

STARTERS

soup of the day made fresh from our kitchen	6
fresh mozzarella & heirloom tomato with balsamic glaze	9
soy-ginger edamame with wonton crisps	6
brie & papaya quesadilla with mango salsa	9
grilled barbecue chicken skewers with pineapple	9
dungeness crab-stuffed mushrooms with muenster	10
beef skewers with garlic-mustard glaze	9
chicken lettuce cups with soy-ginger sauce	9

SEAFOOD BAR

seared ahi stack with avocado salsa	11
dungeness crab cakes with chipotle aioli	13
hawaiian-style poke with wonton crisps	13
garlic-ginger shrimp skewers with citrus soy sauce	11
locally farmed steamed summer clams	13
tiger prawn cocktail with wasabi cocktail sauce	10
oysters on the half-shell with a mignonette	mkt
fried calamari with creole-orange marmalade	10

BURGERS & SANDWICHES

served with skinny fries (substitute organic baby greens or caesar salad, add 1)

old-fashioned cheeseburger 10
ground sirloin beef or ground turkey, cheddar, tomato, lettuce, red onion, garlic aioli on sesame seed bun (add applewood smoked bacon, 1)

blackened mahi mahi sandwich 10
pan-seared mahi mahi with romaine, tomato, red onion, red pepper aioli on italian herb ciabatta

vegetarian panini 10
grilled zucchini, eggplant, tomato, spinach, mozzarella, red pepper pesto on herb focaccia

grilled chicken panini 10
grilled chicken breast, muenster, spinach, tomato, red onion, cilantro pesto on herb focaccia

grilled fish tacos 10
grilled mahi mahi, jicama slaw, chipotle aioli

tri tip dip 11
sliced tri tip, grilled onion, natural jus, horseradish sauce on italian herb ciabatta

SALADS

sage house salad 9
romaine, organic baby greens, cherry tomato, caramelized walnuts, sun-dried cranberries, shaved asiago, champagne vinaigrette (add daily soup, 4)

shrimp louie 14
chilled tiger prawns, romaine hearts, artichokes, tomatoes, french green beans in a traditional louie dressing

turkey cobb salad 12
romaine, smoked turkey, applewood smoked bacon, tomato, avocado, hard-boiled egg, blue cheese dressing

spinach & goat cheese 12
organic baby spinach, cracked black peppered baked goat cheese, grapes, toasted pine nuts, warm bacon vinaigrette (add chicken, 4)

caesar salad 9
romaine, parmesan, herb crouton, traditional caesar dressing (add daily soup, 4)

beef and arugula salad 14
arugula, organic baby spinach, scallions, tomatoes, horseradish dressing

EXTRAS

butter milk onion rings	6
roasted new potatoes	4
seasonal vegetables	4
skinny fries	4
vegetable risotto	4
sautéed organic baby spinach	4
smashed potatoes	4
sweet potato fries	4

BY THE GLASS

bubbles & whites

wolf blass brut	8
tilia chardonnay	7
christine andrew chardonnay	8
markham chardonnay	10
sanford chardonnay	12
gainey sauvignon blanc	8
hanna sauvignon blanc	10
primaterra pinot grigio	8
incognito viognier	8

reds

ironstone cabernet	8
sonoma creek cabernet	10
rodney strong merlot	8
belle vallée pinot noir	12
yauquen malbec blend	8
incognito rouge (rhône style)	8
christine andrew tempranillo	9
sole reserve chianti	8

DESSERTS, ETC.

dessert sampler	15
white chocolate bread pudding	7
brownie sundae	7
triple layer chocolate mousse	7
sorbet	5
root beer float	4
espresso	2.5
cappuccino	3.5
kendall jackson 375 ml	32
"late-harvest" chardonnay	

BOTTLED WATER

still or sparkling	
1 liter	6
executive chef: adam griffin	
please notify us of any food allergies	

ENTREES *

house or caesar salad to accompany your entree (add, 5)

pan-fried buttermilk catfish 19
panko-encrusted catfish filet, smashed potatoes, seasonal vegetables

pasta primavera 17
fettuccine, snow peas, red pepper, carrots, tomato, garlic in basil-white wine sauce

hawaiian barbecued chicken 17
spit-roasted half chicken, pineapple-barbecue sauce, sweet potato fries

santa ynez tri tip 23
grilled tri tip, burgundy-pepper marinade, roasted new potatoes, santa ynez-spiced demi-glaze

alaskan black cod 24
pan-seared black cod filet, citrus glaze, vegetable risotto

chicken & red pepper pasta 17
chicken breast, fettuccine, roasted red pepper, garlic, olive oil

fettuccine with clams 21
local summer clams, fettuccine, white wine, tomato, basil

herb-marinated tofu 17
grilled tofu with rustic peperonata: sweet peppers, onion, garlic, tomatoes

pan-roasted chicken 18
skin-on chicken breast, apple-brandy sauce, roasted potatoes, seasonal vegetables

grilled salmon 24
sesame-marinated atlantic salmon filet, wasabi sauce, sushi rice, seasonal vegetables

shrimp risotto 19
grilled tail-on shrimp, saffron risotto

roasted rack of lamb 25
lamb demi-glacé, roasted potatoes, seasonal vegetables

herb-encrusted mahi mahi 24
pan-seared mahi mahi, lemon-chive beurre blanc, vegetable risotto

lobster tail mkt
clarified butter, roasted new potatoes, seasonal vegetables

grilled filet mignon 28
green peppercorn and brandy sauce, garlic smashed potatoes, seasonal vegetables

* ENTREES: 15% OFF • 4-6 pm

"Where friends gather for great food!"