

STARTERS

SOUP OF THE DAY | 8

HUMMUS & FLATBREAD CRUDITE | 14

CHICKEN ASADA FRIES | 18

CRISPY FRIES | GRILLED MARINATED
CHICKEN BREAST | GUACOMOLE | QUESO
FRESCO | ROASTED JALAPEÑO | SALSA VERDE

FRITTO MISTO | 20

SPICED CALAMARI & SHRIMP | HARISSA
TOMATO SAUCE | CAPER REMOULADE

SMOKED BUFFALO WINGS | 16

CRUDITE | BLUE CHEESE DRESSING

FRESH SALADS

ADD CHICKEN | 8 ADD SHRIMP | 10

7 MILE CAESAR | 12

ROMAINE | CROUTON | TOMATO | REGGIANO
HOUSE CAESAR DRESSING

CAPRESE SALAD | 15

ARUGULA | RIPE TOMATO | BASIL BUFFALA
MOZZARELLA | AGED BALSAMIC | OLIVE OIL

KALE QUINOA SALAD | 15

FENNEL | TANGERINE | PEPITAS | ALMOND
PARMESAN | SHERRY VINAIGRETTE

**BURGERS &
SANDWICHES**

SERVED WITH CRISPY FRIES

ADD ONS \$3 - BACON | AVOCADO | FRIED EGG

O.G. BURGER | 18

½ POUND PATTY BLEND—SHORT RIB, BRISKET
& CHUCK LETTUCE | TOMATO | ONION | WHITE
CHEDDAR | HOUSE SAUCE | TOASTED BUN

VG BURGER | 19

IMPOSSIBLE BURGER PATTY | PICKLE | VINE
RIPE TOMATO | ARUGULA | RED ONION
ROMESCO | MULTI-GRAIN BUN

CHICKEN CAPRESE | 18

GARLIC HERB CHICKEN | TOMATO | ARUGULA
FRESH MOZZARELLA | PESTO | BALSAMIC OIL
TOASTED BUN

BLAT SANDWICH | 18

THICK-CUT BACON | LETTUCE | AVOCADO
TOMATO | GRILLED SOURDOUGH

DOS BAJA TACOS

SERVED WITH MEXICAN STREET CORN

CHICKEN ADOBADA TACO | 18

GRILLED MARINATED CHICKEN | PICKLED
ONION | GUACAMOLE | CORN TORTILLA

FRESH CATCH | 18

DAILY CATCH | CABBAGE SLAW | PICO DE
GALLO | GUACAMOLE | CORN TORTILLA

**ARTISANAL
PIZZAS**

PONTO PEPPERONI | 18

PEPPERONI | MOZZARELLA | REGGIANO
TOMATO BASIL SAUCE

MARGHERITA | 18

TOMATO SAUCE | FRESH MOZZARELLA
REGGIANO | BASIL | XV00

SWEET SAUSAGE | 19

FENNEL SAUSAGE | CARAMELIZED ONION
RICOTTA | TOMATO BASIL SAUCE

TARTUFO | 22

ROASTED WILD MUSHROOMS | ARUGULA
CARAMELIZED ONION | WHITE TRUFFLE
CREAM | REGGIANO

CARBONARA | 20

MOZZARELLA | SPINACH | BACON | FARM
EGG | BECHAMEL | PARMESAN

POWER PLANT VG | 20

ZUCCHINI | PIQUILLO PEPPER | CHARRED
BROCCOLINI | ROASTED WILD MUSHROOMS
ONION | TOMATO BASIL SAUCE | ARUGULA

PLATES & PASTAS

CHICKEN PICCATA | 34

PAN SEARED CHICKEN BREAST | LEMON CAPER
BUTTER | WHIPPED POTATO | CHARRED
BROCCOLINI | BLISTERED TOMATO

SHORT RIB WINE BRAISED | 38

MASHED POTATO | SEASONAL VEGETABLES

PAPPARDELLE BOLOGNESE | 26

PORK FENNEL SAUSAGE & GROUND BEEF RAGU
RICOTTA | BASIL | PARMESAN

BROCCOLINI POMODORO | 24

CHARRED BROCCOLINI | PARMESAN | SPICY
TOMATO HARISSA SAUCE | PAPPARDELLE

SHRIMP LINGUINE | 24

ROASTED GARLIC | BLISTERED TOMATO
FRESH HERBS | CRUSHED RED PEPPER
ALFREDO SAUCE

DESSERTS | 10

CHEESECAKE BRÛLÉE

LOCAL BERRIES | SEA SALT

PECAN FUDGE BROWNIE

SERVED WARM WITH WHISKEY CREAM GELATO

AFFOGATO

ESPRESSO | CHOICE SCOOP OF GELATO

GELATO

LOCAL & SEASONAL | SERVED WITH CHOCOLATE
HAZELNUT WAFER

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, DAOU, 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
ROULEUR "BEASTMODE" DOUBLE IPA	10	MICHELOB ULTRA	6
BATTLEMAGE PILSNER	8	COOR'S LIGHT	6
BATTLEMAGE AMBER	8	BLUE MOON	6
MIKE HESS "INTO THE SUNSET" BLOOD ORANGE IPA	8	MISSION AMBER	8
ROULEUR "RAIDA" LAGER	8	MISSION BLONDE ALE	8
NEW ENGLISH IMPERIAL	8	HEINEKEN HEINEKEN LIGHT	7
SEASONAL DRAFT (ASK YOUR SERVER)	8	MODELO ESPECIAL	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