

GRILL MENU

WEEK OF 9/14

skewers

ZUCCHINI + SUMMER SQUASH

red onion, sesame dressing

8

SALMON

sweet chili, scallions, radish

11

THREE PRAWNS

shishito peppers, lemon

16

CHICKEN

paprika, aioli

9

STEAK TIPS

salsa verde

13

add flour tortilla + 1
add avocado crema +2



salads

CHILLED SESAME NOODLES

roasted peppers, corn

11

HOUSE SALAD

carrot + ginger dressing

11

POTATO

cabbage, red onion, dill

6

PASTA

grilled broccoli

6

WATERCRESS

sherry vinaigrette

6



sides

GREEN BEANS

chickpeas, tahini

8

MARINATED TOMATOES + CUCUMBERS

mint

8

COLE SLAW

6

CHIPS

5

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

DRINKS

WEEK OF 9/14

wine

BISOL 'JEIO' PROSECCO - 13

NV, Valdobbiadene, Italy

BAYTEN SAUVIGNON BLANC - 12

'19, Cape of Good Hope, South Africa

FRANÇOIS CARILLON - 14

'16, Bourgogne, France

LANDHAUS MAYER ROSÉ - 12

'19, Niederösterreich, Austria

GIORNATA 'IL CAMPO' ROSSO - 13

'18, Paso Robles, CA

cocktails

BAYSIDE

spicy strawberry margarita

12

JOHN'S DAILY

spirited iced tea + lemonade, mint

11

RED SANGRIA

ask what's in today's?

12

beer

NIGHT SHIFT 'NITE LITE' LAGER - 5

LONE PINE 'BRIGHTSIDE' IPA - 9

**BELL'S BREWING 'BEST BROWN'
AMERICAN BROWN ALE - 10**

HIGH LIMB CIDER - 10

non-alcoholic

LEMONADE

4

ICED TEA

4

COLD BREW

4

COKE, SPRECHER'S ROOT BEER

5

DIET COKE, SPRITE

4