

**STARTERS**

HOUSE BBQ CHIPS & BACON ONION DIP GF | 9

HUMMUS & FLATBREAD CRUDITE VG | 13

FRITTO MISTO | 20

SPICED CALAMARI & SHRIMP | HARISSA TOMATO SAUCE

CAPER REMOULADE

SMOKED WINGS | 16

BUFFALO SAUCE OR RANCH | CRUDITE

FENNEL SAUSAGE MEATBALLS | 16

SAN MARZANO TOMATO | MOZZARELLA | REGGIANO

GREMOLATA

**FRESH SALADS**

ADD CHICKEN GF | 8    ADD SHRIMP GF | 10

7 MILE CAESAR | 12

ROMAINE | CRUSHED CROUTON | TOMATO | REGGIANO

HOUSE CAESAR DRESSING

HARVEST SALAD VG | 18

SEASONAL GREENS & CITRUS | HEARTS OF PALM | PEPITAS

GOLDEN BALSAMIC VINAIGRETTE

**BURGERS & SANDWICHES**

SERVED WITH CRISPY FRIES

ADD ON REQUEST \$3

BACON | AVOCADO | FRIED EGG

O.G. BURGER | 18

½ POUND PATTY BLEND—SHORT RIB, BRISKET & CHUCK | LETTUCE

TOMATO | ONION | PICKLE | WHITE CHEDDAR | HOUSE SAUCE

TOASTED BUN

PASTRAMI BURGER | 22

½ POUND PATTY BLEND—SHORT RIB, BRISKET & CHUCK SHAVED

PASTRAMI | TOMATO | ONION | SWISS | PICKLE

CARAMELIZED ONIONS | HOUSE SAUCE

VG BURGER VG | 19

IMPOSSIBLE BURGER PATTY | LETTUCE | VINE RIPE TOMATO

RED ONION | ROMESCO | MULTIGRAIN BUN

BLAT SANDWICH | 22

THICK—CUT BACON | LETTUCE | AVOCADO | TOMATO

GRILLED SOURDOUGH

**SPECIALTY PLATES**

GRILLED NY STEAK 10oz GF | 42

SALSA VERDE ITALIANA | BROCCOLINI | ROSEMARY ROASTED POTATO

CREMINI MUSHROOM

JIDORI CHICKEN GF | 36

SALSA VERDE ITALIANA | BROCCOLINI | ROSEMARY ROASTED POTATO

CREMINI MUSHROOM

IPA BATTERED FISH & CHIPS | 22

HADDOCK | CRISPY FRIES | CAPER REMOULADE | LEMON

PASTA & SAUCE MIX & MATCH | 26

CHOICE OF PASTA

CHOICE OF SAUCE

• PAPPARDELLE V

• BOLOGNESE GROUND BEEF WITH TOMATO AND RICOTTA

• FETTUCCINE VG

• MINT PESTO WITH AGED PARMESAN, PEAS AND XVOO V

• ORECCHIETTE VG

• POMODORO WITH KALE AND BROCCOLINI VG

**ARTISANAL PIZZAS**

PONTO PEPPERONI | 18

PEPPERONI | MOZZARELLA | TOMATO SAUCE | REGGIANO

TOMATO BASIL SAUCE

MARGHERITA V | 18

TOMATO SAUCE | MOZZARELLA | REGGIANO | FRESH BASIL

XVOO

SPICY SWEET SAUSAGE | 20

FENNEL SAUSAGE | CARAMELIZED ONION | RICOTTA

ROASTED JALAPEÑO | TOMATO BASIL SAUCE

TARTUFO V | 20

ROASTED WILD MUSHROOMS | CARAMELIZED ONION | ARUGULA

WHITE TRUFFLE CREAM | REGGIANO

CARBONARA | 20

MOZZARELLA | SPINACH | BACON | FARM EGG | BECHAMEL

PARMESAN

POWER PLANT VG | 20

PIQUILLO PEPPER | CHARRED BROCCOLINI | ONION | HUMMUS

ARUGULA | ROASTED WILD MUSHROOMS

**DESSERTS | 10**

CHEESECAKE BRÛLÉE V

SEASONAL BERRIES | SEA SALT

PECAN FUDGE BROWNIE V

SERVED WARM WITH SALTED CARAMEL GELATO

GELATO V

LOCAL & SEASONAL

**DIETARY KEY**

VG = VEGAN    V = VEGETARIAN    GF = GLUTEN FREE

*A suggested 18% gratuity will be added to parties of 8 or more.*

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

## 7 MILE MULES

MOSCOW MULE	12
RUSSIAN STANDARD PLATINUM VODKA	
CUCUMBER MULE	12
SQUARE ONE MINT   CUCUMBER	
KENTUCKY MULE	12
MAKERS MARK	

