



When you call 5,312 square miles of fabled California coastline home, you don't need to go far for fresh.

+

Farm-to-table.

Locally-sourced ingredients.

What's trendy on menus elsewhere, is just a way of life here.

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Welcome to a California culinary experience that's true to its home, authentic to its environment and devoured by all.

EAT COASTAL. BE LOCAL.

Executive Chef Josh Silva-Arias

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be added to parties of 6 or more.

Proposition 65 Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit: [P65Warnings.ca.gov/restaurant](http://P65Warnings.ca.gov/restaurant)

## TO SHARE

- CHEESE PLATE 25**  
point Reyes blue + brie + humboldt crackers + honeycomb + dried figs + quince paste whole grain mustard + piquillo peppers
- HUMMUS + NAAN 18**  
heirloom crudité + grilled naan + calabrian chiles grape tomatoes + kalamata and castelvetro olives
- SPICY CALAMARI 16**  
tomato cream sauce + garlicky tartar sauce + lemon
- TEQUILA BAJA TACOS 17**  
grilled mahi-mahi + salsa + cilantro + cabbage chipotle sauce + pico de gallo
- FIN + FIELD MEATBALL 18**  
provolone + house marinara + lemon ricotta spread grilled rosemary schiacciata + basil
- GUACAMOLE + CHIPS 16**  
avocado + cilantro + lime + jalapeño salsa + sour cream

## SOUPS

- AWARD-WINNING MONTEREY CLAM CHOWDER**  
cup 7 | bread bowl 14
- SOUP DU JOUR**  
cup 6 | bowl 12

## SALADS

- ANDY BOY LITTLE ROMAINE (AKA CAESAR) 12**  
andy boy romaine + lemon + artichokes grape tomatoes + shaved asiago croutons + roman dressing  
add salmon 8 | add grilled chicken 6
- ROASTED BEETS 14**  
roasted golden and red beets + watercress baby kale + pesto + hazelnuts + sherry vinaigrette
- ORGANIC QUINOA 16**  
quinoa + mixed baby greens + feta + candied walnuts house pickled vegetables + pink peppercorn vinaigrette

## MAINS

- MARRIOTT GRASS-FED BURGER 19**  
lettuce + 5x5 tomatoes + sliced red onion cheddar + brioche bun + french fries
- VEGGIE BURGER 17**  
beyond meat patty + black bean spread melted pepper jack + cucumber + avocado arugula + tomato + garlic aioli + french fries
- MANILA CLAMS + MUSSELS 28**  
spanish chorizo + saffron potatoes roasted fennel + soffrito + white wine + thyme grilled rosemary olive oil bread
- ALASKAN HALIBUT 32**  
all'amatriciana + smoky pancetta + spinach san marzano tomatoes + pecorino pappardelle pasta + calabrian chiles + organic salad
- PACIFIC NORTHWEST SALMON 29**  
summer vegetables + chive aioli butter bean tomato ragout
- BURRATA RAVIOLO 30**  
shrimp + scallops + asparagus + corn red and green peppers + paprika cream sauce mozzarella garlic bread
- BUTTERMILK CHICKEN BREAST 26**  
wild arugula + shaved fennel + preserved lemons mashed kennebec potatoes + lemon cream sauce
- GRILLED BEEF TENDERLOIN 58**  
7oz marinated tenderloin + charred broccolini yukon gold-parmesan chive mashed potatoes charred cherry tomatoes + natural jus
- GRILLED + MARINATED RIBEYE 44**  
asparagus mushroom risotto + cipollini onions charred baby heirloom carrots + natural jus
- GRILLED + MARINATED SKIRT STEAK 34**  
confit fingerling potatoes + chimichurri crimini mushroom succotash + crispy shallots
- SMOKED CHEDDAR POLENTA CAKES 18**  
roasted root vegetables + tomato caponata rainbow chard + shaved asiago

## PIZZAS

- PORTUGUESE + ITALIAN CHARCUTERIE 18**  
pepperoni + linguica + mozzarella
- RICOTTA + SAUSAGE 18**  
ricotta + sliced potatoes + baby kale hen of the woods mushrooms + grilled fennel artichoke hearts + burrata
- MARGHERITA 17**  
distefano fresh mozzarella + parmesan basil + roma tomatoes
- SPICY CAPICOLA 18**  
capicola + asiago + mozzarella roma tomatoes + wild arugula + pimentos shaved red onion + calabrian chilis
- PEAR + BLUE 19**  
point Reyes blue + sliced pears arugula + caramelized onion + white sauce balsamic reduction
- PETALUMA FARMS BBQ CHICKEN 19**  
petaluma farms chicken + asiago mozzarella + pesto + onions cilantro + bbq sauce
- DESSERTS**
- MEYER LEMON CRÈME BRÛLÉE 12**  
local berry compote
- ITALIAN LEMON TORTE 12**  
chantilly cream + white chocolate sauce aroma's port soaked berries
- BANANA SPLIT SUNDAE 14**  
neapolitan ice cream trio + crushed oreos kahlua dark chocolate sauce + whipped cream
- RICOTTA CHEESECAKE 14**  
hazelnut almond biscotti crust drunken cherry-berry compote + cannoli crisp
- HIGH TOWER CHOCOLATE CAKE A LA MODE 13**  
vanilla ice cream

