

DINNER

MEZZE

HOUSE MADE HERB FOCACCIA | rosemary, thyme, za'atar, olive oil, balsamic vinegar 6 (vg)

WARM MARINATED OLIVES | lemon zest, pickled onions, extra virgin olive oil 8 (vg, gf)

LOCAL HALIBUT CRUDO | tangerine aguachile, avocado, pickled fresno chiles, red onions, watermelon radish 19 (df, gf)

CRISPY BRUSSELS SPROUTS | pancetta, piquillo peppers, reduced sherry vinegar, parmesan reggiano 14 (v, gf)

LOCAL HOPE RANCH MUSSELS | garlic, shallots, morcilla, saffron broth, grilled sourdough 19

CHICKEN LIVER PATÉ | port wine gelée, fresh thyme, grilled bread, pickled cherry mostarda 15

GRILLED SPANISH OCTOPUS | green olive tapenade potatoes, romesco aioli, baby celery & parsley salad 18 (gf, df)

OYSTERS ON THE 1/2 SHELL | seasonal fresh oysters, aji amarillo cocktail sauce, aged red wine mignonette 5 each (df, gf)

STUFFED MEDJOOOL DATES | whipped 'nduja, prosciutto di parma, aged balsamic 14 (gf)

SALADS

COSTA CAESAR SALAD | little gem lettuce, parmesan reggiano, roasted garlic anchovy dressing, focaccia croutons 14

FARMER'S MARKET MIXED GREENS | shaved carrots, sugar snap peas, cucumbers, radishes, honey sherry vinaigrette 15 (v, gf)

BURRATA ALLA PANNA | english, snow, & sugar snap peas salad, mint, white balsamic vinaigrette, pistachio crouton 16 (v)

FISH & MEAT

SAGE & PROSCIUTTO-STUFFED ROCKY CHICKEN BREAST | whipped yukon gold potatoes, baby vegetables, thyme jus 28

ROASTED TRI COLOR CAULIFLOWER | sumac, sweet potato baba ganoush, crispy tofu, lemon vinaigrette, sultana raisins 24 (vg, gf)

FAROE ISLAND SALMON | scarlet quinoa, wild rice, sugar snap peas, ras el hanout, grainy mustard sauce 35 (gf)

COLEMAN FARMS 12oz PORK CHOP | cheesy polenta, braised tuscan kale, apricot glaze 36 (gf)

CRISPY BRANZINO FILLET | ricotta chive gnocchi, fava beans, corn pudding, crispy prosciutto 34

16oz CREEKSTONE BONE-IN RIBEYE | jumbo asparagus, gruyere potato pave, bordelaise sauce 61 (gf)

PASTAS

SUGO ARRABBIATA | penne pasta, garlic & tomato sauce, burrata italiana, basil 24 (v)

BEEF CHEEK PAPPARDELLE | braised red wine beef cheek ragu, fresh pappardelle, english peas, thyme, parmesan 34

SIDES

WHIPPED YUKON GOLD POTATOES 6

ROASTED BABY VEGETABLES 7

STEAMED JUMBO ASPARAGUS 7

CHEESY POLENTA 6

SUGAR SNAP PEAS 6

GRUYERE POTATO PAVE 8

DESSERTS

LEMON TART | shortbread crust, lemon pastry cream, pine nuts, almonds, blueberry compote 14 (v)

CHOCOLATE GANACHE CHEESECAKE | raspberry coulis, chocolate sponge cake 14 (v)

SORBET, GELATO | seasonal selection of sorbet & gelato 5 per scoop (v, gf)

Executive Chef: Sean Conway

Executive Sous Chef: Alex Gallegos

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

COCKTAILS

BUZZ NEEDED

APHRODITE | gin, lemon, ginger 16

AQUA DE CASA BLANCA | tequila, lime, elderflower, chateau, cucumber, cilantro, soda 16

FLAMENCO PASSION | mezcal, lime, passion fruit, lime, ginger beer 16

LUCIANA | brandy, scotch, cherry, cointreau 18

RIVIERA REPO | tequila, melle ti, grapefruit & aztec chocolate bitters 17

HAVANA HORIZON | rum, pineapple, lime, angostura bitters 17

PALOMA MILAN | tequila, campari, ancho reyes, grapefruit 17

SUNSET ODYSSEY | bourbon, gin, campari, lillet, strawberry 17

NO BUZZ NEEDED (ALCOHOL FREE)

ZERO G&T | ritual gin alternative, lemon, cucumber, mint, tonic 11

FRESH CUT | ritual aperitif alternative, lemon, mint, strawberry, orange, ginger beer 11

BEER

DRAUGHT

M SPECIAL | "sabado tarde" tangerine ale, goleta 9

M SPECIAL | "g-town" ipa, goleta 9

TOPA TOPA | "dos topas" lager, ventura 9

FIG MOUNTAIN | "paradise" pilsner, santa barbara 9

RINCON | "la rina" mexican lager, central coast 9

HONEST ABE | rotating cider, gardenia 9

BOTTLES & CANS

FIRESTONE WALKER | "805" blonde ale, paso robles 7

SLO BREWING CO | "cali-squeeze" hefeweizen, san luis obispo 7

BUDWEISER | lager, st. louis 6

BLUE MOON | belgian white, colorado 7

STELLA ARTOIS | lager, belgium 7

HEINEKEN | lager, netherlands 7

CORONA EXTRA | lager, mexico 7

ATHLETIC BREWING COMPANY | n/a lager, stratford 7

WINE BY THE GLASS

BUBBLES

BISOL JEIO | "prosecco" valdobbiadene, italy 14

SAPERE AUDE | sparkling rose napa valley 16

THE DIVER | "brut" central coast 16

LAMBRUSCA | "lambrusco rosso" red sparkling, Italy 20

WHITE & SKIN CONTACT

TABLAS CREEK | "patelin de tablas" grenache rose, paso robles 15

PARADISE SPRINGS | "pink ash" grenache/syrah rose, santa barbara county 15

J DUSI WINES | pinot grigio, paso robles 12

THE FABLEIST | "the fox and stork" albariño, central coast 14

LA CREMA | sauvignon blanc, sonoma county 14

TALBOTT KALI HART | chardonnay, santa lucia 16

DIATOM | chardonnay, santa barbara 16

RED

CAMBRIA | pinot noir, santa maria valley 16

VARNER | pinot noir, santa barbara 16

VINA CONOS FELINO | malbec, mendoza, argentina 14

GAINEY | merlot, central coast 16

THE FABLEIST | cabernet sauvignon, central coast 15

JUSTIN | cabernet sauvignon, paso robles 19

FEATURED COCKTAIL

MOONLIT MIRAGE | gin, bianco vermouth, lillet, lemon, orange bitters 16