

BURGERS

All burgers are served on a Brioche bun and accompanied by chipotle aioli, lettuce, tomato, pickles, and onion. You can choose from a side of fries, a house salad, or soup.

BURGER OPTIONS:

ANGUS BEEF BURGER	15.00
DUCK BURGER	15.00
LAMB BURGER	15.00
TURKEY BURGER	15.00
PORTOBELLO MUSHROOM	15.00
SOUTHWEST BLACK BEAN	15.00

SANDWICHES

All sandwiches served with fries, a house salad or soup.

CLASSIC REUBEN	16.00
Hot corned beef, served on marble rye, with melted Swiss, sauerkraut, and thousand island dressing.	

ROAST BEEF	16.00
Hot roast beef, served on a French roll, with melted pepper jack, lettuce, tomato, onions, pickles and chipotle aioli.	

FRENCH DIP	16.00
Roast beef stacked on a French roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.	

BRAISED SHORT RIB	16.00
Tender boneless braised beef short rib served hot on a brioche bun with melted pepper jack cheese and chipotle aioli	

ROASTED TURKEY	16.00
Turkey, Bacon & Avocado with Swiss cheese.	

GRILLED CHICKEN	16.00
A grilled chicken breast, melted with pepper jack cheese, onions, pickles, and tomatoes. Served on a soft roll.	

CLASSIC TUNA	16.00
House made tuna salad, with lettuce, tomato, onions & pickles with Swiss cheese. Served on rye bread.	

TUNA MELT	16.00
House made tuna salad with melted Swiss on toasted rye bread.	

RIB-EYE STEAK SANDWICH	21.00
Rib-eye steak with pepper jack cheese.	

B.L.T	15.00
Bacon, lettuce, tomato on toasted sourdough bread.	

GRILLED CHEESE	14.00
Cheddar cheese melted on toasted sourdough bread.	

FRIES

Big Bowl	8.00	Small Bowl	6.00
Enhance Your Fries			2.00
Truffle oil with Parm, cheesy sauce or fresh minced garlic with Parm			

SOUP OF THE DAY

Cup 5.50	Small Bowl 8.50	Big Bowl 12.00
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SPECIALTY SOUPS

FRENCH QUARTER GUMBO	19.00
A Cajun style gumbo with andouille sausage, chicken crawfish, onions, red bell peppers & celery served with long grain rice.	

SEBASTOPOL BORSCHT	19.00
A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.	

SEAFOOD SOUP	23.00
A delightful blend of prawns, fish, crab, and vegetables, accompanied by tortillas and rice.	

SALADS

HOUSE SALAD	Side 7.00	Entree 10.00
Enjoy mixed greens tossed in your choice of house-made vinaigrettes: citrus herb, shiitake ginger soy**, ranch, thousand island, blue cheese, or Caesar dressing*.		

CAESAR SALAD	Side 6.50	Entree 15.00
Chopped romaine coated with our house-made Caesar dressing*, complemented by corn tortilla strips, Parmesan cheese, and fresh tomatoes.		

TUNA TOSTADA SALAD	19.00
Albacore tuna served on a bed of mixed greens, accompanied by cabbage, water chestnuts, shiitake dressing, creamy avocado, and crisp snow peas.	

BEET-NIK SALAD	18.00
Organic sliced red and golden beets on a bed of mixed greens, dressed with our citrus herb vinaigrette. Finished with roasted pistachios, citrus segments, and chèvre.	

MARINATED STEAK SALAD	22.00
Bistro filet marinated in soy sauce, garlic, and seasoning, served over mixed greens, shredded cabbage, carrots, snow peas, and water chestnuts. Tossed in our shiitake ginger soy** vinaigrette and topped with tortilla strips and sesame seeds.	

CRAB LOUIE SALAD	23.00
Dungeness crab meat, avocado, hard-boiled egg, cucumbers, fresh tomatoes, and asparagus, all served on a bed of romaine lettuce and spring mix, dressed with thousand island.	