



BRUNCH BITES

- CINNAMON BUNS 6
- BANANA PECAN BREAD 6
Warm Homemade
- SKILLET CORNBREAD 6
Honey-Butter Glaze,
Limited Availability
- GRILLED ARTICHOKEs 11
Lemon Aioli Dipping Sauce
- SZECHUAN CALAMARI 11.5
Garlic Chili Sauce, Peanuts, Sesame
- MAINE LOBSTER SLIDER 7ea
New England Syle
- TUNA TARTARE 18
Orange Ginger Ponzu, Wakaml,
Avocado, Crispy Wontons
- MINI HAM SANDWICHES 4ea
Cheddar Sage Biscuit, Fresno Pepper Jelly

SPECIALS

- OMELET OF THE DAY 12
Will Change Daily, Home Fries, Toast
- SHORT RIB MEATLOAF 15
Spiced Calabaza Puree, Fried Egg
- BRIOCHE FRENCH TOAST 12
Thick Sliced, Corn Flake Crusted,
Fresh Berries, Maple Syrup
- SMOKED PORK HASH 12
House Smoked Pork, Potatoes, Onions,
Fried Eggs, Queso Fresco
- CREAMY GRITS AND SHRIMP 16
Braised Kale, Fried Egg
- EGGS BENEDICT FLORENTINE 12
Prosciutto, Vine Ripe Tomato
- SALMON BLT 15
Smoked Salmon, Bacon, Lettuce, Tomato,
Horseradish Mayo, Green Apple Slaw
- QUICHE LORRAINE 12
Applewood Bacon, Slow Cooked Onions,
Gruyere Cheese, Petite Salad
- GREEK YOGURT AND BERRIES 9
Homemade Granola
- GRILLED ASPARAGUS 13
Tomato, Avocado, Goat Cheese, Fried Egg
- BUTTERMILK PANCAKES 12
Berry Compote, Maple Syrup

EYE OPENERS

- FEATURING "BOTTOMLESS"
BLOODY MARY'S OR MIMOSAS 15
- TRADITIONAL BELLINI'S 9
- TRADITIONAL, BLUEBERRY OR
BLACKBERRY MOJITO 12

LUNCH BITES

- CHOPPED SALAD 12
Seasonal Vegetables, House Vinaigrette
Add Chicken or Shrimp 5
- YOLO BURGER 14
Gruyere, Cheddar, Bacon Jam, Caramelized
Onion, House Sauce, Brioche Bun
- ROTISSERIE CHICKEN SANDWICH 12
Avocado, Bacon, Tomato,
Toasted Sour Dough
- CRISPY SNAPPER SANDWICH MKT
Local Snapper, Remoulade, Slaw, Lettuce,
Tomato, Red Onion, Brioche Bun
- PRIME RIB SANDWICH 19
Garlic Toasted Ciabatta, Melted Swiss,
Caramelized Onions, Thin-Cut Fries
- CALIFORNIA SPINACH SALAD 14
Rotisserie Chicken, Green Apples,
Cranberries, Cashews, Bacon, Egg
- GREEK HORIATIKI SALAD 12
Vine Ripe Tomato, Cucumber, Feta,
Onion, Herbs, Kalamata Olives

SIDES 4

- APPLEWOOD BACON 4
- SAUSAGE LINKS 4
- HOME FRIES 4
- CREAMY CHEESE GRITS 3
- WHEAT OR RYE TOAST 2

Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.

18% gratuity added for parties of 5 or more.

