

LUNCH

11AM TO 4PM




TABLE SHARES

-  **fresh yellow corn tortilla chips** 9.99
charred tomato salsa, tomatillo salsa,
chili lime salt, pico de gallo,
add guacamole 2.99
-  **ultimate guacamole**..... 13.99
hass avocado, fresh corn tortilla chips,
roasted corn, queso fresco, pepitas
charred tomato salsa, cilantro
- ahi tuna & watermelon tostadas** 13.99
thai chili, avocado, crema, cilantro

M STREET NACHOS

- stacked high and smothered in our mexican cheese
blend with fresh guacamole, jalapeños, cilantro,
charred salsa, sour cream and lime
- pulled chicken**..... 16.99
guajillo chilies, roasted poblano,
charred onion
 - spicy ground beef**..... 16.99
chipotle, roasted garlic,
charred tomato salsa

GREENS

-  **brussels sprouts salad**..... 14.99
manchego, dried blueberries & cranberries, toasted almonds, sourdough croutons, honey mustard vinaigrette
-  **emerald kale salad**..... 13.99
shredded brussels sprouts, toasted cashews, local apples, mustard-citrus vinaigrette
- beach club salad** 17.99
hearts of romaine, grilled chicken breast, avocado, summer corn, cucumber,
tomatoes, blue cheese, bacon, italian vinaigrette
-  **the modern caesar salad**..... 10.99
romaine lettuce, avocado, watercress, whole wheat brioche croutons, radish, parmesan

ADD-ONS: chicken breast 4.99 • ahi tuna 5.99 • atlantic salmon 9.99

BURGERS & SANDWICHES

served with your choice of petite greens or crispy french fries


- wood-grilled chicken sandwich**..... 12.99
pretzel bun, havarti, honey mustard,
baby arugula, tomatoes
-  **avocado toast** 14.99
whole wheat brioche, poached eggs,
hass avocado, scallion mascarpone
-  **the impossible burger** 14.99
american cheese, green leaf lettuce,
mustard, mayo, onion, plant based!
- grilled ahi tuna steak burger** 15.99
asian cabbage slaw, avocado,
tomato, ginger-soy, mayo
- hobb's turkey stack**..... 12.99
shaved hobb's turkey, lettuce, tomato,
whole-grain mustard, mayo, nine-grain bread
- double decker turkey burger** 13.99
grilled with american cheese,
mayo, mustard, pickles

WOOD-GRILLED PRIME BURGER

brandt beef, lettuce, tomato, onion, mayo, mustard, pickles - 13.99 add sharp cheddar \$1

ARTISAN TACO PLATES

with slow-cooked black beans, cilantro rice, salsa and queso fresco


- chili lime marinated chicken breast** - roasted poblanos, charred onion, cilantro, guacamole 17.99
- baja spice rubbed mahi mahi** - ancho chili, garlic, guacamole, lime 23.99
-  **charred poblano rajas** - roasted corn, stewed peppers & onions, avocado, crema 15.99
- crispy beef tacos** - spicy ground beef, lettuce, oaxaca & cheddar cheese, hard-shell tortillas 16.99

LATE RISER?

- 3 egg breakfast**..... 13.99
- brioche egg sandwich** 9.99

SIMPLY WOOD GRILLED

center cuts, grilled over white oak served with your choice side

- atlantic salmon** - drizzled with lemon, olive oil and espelette..... 22.99
- free range chicken breast** - brushed with lemon herb oil 18.99
-  **wood-grilled cauliflower steak** - jalapeño pesto, parmesan, breadcrumbs 17.99

SIDE DISHES

included with simply grilled
or 3.99 à la carte

french fries • sweet potato fries • sautéed heirloom spinach
crispy onion rings • seasonal salad • country club coleslaw
white cheddar cauliflower mac

BY THE GLASS

SPARKLING

PROSECCO giuliana, italy	12/47
DOMAINE CHANDON ROSÉ etoile, ca.	16/63

WHITE

● ALBARIÑO tangent, edna valley	9/35
PINOT GRIGIO campagnola, veneto, italy . .	10/39
SAUVIGNON BLANC mt. beautiful, nz	12/47
RIESLING jekel, monterey	10/39
CHARD. chamisal, “unoaked,” central coast .	10/39
● CHARDONNAY white queen, sonoma	13/51
MUSCADET forty ounce (1.0 ltr) france . . .	12/60

ROSÉ

ROSÉ BLEND AIX provence, france	11/43
GRENACHE quady north, rogue valley or. . .	11/43
BARBERA day owl, paso robles	12/47
PINOT NOIR copain, mendocino	13/51

REDS

PINOT NOIR lander-jenkins, napa valley	12/47
● PINOT NOIR j.r. “take me home,” willamette . . .	14/55
MALBEC tinto negro mendoza	9/35
● SYRAH/PINOT NOIR - fine print, north coast . .	16/63
MERLOT joseph carr, napa valley	11/43
SANGIOVESE BLEND giornata, “il campo”, central cst.	12/47
ZINFANDEL opolo mountain, paso robles	13/51
● CAB. SAUVIGNON sky fall vyd, columbia valley . . .	9/35
CABERNET SAUVIGNON justin, paso robles . . .	16/63

WINE BY THE BOTTLE

SPARKLING

CHAMPAGNE moët and chandon, france	110
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WHITE

● SAUV BLANC beckmen , “estate,” santa ynez valley.	48
● CHARDONNAY sandhi, santa barbara county	64
CHARDONNAY robert oatley vineyards, margaret river. .	46
CHARDONNAY presqu'ille, santa maria valley	73
CHARDONNAY kistler, russian river valley	85
MUSCADET forty ounce (1.0 ltr) france.	60

REDS

PINOT NOIR siduri, willamette valley	49
PINOT NOIR abc, “los alamos,” santa barbara co.	73
MALBEC catena, argentina	54
SYRAH stolpman “estate,” santa barbara	43
MERLOT bacchus “jeanne marie” california	36
● ZINFANDEL BLEND ridge “geyserville” sonoma.	84
ZINFANDEL BLEND ridge, “three valleys”, sonoma	65
ZINFANDEL seghesio, sonoma.	48
CABERNET BLEND the cuttings, orin swift-howell mtn	70
● CABERNET SAUVIGNON frog’s leap, napa valley	96
CABERNET SAUVIGNON rich table columbia valley, wa . . .	40
CABERNET SAUVIGNON my essential, california	52
CABERNET FRANC lieu dit, santa ynez valley	62
BORDEAUX BLEND bonny doon “a proper claret,” ca. . . .	39
GRENACHE/SHIRAZ TORBRECK “cuvée juveniles” barossa. . .	56
GRENACHE la marea, “spur ranch,” san benito county. . . .	59

● sustainable, organic or bio-dynamic winery

BEER

BOTTLES & CANS

HOUSE BEER.	5
CORONA	5
PACIFICO	5
ABITA PURPLE HAZE.	7
LAGUNITAS IPA	6
SMITH & FORGE CIDER	6
ANDERSON VALLEY BOONT AMBER	6
NORTH COAST #38 STOUT	6
KONA BIG WAVE GOLDEN ALE	7
SCRIMSHAW PILSNER	7
FIRESTONE 805	7
OMISSION LAGER GLUTEN FREE	8

DRAUGHTS

ANGEL CITY PILSNER.	8
SANTA MONICA BREW WORKS WIT	8
BALLAST POINT SCULPIN IPA.	9

COCKTAILS

BLAME IT ON THE APEROL	11.99
nolet’s gin, aperol, lemon, grapefruit, simple, soda	
RICKY BOBBY	11.99
new amsterdam vodka, fresh grapefruit juice, lime, strawberry air	
MINT TO BE	11.99
grey goose citron, st-germain, lime, ginger beer, mint	
POBLANO ESCOBAR	11.99
tequila, mezcal, combier, pineapple, agave, hellfire bitters, poblano	
BACK PORCH TEA	11.99
bulleit bourbon, lemon, black tea, honey	

ZERO PROOF

MALIBU COOLER - passion fruit, orange . . .	6.99
STRAWBERRY SMASH - basil, lime	6.99
CUCUMBER COOLER - mint, lime, soda . . .	6.99