## SPECIALTY COCKTAIL

BLACKBERRY SMASH	14
BUFFALO TRACE BOURBON   LEMON   MINT BLACKBERRY	
OAXACA OLD FASHION	14
HORNITOS REPOSADO   400 CONEJOS MEZCAL ORANGE BITTERS   BLACK CHERRY	
MI PALOMA	14
HORNITOS PLATA   SPARKLING GRAPEFRUIT	
BLACK MANHATTAN	14
MAKERS MARK   AMARO AVERNA   ANGOSTURA ORANGE BITTERS	
TIKI THYME	13
DON Q RUM   BITTER TRUTH FALERNUM   LIME PASSION FRUIT   ORANGE   THYME	
STRAWBERRY GIN-GER	14
NOLET'S GIN   STRAWBERRY   GINGER   MINT CLUB SODA	

## MARGARITAS

CLASSIC CADILLAC	14
CALI FINO REPOSADO   LIME   AGAVE   GRAND MARNIER	
HIBISCUS MARGARITA	13
CALI FINO BLANCO   LIME   AGAVE   HIBISCUS TEA-INFUSED SYRUP	
SPICY MANGO MARGARITA	13
CALI FINO BLANCO   LIME   JALAPEÑO-INFUSED AGAVE	

## WINE BY THE GLASS

SPARKLING WINE	
HOUSE SPARKLING	9
BENVOLIO PROSECCO	11   44
BRUT, CHANDON, CA	13   52
BRUT ROSE, CHANDON	13   52

## WHITE

HOUSE CHARDONNAY	9
CHARDONNAY, NAPA CELLARS, NAPA, CA	10   40
CHARDONNAY, LOUIS JADOT, BURGUNDY	15   60
CHARDONNAY, LA CREMA, MONTEREY	13   52
PINOT GRIGIO, LUNA NUDA, ITALY	10   40
PINOT GRIS, WILLAKENZIE, OREGON	14   56
SAUVIGNON BLANC, DRY CREEK, SONOMA	11   44
RIESLING, SAINT M, GERMANY	11   44
VIIGNIER BLEND, CROSSHATCH PATINA	11   44

## RED

HOUSE CABERNET SAUVIGNON	9
CABERNET SAUVIGNON, LOUIS MARTINI, CA	11   44
CABERNET SAUVIGNON, DAQU, PASO ROBLES	15   60
CABERNET FRANC, KAUTZ & KRAMER, LODI	12   48
MERLOT, ST FRANCIS, SONOMA	10   40
MALBEC, DISEÑO, ARGENTINA	11   44
PINOT NOIR, CARMEL ROAD, MONTEREY	12   48
PINOT NOIR, CAMBRIA, SANTA MARIA VALLEY	13   52
"6TH SENSE" SYRAH, MICHAEL DAVID, LODI	12   48
ZINFANDEL, IRONSTONE, LODI	12   48

## ROSÉ

TOURNON "MATHILDA", AUSTRALIA	9   36
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## DRAFT BEER

ROULEUR "DOMESTIQUE" BLONDE ALE	8	BUD   BUD LIGHT	6
ALPINE DUET IPA	8	MILLER LITE	6
SAINT ARCHER HAZY IPA	8	MICHELOB ULTRA	6
MILLER LITE	8	COOR'S LIGHT	6
BATTLAMAGE AMBER	8	BLUE MOON	6
MIKE HESS "INTO THE SUNSET" BLOOD ORANGE IPA	8	MISSION AMBER	8
BLUE MOON	8	MISSION BLONDE ALE	8
NEW ENGLISH IMPERIAL	8	HEINEKEN   HEINEKEN LIGHT	7
COORS LIGHT	8	MODELO ESPECIAL	7
SEASONAL DRAFT (ASK YOUR SERVER)	8	PACIFICO LAGER	7

## WINE BY THE BOTTLE

SPARKLING WINE	
CHAMPAGNE BRUT, NICOLAS FEUILLATE	90
CHAMPAGNE BRUT, HENRIOT	110
CHAMPAGNE BRUTE, VEUVE CLIQUOT	140
WHITE	
CHARDONNAY, JOSEPH PHELPS, SONOMA	72
CHARDONNAY, GRGICH HILLS, NAPA VALLEY	80
PINOT GRIS, LA CREMA, MONTEREY	52
SAUVIGNON BLANC, GROTH, NAPA VALLEY	72
RED	
BLEND, LANGE TWINS "MIDNIGHT RESERVE," LODI	52
BLEND, THE PRISONER, NAPA VALLEY	80
CABERNET SAUVIGNON, LOUIS M MARTINI, SONOMA	52
CABERNET SAUVIGNON, NEWTON, NAPA VALLEY	75
CABERNET SAUVIGNON, GRGICH HILLS, NAPA VALLEY	95
MERLOT, GRGICH HILLS, NAPA VALLEY	75
PINOT NOIR, CAMBRIA JULIA'S VINEYARD, SANTA MARIA VALLEY	60
PINOT NOIR, AU BON CLIMATE, SANTA MARIA VALLEY	80
CHIANTI CLASSICO, POGGIO BONNELI, TUSCANY	75
ZINFANDEL, RAVENSWOOD BARRICIA VINEYARD, SONOMA	70