## SPECIALTY COCKTAILS 14

### THE BIXBY

your choice of titos vodka or beefeater gin  
st. germaine elderflower liqueur + fever tree tonic  
fresh-squeezed grapefruit juice

### THE REVOLVER

bulleit bourbon + kahlúa coffee liquor  
orange bitters

### ABSOLUT GRILLER

absolut citron vodka + grilled lemon  
house-made simple syrup

### LAPHROAI-GARITA

jose cuervo silver tequila + laphroaig scotch  
fresh-squeezed lime juice

### HOT RODDY

bulleit rye whiskey + monterey gold honey  
cinnamon

### ESPRESSO MARTINI

stoli vanilla vodka + baileys irish cream  
espresso beans

### 350

disaronno amaretto + fresh-squeezed lemon juice  
basil + local watsonville strawberries

### WATSON-TINI

titos vodka + watsonville strawberries + cucumber  
fresh-squeezed lemon juice

### HIGH RYE MANHATTAN

high west double rye whiskey  
punt e mes vermouth + orange bitters

### BASIL + BUBBLES

hendricks gin + la marca prosecco  
basil + cucumber

## NON-ALCOHOLIC MOCKTAILS 10

### STRAWBERRY PALMER

local watsonville strawberries  
fresh-squeezed lemon juice + iced tea

## BEER ON TAP

### BIG SUR GOLDEN ALE 9

English Ales Brewery - Marina, CA

### 805 BLONDE ALE 9

Firestone Walker Brewing Co. - Paso Robles, CA

### MAI TAI I.P.A. 9

Alvarado Street Brewery - Monterey, CA

### ALVARADO STREET PILSNER 9

Alvarado Street Brewery - Monterey, CA

### HAZY LITTLE THING IPA 9

Sierra Nevada Brewing - Chico, CA

### CALI SQUEEZE 8

Firestone Walker Brewing Co. - Paso Robles, CA

### SAMUEL ADAMS 8

### COORS LIGHT 8

### GUINNESS 9

### STELLA ARTOIS 8

## BOTTLED BEER

### ANCHOR STEAM 9

### ANGRY ORCHARD HARD CIDER 9

### AMSTEL LIGHT 8

### BUDWEISER + BUD LIGHT 8

### BLUE MOON BELGIAN WHITE 8

### CORONA + CORONA LIGHT 8

### LAGUNITAS IPA 9

### MICHELOB ULTRA 8

### O'DOULS 8 (non-alcoholic)

### SAMUEL ADAMS BOSTON LAGER 9

## BOURBON FLIGHT 16

MAKER'S 46 + FOUR ROSES SINGLE BARREL + BASIL HAYDEN

## BUBBLES BY THE GLASS

### MIONETTO PROSECCO 11

Italy

### SEGURA VIUDAS ARIA ESTATE BRUT 11

Spain

## WHITE WINE BY THE GLASS

### ST. MICHELLE RIESLING 9

Columbia Valley, WA

### CAMBRIA ROSÉ 14

Cambria, CA

### PIGHIN PINOT GRIGIO

FRIULI GRAVE 12

Friuli-Venezia Giulia, Italy

### LA CREMA PINOT GRIS 13

Monterey, CA

### BRANCOTT SAUVIGNON BLANC 12

New Zealand

### CAMBRIA CHARDONNAY 10

Cambria, CA

### MEIOMI CHARDONNAY 12

Sonoma, CA

### SONOMA-CUTRER CHARDONNAY 16

Sonoma, CA

### BERNARDUS CHARDONNAY 14

Monterey County, CA

## RED WINE BY THE GLASS

### LA CREMA PINOT NOIR 10

Monterey, CA

### CHALK HILL PINOT NOIR 11

Sonoma County, CA

### CARMEL ROAD PINOT NOIR 13

Monterey, CA

### TABLAS CREEK RED BLEND 13

Paso Robles, CA

### TENUTA DI ARCENO CHIANTI CLASSICO RISERVA 13

Tuscany, Italy

### J. LOHR ESTATES

"LOS OSOS" MERLOT 12

Paso Robles, CA

### EDMEADES ZINFANDEL 14

Mendocino, CA

### THE HESS COLLECTION "ALLOMI VINEYARD" CABERNET 16

Napa Valley, CA

### ESTANCIA CABERNET 11

Paso Robles, CA

### CARMEL ROAD PINOT NOIR 13

Monterey, CA

### AQUINAS CABERNET 14

Napa Valley, CA