

LUNCH

SNACKS

MILK BREAD ROLLS	\$12
House-made milk buns, roasted onion butter, miso salt	
WARM MARINATED OLIVES	\$15
Herb and citrus marinated olive medley	
JUMBO PRAWN COCKTAIL	\$19
Jerk cocktail sauce, lemon	
CHEESE PLATE	\$9 / \$16 / \$24
Choice of 1, 2, or 3 cheeses choice of cheese Comté, Bleu Bénédicte or, the owner's favorite, Merlot BellaVitano, served with honeycomb, house-made fruit preserve, and parmesan lavash	
CHARCUTERIE	\$45
Beef bresaola, fennel salami, elk Goteborg salami, duck prosciutto, bison and herb salami, served with pickled vegetables, mustard varieties, and parmesan lavash	

APPS

CAESAR SALAD	\$22
Romaine, purple kale, pancetta, torn focaccia croutons, quail egg, anchovy dressing	
HEIRLOOM BEET ROOT SALAD	\$26
Burrata, radicchio, blackberries, toasted pecan	
WEST COAST MUSHROOM SOUP	\$18
Wild and cultivated mushrooms, crème fraiche, chive	
MUSSELS & FRITES	\$17 / \$33
Choice of ½ or 1 lb of mussels choice of sauce chardonnay, garlic & fine herbs or marinara, chorizo, chili & garlic	

MAINS

CHICKEN TACOS	\$20
Blackened chicken, lime jalapeño coleslaw, pico de gallo, corn tortilla	
SIRLOIN BURGER	\$21
Onion ring, cheddar, lettuce, tomatoes	
HALIBUT & CHIPS	\$24 / \$33
1 or 2 pieces of beer-battered halibut, tartar sauce, coleslaw, lemon, house-cut fries	
BEEF DIP	\$22
Braised beef, fried onions, garlic aioli, provolone, filone bread, au jus	
GRILLED CHICKEN CLUB	\$22
Blackened chicken, bacon, tomato, lettuce, garlic aioli, cheddar cheese, filone bread	
TUNA MELT	\$22
Lemon herb confit albacore tuna, red onion, provolone cheese, aioli, filone bread	
ADD A SIDE OF FRIES	\$7

Please advise your server of any allergies or dietary restrictions you may have.
All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.