ONION Provolone + Swiss + Crouton	bowl 10 cup 8	THE DAILY SOUP Chef Inspired + Prepared Fresh Daily	bowl 8 cup 6
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APPETIZERS

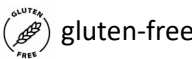
SHRIMP COCKTAIL Jumbo Shrimp + House Cocktail Sauce Grilled Lemon	14	CHARRED BRUSSELS House Ricotta + Pancetta + Dried Cranberry + Balsamic Reduction	15
JUMBO CRAB CAKE Jumbo Lump Crab + Arugula & Fennel Salad Champagne Butter Sauce	22	BLACK PEPPER TUNA TATAKI Ponzu + Green Apple + Pickled Ginger + Candied Red Onion	16

FARM FRESH GREENS

HOUSE SALAD  House Mix Farm Fresh Greens + Cucumber + Carrot Cherry Tomato	12	BEET SALAD  Arugula + Frisee + Endive + Red Beet + Yellow Beet Goat Cheese + Toasted Pistachio Vinaigrette	15
CAESAR SALAD  Romaine + Shaved Pecorino + Croutons + Caesar Dressing	12	CAPRESE SALAD  Seasonal Heirloom Tomato + Fresh Mozzarella + Torn Basil Balsamic Reduction + Smoked Salt	15
TAVERN COBB SALAD  Romaine + Cherry Tomato + Ham + Turkey + Hard Boiled Egg + Bacon + Red Onion + Bleu Cheese Crumble + Avocado Red Wine Vinaigrette	16	ADD A PROTEIN* Chicken 8 Shrimp 10 Salmon 14 Steak 16	
BLACK & BLEU STEAK SALAD  Grilled Romaine Heart + Cherry Tomato + Red Onion Charred Sweet Corn + Blue Cheese Crumble + Balsamic Glaze	28	DRESSINGS: Red Wine Vinaigrette Blue Cheese Ranch White French Caesar Toasted Pistachio Vinaigrette Oil & Vinegar Italian	

ENTREES

NORWEGIAN SALMON* Blackening Seasoning + Honey Mustard Glaze + Charred Brussels + Roasted Sweet Potato	32
CHICKEN FRANCESE Seasonal Vegetable + Mashed Potato + Champagne Butter Sauce	26
CHICKEN ARIBIATTA BURRATA Pappardelle + Spicy Marinara + Charred Burrata + Seasonal Vegetables + Aromatics Sub Gluten Free Pasta + \$2	28
AMERICAN WAGYU*  Twelve Ounce + Broccolini + Mashed Potato + Red Wine Bordelaise	44
STEAK FRITES* Twelve Ounce NY Strip + Truffle Fries + Arugula Salad	44



*consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Please advise your server if there are any dietary requirements or food allergies. 32490—the following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify a food employee for more information about these ingredients.



Fall 2025
fb director, phil smith
bar manager, caitlin murphy

HANDCRAFTED COCKTAILS

AUTUMN IN A GLASS—FALL SANGRIA	12
Pear Vodka Apple Cider Lemon Cinnamon Simple Sauv Blanc	
POM DE LA VIDA	12
Tequila Poma Liquor Triple Sec Lemon Cinnamon Simple	
CRIMSON FIZZ—BLOOD ORANGE GIN FIZZ	12.5
Gin Blood Orange Liquor Cranberry Lemon Simple	
JACK O’LATTE—PUMPKIN ESPRESSO MARTINI	13
Pumpkin Vodka Pumpkin Liquor Kahlua Simple Syrup Espresso	
MAPLE & OAK—MAPLE PECAN OLD FASHIONED	12.5
Pecan Bourbon Maple Syrup Black Walnut Bitters	

BEERS

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WHITE WINES

BUBBLES	GLASS	BOTTLE
Wycliff Brut	9	34
La Marca Prosecco Split	12	
CHARDONNAY	GLASS	BOTTLE
Canyon Road (H)	9	34
Talbott	11	40
Simi Sonoma County		35
Far Niente		100
Kendall Jackson		35
Meiomi		40
Hahn		45
Prisoner		70
Frank Family		48
SAUVIGNON BLANC	GLASS	BOTTLE
Canyon Road (H)	9	34
Kim Crawford	11	40
Unshackled		50
Matua		45
PINOT GRIGIO	GLASS	BOTTLE
Canyon Road (H)	9	34
Ecco Domani		45
Maso Canali		35
San Angelo		48
Kim Crawford		50
OTHER WHITES	GLASS	BOTTLE
Canyon Road Moscato (H)	9	34
J Vineyards Pinot Gris	12	46
Wente Riesling	10	38
Rosé		

RED WINES

PINOT NOIR	GLASS	BOTTLE
Canyon Road (H)	9	34
Estancia	11	42
Meiomi		40
Hahn		65
Talbott		45
MERLOT	GLASS	BOTTLE
Canyon Road (H)	9	34
Frei Brothers		48
Pahlmeyer		90
CABERNET SAUVIGNON	GLASS	BOTTLE
Canyon Road (H)	9	34
My Favorite Neighbor		70
Louis Martin		75
Simi		50
Franciscan	12	46
Quilt		70
Austin Hope		80
Caymus		95
Daou		46
Frank Family		48
BLENDS& OTHER REDS	GLASS	BOTTLE
Harvey & Harriet Red Blend	15	55
Mediterra Poggione Toscana		45
Prisoner Red Blend		65
Caymus “The Walking Fool”		50