

Appetizers

O.G. Clothesline Bacon

THICK CUT CANDIED BACON SERVED ON A SHOWSTOPPING CLOTHESLINE WITH HOUSE-MADE MUSTARD FIG JAM, AND SWEET & SPICY PICKLES.

14.99

Fresh Seared Sesame Ahi*

SESAME SEED CRUSTED AHI TUNA SERVED ON A BED OF ARUGULA TOSSED WITH CABBAGE, WONTONS, CUCUMBER, RED PEPPERS, DRESSED WITH PONZU AND WASABI VINAIGRETTE AND DRIZZLED WITH SWEET CHILI SAMBAL.

18.99

Entrées

Chop Salad

CRISP GREENS TOSSED WITH CHICKEN, SMOKED BACON, SALAMI, GARBANZO BEANS, SUNDRIED BLUEBERRIES, PROVOLONE, MOZZARELLA, SHREDDED PARMESAN, PEPPERONCINI AND TOMATOES IN OUR CHAMPAGNE VINAIGRETTE DRESSING.

16.99

Suggested Pairing: *Kendall-Jackson Chardonnay*

Hawaiian BBQ Wagyu Burger*

HARDWOOD GRILLED WAGYU WITH MAPLE GLAZED BACON, ARUGULA, FRESH GRILLED PINEAPPLE, WHITE CHEDDAR CHEESE, SCRATCH-MADE BBQ SAUCE, GARLIC AIOLI, AND SWEET HEAT PICKLES. SERVED ON A GRILLED PUB BUN.

17.99

Suggested Pairing: *New Leaf Pinot Noir*

Mahi Mahi Tacos

GRILLED MAHI MAHI TOPPED WITH FRESH MANGO PINEAPPLE SALSA, SRIRACHA AIOLI, SHREDDED CABBAGE, AND PICKLED ONIONS, SERVED WITH A SIDE OF BASMATI WILD RICE.

17.99

Suggested Pairing: *Chateau Ste Michelle Riesling*

Tropical Prawn Rice Bowl

PAN SEARED PRAWNS ON A BED OF STICKY RICE ACCOMPANIED BY A MEDLEY OF MANGO, STRAWBERRIES, AVOCADO, CUCUMBERS, AND PICKLED ONIONS TOSSED IN A CILANTRO MINT VINAIGRETTE. TOPPED WITH CRUMBLLED FETA CHEESE AND TAJIN SEASONING.

18.99

Suggested Pairing: *Maryhill Viognier*

Braised Short Rib & Mushroom Risotto*

TENDER BRAISED SHORT RIB, PAIRED WITH A CREAMY HOUSE-MADE MUSHROOM RISOTTO WITH ASPARAGUS AND PEPPERS, RICH CABERNET GRAVY, CHIMICHURRI, AND TRI-COLOR CARROTS.

28.99

Suggested Pairing: *Oswego Grill Pinot Noir*

Dessert

Hot Fudge Sundae**

TWO SCOOPS OF VANILLA ICE CREAM TOPPED WITH CANDIED WALNUTS, WHIPPED CREAM, AND A SIDE OF DECADENT HOT FUDGE

8.99

Craft Cocktails

Cucumber Breeze

BOMBAY SAPPHERE GIN, ST.GERMAINE, MUDDLED CUCUMBER, SHAKEN WITH LEMON JUICE AND HONEY SYRUP. FINISHED WITH SODA WATER AND CUCUMBER GARNISH

12.50

Island Oasis

PINEAPPLE RUM AND MYERS DARK RUM SHAKEN WITH PINEAPPLE JUICE, FRESH LIME, AND DEMERARA SYRUP.

12.50

Non-Alcoholic Craft Beers

Ration-Ale Brewing: Mexican Lager

CLASSIC MEXICAN LAGER WITH A CRISP AND REFRESHING FLAVOR.

6.00

Best Day Brewing: West Coast IPA

TOASTY MALT AND CARAMEL FLAVORS WITH A PUNCH OF BITTERNESS.

6.00