

FIRESIDE | OAK GRILL

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

WINE BY THE GLASS

SPARKLING

Domaine Chandon, Brut	Napa	13
La Marca, Prosecco	Italy	13
Jean-Charles Boisset N°21, Sparkling	Burgundy	13
Domaine Chandon, Rosé	Napa	14
Taittinger, Brut La Francaise	Champagne	23
Veuve Clicquot Yellow Label, Brut	Reims	28

WHITE

Bianchi, Pinot Grigio	Santa Barbara	12
Hess Shirtail Ranch, Chardonnay	Monterey	12
Smoke Tree, Rosé	Sonoma	13
Kim Crawford, Sauvignon Blanc	Marlborough	16
Sonoma-Cutrer, Russian River Ranches, Chardonnay	Sonoma	17
Rombauer, Chardonnay	Napa	23

RED

La Crema, Pinot Noir	Monterey	12
Kaiken, Malbec	Argentina	13
Hess Shirtail Ranch, Cabernet Sauvignon	North Coast	12
Daou, Cabernet Sauvignon	Paso Robles	16
Justin, Cabernet Sauvignon	Paso Robles	18
The Prisoner, Red Blend	Napa	25

CRAFT DRAFT BEER

Ace Pear Cider 5% ABV, Sonoma County, CA	9	Saint Archer White Ale 5% ABV, San Diego, CA	9
Allagash Saison 6.1% ABV, Portland, ME	9	Ballast Point Sculpin IPA 7% ABV, San Diego, CA	10
The Bruery Mischief Belgian Ale 8.5% ABV, Anaheim, CA	9	Breckenridge Vanilla Porter 5.4% ABV, Breckenridge, CO	10
Garage Brewing Co. Mango Hefeweizen 5.5% ABV, Temecula, CA	9	Local Rotational Tap 4.5% ABV-9.9% ABV, Orange County, CA	10
Towne Park Mexican Lager "Towne Chela," 4.7% ABV, Anaheim, CA	9	Pizza Port Amber Ale 4.9% ABV, Carlsbad, CA	10
Modern Times Orderville IPA 7.2% ABV, San Diego, CA	9	Stone Brewing Rotational Tap 4.7% ABV-9.4% ABV, Escondido, CA	10

LIBATIONS

SPRING FLING	14	THE OG	14
Wheatley Vodka, St. George Spiced Pear, Lemon Juice, Simple Syrup, Fernet Branca		Maker's 46, Comparano Antica, Walnut Bitters, Cinnamon Syrup	
TEE TIME	14	RICH & SKINNY	14
Ketel One Citroen, Iced Tea, Lemon Juice, Simple Syrup, Giffard Elderflower		Herradura Reposado, Grapefruit Juice, Lime Juice, Agave	
GENTLEMAN STYLE	14	HOT COCKTAILS	
Tanqueray No. Ten, Lemon Juice, Cointreau, Soda		HOT TODDY	14
ISLAND TIME	14	George Dickel #8, Simple Syrup, Honey, Fresh Lemon Juice	
Mount Gay Black Barrel Rum, Cointreau, Pineapple Syrup, Lime Juice, Orange Bitters		IRISH COFFEE	14
SUMMER VIBES	14	Slane Irish Whiskey, Baileys Irish Cream, Fresh Brewed Coffee, Fresh House-Made Whipped Cream	
Jack Daniels Rye, Orgeat, Giffard Pineapple, Lemon Juice		HARD CIDER	14
ON THE MEND	14	Old Forester 86 Bourbon, Liquid Alchemist Ginger Syrup, Apple Cider	
Johnnie Walker Black, Lemon Juice, Honey-Ginger Syrup		NEWPORT NIGHTS	14
		Ciroc Vodka, Jasmine Green Tea, Cane Sugar	

BITES & SHAREABLES

CHARRED SHISHITO PEPPERS*	9	FRIED BURRATA	15
Furikake Aioli		Spicy Marinara Sauce, Ciabatta Crostini, Basil	
CAULIFLOWER HUMMUS	16	AHI TUNA WONTON SALAD*	16
Farmers Market Vegetables <i>Add pita +4</i>		Asian Slaw of Carrots, Red Peppers, Greens with Wasabi Aioli, Sesame Ginger Dressing	
HEIRLOOM TOMATO & MOZZARELLA THIN-CRUST PIZZA	15	PRAWN COCKTAIL*	17
Red Onions, Basil <i>Add pepperoni +3</i>		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 CHEESE & CHARCUTERIE	31
Tortilla Chips		Artisanal Cheese & Charcuterie Board, Whole Grain Mustard, Fresh Honeycomb, Marcona Almonds, Grilled Crostini	

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

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