SPECIALTY COCKTAILS 12

THE DEVIL’S HAMMER

Cazadores Tequila, Cherry Infused Bourbon,
Agave Nectar, Mint Leaves, Orange, Lime
Limit 3 Please

THE HALMO

Segram’s VO, Sweet Vermouth, Bitters, Orange

STRAWBERRY KISS

Fresh Strawberries, Grey Goose Vodka, Lemon Juice,
Balsamic Vinegar, Cracked Black Pepper

LIGHT AND SPICY

Herradura Tequila, Fresh Mint, Fresh Orange Juice,
Jalapeño Chili

STRAWBERRY CAIPIRINHA

Bacardi Coconut Rum, Fresh Strawberries,
Fresh Lime Juice, Limes & Sugar

DRAGONBERRY MOJITO

Bacardi Dragonberry, Fresh Blackberries,
Mint, Lime

CUCUMBER COOLER

Fresh Cucumber, Tito’s Handmade Vodka,
Cilantro, Green Chili, Fresh lime Juice

SMOKEY MANGO

Mango, Blueberries, Casadores Reposado,
Fresh Lime Juice, Chili Salted Rim

COCO LYCHEE

Home Made Vanilla Bacardi Rum, Coconut Water,
Lychee, Lime & Orange Sugar

MARTINI FLIGHT 16

YOUR OWN
MARTINI 3-WAY!

Featuring 3 pairs
of your favorite
Martinis served
in a Martini Tree

WINES BY THE GLASS

BUBBLES GLASS / BOTTLE

Prosecco / Martini and Rossi / Italy 8 Split
Sparkling / Chandon Brut / California 12 Split
Sparkling / Mumm Napa Brut Prestige / California 13 Split
Champagne / Korbel Brut / California 13
Champagne / Nicolas Feuillatte Brut / France 16 Split
Champagne / Moët & Chandon Brut Imperial / France 19 Split
Champagne / Moët & Chandon Ice Imperial / France 20

WHITES

Riesling / Bex / Germany 8
Riesling / Jekel / Monterey 9
Pinot Grigio / BE by Beringer / Napa 8
Pinot Grigio / Santa Marina / Italy 8
Pinot Grigio / Da Vinci / Italy 10
Pinot Grigio / Santa Margherita / Italy 14
Pinot Gris / Lange / Willamette Valley 12
Moscato / Canyon Road / California 8
Sauvignon Blanc / Oyster Bay / New Zealand 8
Sauvignon Blanc / Kim Crawford / New Zealand 10
Sauvignon Blanc / Groth / Napa 13
Sauvignon Blanc / Cakebread / Napa 15
Chard / Vina Maipo / Chile 8
Chard / William Hill / Central Coast 9
Chard / Rodney Strong / Sonoma 10
Chard / Sonoma Cutrer / Russian River 13
Chard / Newton “Red Label” / Napa 14
Chard / Silverado / Napa 17
Dry Rosé / Petite Cassagne / France 8
Blend / Pine Ridge / Napa 10
Blend / Conundrum / Rutherford 14

REDS

Pinot Noir / Trinity Oaks / California 8
Pinot Noir / Mirassou / California 9
Pinot Noir / Underwood / Oregon 9
Pinot Noir / Hess / California 11
Pinot Noir / La Crema / Sonoma Coast 13
Pinot Noir / Belle Glos “Meiomi” / California 14
Merlot / Copper Ridge / California 8
Merlot / Murphy Goode / California 10
Merlot / Seven Falls / Washington 10
Shiraz / Peter Lehman / Australia 9
Petite Sirah / Bogle / California 9
Chianti / Gabbiano Chianti / Tuscany 9
Super Tuscan / Lucente / Italy 12
Cabernet / Canyon Road / California 8
Cabernet / Avalon / California 9
Cabernet / Silver Palm / North Coast 11
Cabernet / B.R. Cohn “Silver Label” / Sonoma 12
Cabernet / Hess “Allomi Vineyard” / Napa 15
Cabernet / Freemark Abbey / Napa 18
Malbec / Gascon / Argentina 8
Malbec / Terrazas Reserva / Argentina 13
Zin / Rosenblum / Paso Robles 12
Blend / 19 Crimes / Victoria Austrailia 8
Blend / Marques De Caceres / Spain 9
Blend / Hess “Treo” / California 11
Blend / Gundlach Bundschu / Sonoma 11
Blend / Stratton Lumus “The Riddler” / Napa 14
Blend / Bogle Phantom / California 15