

FIRESIDE | OAK GRILL

LIVE ACOUSTIC MUSIC | 6 - 9 PM MONDAY TO SATURDAY | 5 - 8 PM SUNDAY

WINE BY THE GLASS

SPARKLING

La Marca , Prosecco	Italy	12
JCB 21 , Sparkling	Burgundy	13
Chandon , Rosé	Napa	13
Taittinger , Brut La Francaise	Champagne	23
Veuve Clicquot Yellow Label , Brut	Reims	28

WHITE

Bianchi , Pinot Grigio	Santa Barbara	12
Mer Soleil , Chardonnay	Santa Barbara	12
Bandol , Rosé	Bandol	13
Kim Crawford , Sauvignon Blanc	Marlborough	16
Sonoma-Cutrer, Russian River Ranches , Chardonnay	Sonoma	17
Rombauer* , Chardonnay	Napa	23

RED

Martin Ray , Pinot Noir	Russian River	13
Raymond Sommelier Collection , Cabernet	Lake County	13
Kaiken , Malbec	Argentina	13
Daou , Cabernet Sauvignon	Paso Robles	16
Justin , Cabernet Sauvignon	Paso Robles	18
The Prisoner , Red Blend	Napa	25

CRAFT DRAFT BEER

Ace Pear Cider	9	Saint Archer White Ale	9
Allagash Saison	9	Ballast Point Sculpin IPA	10
The Bruery Mischief Belgian Ale	9	Breckenridge Vanilla Porter	10
Garage Brewing Co. Mango Hefeweizen	9	Local Rotational Tap	10
Left Coast Del Mar Lager	9	Pizza Port Amber Ale	10
Modern Times Orderville IPA	9	Stone Brewing Rotational Tap	10

*Excluded from happy hour promotion

LIBATIONS

SEASIDE	14	THE OG	14
Bulleit Bourbon, Honey Syrup, Lemon Juice, Raspberries, Peach Bitters		Maker's 46, Comparano Antica, Walnut Bitters, Cinnamon Syrup	
FEELIN' PRETTY	14	KHALEESI	14
Corralejo Reposado Tequila, Cointreau, Campari, Orange Juice, Grapefruit Juice, Strawberries, Mint		Wheatley Vodka, Cointreau, Lemon Juice, Blood Orange Juice	
ISLAND TIME	14	PEP IN YOUR STEP	14
Mount Gay Black Barrel Rum, Cointreau, Pineapple Syrup, Lime Juice, Orange Bitters		Bombay Sapphire Gin, Lemon Juice, Simple Syrup, Peach Purée	
ON THE MEND	14	RICH & SKINNY	14
Johnnie Walker Black, Lemon Juice, Honey-Ginger Syrup		Herradura Reposado, Grapefruit Juice, Lime Juice, Agave	

BITES & SHAREABLES

CHARRED SHISHITO PEPPERS	9	FRIED BURRATA	15
Furikake Aioli		Spicy Marinara Sauce, Ciabatta Croستini, Basil	
HUMMUS & PITA	10	AHI TUNA WONTON SALAD	16
Olive Oil, Smoked Paprika		Asian Slaw of Carrots, Red Peppers, Greens with Wasabi Aioli, Sesame Ginger Dressing	
TOMATO & MOZZARELLA THIN-CRUST PIZZA	14	PRAWN COCKTAIL*	17
Red Onions, Basil		Pickled Relish, Cocktail Sauce, Basil Oil	
ULTIMATE GRILLED CHEESE	15	OYSTER ON THE HALF SHELL*	17
Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>		Classic Mignonette	
WARM ARTICHOKE & PARMESAN DIP	15	LOCAL ARTISAN (3) 19 (5) 25	
Tortilla Chips		CHEESE & CHARCUTERIE*	
		Stone Mustard, Fresh Honeycomb, Parmesan Lavash	

**Excluded from happy hour promotion*

AFTER-HOURS MENU

Fridays & Saturdays | 10 p.m. – midnight

BUFFALO CAULIFLOWER BITES	13	HOT TODDY TOTS	14
Feta Cheese, Creamy Jalapeño Ranch, Scallions		Braised Short Ribs, Shredded Cheese, Bacon Bits, Sour Cream, Chives, Hot Sauce	
CIDER-BRAISED BEEF TACO	14	THE CLASSIC BURGER	16
Pickled Onion Slaw, Sliced Radishes, Queso Fresco, Savory Chipotle Aioli		L.T.O., Cheese, 1000 Island, Fries	

Large parties of 8 or more are subject to an 18% gratuity.