

BY THE GLASS

Prosecco, Gambino, IT NV 187ml	15
Champagne, Laurent-Perrier, La Cuvée Brut FR NV 187ml	23
Rosé, Triennes, Provence FR 2017	11
Chardonnay, Tolosa, Estate, Edna Valley 2015	12
Chardonnay, Sandhi, Santa Barbara County 2016	13
Viognier Blend, Sans Liege, Central Coast 2018	12
Riesling, Dr. Loosen, "L," Mosel, GER 2017	10
Sauvignon Blanc, Margerum, Sybarite, Happy Canyon 2017	12
Pinot Noir, Tolosa, Estate, Edna Valley, 2015	13
Pinot Noir, Haden Fig, Willamette Valley 2015	14
Cabernet/Syrah, Halter Ranch, Synthesis, Paso Robles 2017	13
Cabernet Sauvignon, Mastro-Scheidt, Signature, Dry Creek Valley 2015	15
Cabernet Sauvignon, Band Of Vintners, Consortium, Napa Valley 2016	18
Merlot, Trefethen, Oak Knoll 2016	13
Grenache Blend, Sans Liege, The Offering, Santa Barbara County 2017	12
Zinfandel, Mastro-Scheidt, Dry Creek Valley 2016	12

SWEETS

Chef Tommy's Warm Bread Pudding 10

Warm praline sauce, house whipped cream

Bananas Foster French Toast 10

Fried brioche, banana rum sauce, coffee ice cream

The Capn's Peanut Butter Pie 11

House whipped cream, caramel & chocolate sauce

Vanilla Crème Brulee 10

Seasonal fruit garnish

Chocolate Espresso Cake 10

Flourless chocolate cake

Carrot Cake 11

Bourbon cream cheese frosting, candied carrot strips, almond brittle

DESSERT DRINKS

The Dude Abides 10

A twist on Lebowski's Favorite, The White Russian

VANILLA ICE CREAM, TAHITIAN VANILLA INFUSED VODKA, HEAVY CREAM, KAHLUA, COFFEE PECAN TINCTURE, NUTMEG

The Nutty Irishman 10

An Irish coffee with an extra kick

JAMESON, ESPRESSO, SUGAR, FRANGELICO WHIP

Last Man Standing 10

An Espresso cocktail to finish the night off, served up in a Martini Glass

VODKA, ESPRESSO, BAILEYS, KAHLUA, AVERNA AMARO

Dessert Wines

Taylor Fladgate 10 Year Old Tawny Port 11/60
(Portugal)

Chateau Laribotte 2013 Sauternes 11/42
(France)

After-Dinner Drinks

Fernet Ruibarbo 8

Braulio Amaro Alpine 9

KAIYŌ Whisky 19

Martell Blue Swift Cognac 19

Balvenie 14 yr. Caribbean Cask 21

Chateau de Laubade 1997 Armagnac 28

Chateau de Laubade 1988 Armagnac 32

Chateau de Laubade 1978 Armagnac 38

Armagnac Flight ('78, '88, '97) 40

Espresso 4

American Coffee 4



BAR MENU

EXECUTIVE CHEF **TOMMY CHAVEZ**

American Regional Cuisine | Menu Number 003

HAPPY HOUR AND-A-HALF
Tuesday - Saturday
4PM-5:30PM

STARTERS

13 Prime Escargot Won Ton

Mushroom duxelle, garlic, fresh herbs, pernod butter 13

Porcini Mushroom Ravioli

Lemon cream, fresh asparagus, shaved parmesan 18

Root Beer Glazed Bacon

Fennel and radish salad 16

Crispy Lobster

Spicy aioli, homemade pepper jelly 20

Beef Carpaccio

Thin sliced beef tenderloin, fresh arugula, creole mustard vinaigrette, shaved parmesan, crostini 20

Shrimp Cocktail

Large shrimp, capers, house vodka sauce 22

Five Spice Ahi Tuna

Honey wasabi chile sauce, crisp won ton 18

Crispy Cauliflower Tacos

Fresh cabbage slaw, tomatillo aioli, pickled red onions 14

BEER

Full Circle Brewing Seasonal Selections 9.5

Full Circle Brewing "Juicy" IPA 6.6% (Fresno, CA) 16oz 8

The Lost Abbey Farmhouse Lager 5.8% (San Marcos, CA) 12oz 7

North Coast Steller IPA 6% (Fort Bragg, CA) 12oz 7

SLO Brew "Cali-Squeeze" Blood Orange Hefeweizen 5.4% (San Luis Obispo, CA) 16oz 8

SLO Brew "Mango-Squeeze" Mango Hefeweizen 5.4% (San Luis Obispo, CA) 16oz 8

Golden State Cider Mighty Dry 6.3% (Sebastopol, CA) 16oz 8

Flying Dog Gonzo 9.2% (Ipswich, MA) 12oz 7

Kiuchi Brewery Hitachino Nest Yuzu Lager 5.5% (Japan) 12oz 7

THE UNSPIRITED

Fresh Squeezed Lemonade / Limeade 5

Seasonal Mocktail 8

Fever Tree Tonic Water 5

Fever Tree Ginger Beer 5

The consumer warning clearly states, "Consuming raw undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness."