

LUNCH MENU

SOUP & SALAD

**Add Chicken, Steelhead "Salmon" Trout, or Steak to Any Salad / 8*

GREENSLEEVES SALAD | 9

Spring mix, oranges, strawberry, dried cranberry, golden raisins, almonds, sherry vinaigrette

WEDGE SALAD | 10

Romaine, bacon, pickled red onion, cherry tomatoes, Point Reyes bleu cheese & dressing

CLASSIC CAESAR | 10

Romaine, parmesan, elephant garlic, bread crumbs, parmesan crisps

ROASTED HEIRLOOM BABY BEETS | 15

Cardamom whipped goat cheese, roasted pistachios, oranges, strawberry, baby arugula, balsamic vinaigrette

SEARED AHI SALAD | 17

Arugula, frisée, lemon & honey vinaigrette, wonton strip, toasted sesame seeds

SOUP DE JOUR | 8

APPETIZERS

SHISHITO PEPPERS

Tzatziki, breadcrumbs, house smoked sea salt | 6

CALAMARI STEAK

Panko, chef's seasoning, house-made cocktail sauce, arugula & fennel salad | 11

SHRIMP COCKTAIL

Chef's house-made cocktail sauce | 13

SANDWICHES

All served with Bread from The Mitten Building, and fries

GRILLED CHEESE

Focaccia, red onion jam, tomato concasse, gruyere | 10

FRIED CHICKEN

Sourdough, jalapeno aioli, butter leaf lettuce, white cheddar, onion and tomato | 11

FILET SANDWICH

Horseradish aioli, arugula, bleu cheese, pomegranate molasses, tomato | 15

MUSHROOM BURGER

Brandy sautéed mushrooms, gruyere, horseradish aioli | 12

BLUE BURGER

House made Point Reyes blue cheese dressing and crumbles, caramelized onions, tomatoes, romaine | 12

PASTAS

SHORT RIB MAC N' CHEESE | 15

Macaroni, short rib, caramelized onions

SEAFOOD PASTA | 16

Shrimp, scallops, market fish, white wine, chili butter, parmesan

FILET & FETTUCCHINI | 16

Mustard cream sauce, caramelized onions

SEASONAL VEGETARIAN PASTA PRIMAVERA | 13

Seasonal vegetables, olive oil, chef's herbs and spices, garlic

STEAK | CHOPS | SEAFOOD | FRITES

Proud partnership with Rocker Bros Meat sourced from Colorado

STEAKS

All served with fries

SEAFOOD

Fish served with yuzu emulsion

Flat Iron - 9oz	28	Steelhead "Salmon" Trout - 8oz	21
Petite Filet - 6oz	32	Seared Yellowfin Ahi - 8oz	19
Filet Mignon - 10oz	44	*Market Fish	MP
New York - 12oz	42	Lobster Tail - 12oz	46
Bone-in Ribeye - 20oz	48		
30-Day Dry Aged Tomahawk - 40oz (share)	110		
Bone-in Pork Loin - 16 oz	25		



DINNER MENU



APPETIZERS

ARTISAN CHEESES | 16

Four selections, honeycomb, candied walnuts, berry compote, dried fruit, crostini

CHARCUTERIE | 17

Cured meats, whole grain mustard cream, seasonal pickles, shishito peppers

SHISHITO PEPPERS | 6

Tzatziki sauce, and breadcrumbs

BONE MARROW | 11

House demi glace, pickled red onion, pickled mustard seed, smoked sea salt, crostini

CLASSIC STEAK TARTARE | 15

Filet of beef, fine herbs, capers, whole grain mustard cream, farm fresh egg, crostini

OYSTERS ON THE HALF SHELL | 16 | 30

Orange mignonette, cocktail sauce, lemon

(Half Dozen) | (One Dozen)

CALAMARI STEAK | 11

Panko, chefs seasoning, cocktail sauce, arugula & fennel salad

KING CRAB LEGS

Garlic butter poached whole king crab legs, paprika | 25

SHRIMP COCKTAIL | 13

Chef's house made cocktail sauce

DUNGENESS CRAB COCKTAIL | 26

Chef's house-made cocktail sauce, jalapeño aioli

SEAFOOD TOWER | 90 | 165

Oysters, shrimp cocktail, lump crab cocktail, king crab legs, lobster tail, house-made condiments

(2 or more persons) or (4 or more persons)

SALADS | SOUP

GREENSLEEVES SALAD | 9

Spring mix, oranges, strawberry, dried cranberry, golden raisins, almonds, sherry vinaigrette

WEDGE SALAD | 10

Romaine, bacon, pickled red onion, cherry tomatoes, Point Reyes blue cheese & dressing

CLASSIC CAESAR | 10

Romaine, parmesan, elephant garlic, bread crumbs, parmesan crisps

ROASTED HEIRLOOM BABY BEETS | 15

Cardamom whipped goat cheese, roasted pistachios, oranges, strawberry, baby arugula, balsamic vinaigrette

SEARED AHI SALAD | 17

Arugula, frisée, fennel, lemon & honey vinaigrette, wontons, ginger, yuzu-soy glaze, toasted sesame seed

SOUP DE JOUR | 8



MEATS | CHOPS | SEAFOOD

Proud partnership with Rocker Bros Meat & Provision Inc. sourcing prime steaks and chops from Colorado
All steaks are finished with brown butter and caramelized onions

Flat Iron - 9oz	28
Petite Filet - 6oz	32
Filet Mignon - 10oz	44
New York - 14oz	38
Bone-in Ribeye - 20oz	48
30-Day Dry Aged Tomahawk - 40oz (share)	110
Bone-in Pork Loin - 16 oz	25

————— **ADD 6 oz LOBSTER TAIL - \$19** —————

SEAFOOD

Served with yuzu emulsion

Steelhead "Salmon" Trout - 8oz	21
Seared Yellowfin Ahi - 8oz	19
*Market Fish	MP
Lobster Tail - 12oz	46

HOUSE SAUCES

Bleu Cheese Demi Glace 5 | Truffle Demi Glace 5 | House Béarnaise 5

CHEF'S CREATIONS

FLAT IRON | 31

House mashed potato, cippolini onions, broccolini, house thyme demi glaze

FORBIDDEN BRAISED SHORT RIB | 26

Forbidden rice, pomegranate molasses, cherry tomatoes, fried brussels sprout leaves

FRIED HALF FREE RANGE CHICKEN | 26

(please allow 20 minutes for cook time)

House mashed potatoes, cream gravy, corn bread

SEARED SCALLOPS | 28

Cauliflower and potato puree, wild beech mushrooms, mezcal gastrique

CHEF'S LAND AND SEA | 65

14 oz New York Steak (Oscar Style), house béarnaise, king crab leg



STARCHES

MASHED POTATOES | 8

Garlic, cream, butter, salt & pepper

POMMES FRITES | 6

Shoestring Fries w/ truffle oil Add 2

PEEWEE POTATOES | 8

Confit peewee potatoes, salt & pepper, garlic, shallots

SHORT RIB MAC N' CHEESE | 13

Macaroni, short rib, caramelized onions

WHITE TRUFFLE MAC N' CHEESE | 9

Macaroni, white truffle oil, black truffles

FORBIDDEN RICE | 7

Garlic, shallots, vegetarian jus

VEGETABLES

CRISPY BRUSSELS SPROUTS | 12

Maple vinaigrette, pistachios, pickled Fresno peppers, fresh cilantro

BROCCOLINI | 8

Olive oil and seasonal citrus

WILD MUSHROOMS | 9

Medley of wild mushroom, house demi jus

ASPARAGUS | 10

Parmesan, smoked sea salt

SAUTEED SPINACH | 9

Garlic, shallots, mornay, cream, white wine, breadcrumbs

ROASTED CORN | 8

Fin herb butter, roasted jalapeno, sautéed onions

GREEN BEANS | 7

Garlic, cherry tomatoes, pomegranate molasses

DESSERTS & COFFEE

CHOCOLATE CAKE | 12

Coffee chocolate sauce, chocolate mousse, coco streusel

GREENSLEEVES CHEESECAKE | 13

Balance of flan and New York cheesecake, walnuts, lemon curd, white chocolate shards

BAKED BRIE | 11

Seasonal fruit compote, whipped almond mascarpone

BOURBON VANILLA GELATO W/ ESPRESSO | 10

Butter pound cake crumbles & anise biscotti, espresso

COFFEE 4 | ESPRESSO 5 | CAPPUCCINO 5 | LATTE 5 | HOT TEA 5



ABSENT 9 MENU

HAPPY HOUR

4PM – 7PM TUE-FRI | MONDAY ALL DAY

\$5 WELLS | \$2 OFF BEERS | \$6 HOUSE WINE | \$3 OFF LIBATIONS

\$6 MOJITOS | \$7 BARTENDER'S CHOICE | \$\$ OFF SELECT BITES

PETITE BITES

MARINATED OLIVES | 5

TRUFFLE FRIES | Truffle oil, salt & pepper | 8 | HH 5

SHISHITO PEPPERS | Tzatziki, breadcrumbs, house smoked sea salt | 6 | HH 3

CALAMARI STEAK | Panko, chefs seasoning, cocktail sauce, arugula & fennel salad | 11 | HH 6

APPETIZERS

ARTISAN CHEESES | Four selections, honeycomb, candied walnuts, crostini | 16 | HH 10

CHARCUTERIE | Seasonal cured meats, whole grain mustard cream, house pickles, fried shishito peppers, crostini | 17

CRISPY BRUSSELS SPROUTS | Maple vinaigrette, pistachios, pickled Fresno peppers, fresh cilantro & fine herbs | 12

CLASSIC STEAK TARTARE | Filet of beef, whole grain mustard cream, capers, red onion, farm fresh egg, crostini | 15 | HH 9

KING CRAB LEGS | Garlic butter poached whole king crab legs, paprika | 25

SHRIMP COCKTAIL | Chef's house-made cocktail sauce | 13 | HH 8

SALADS | SOUP

GREENSLEEVES SALAD | Spring mix, oranges, strawberry, dried cranberry, golden raisins, almonds, sherry vinaigrette | 9 | HH 6

CLASSIC CAESAR | Romaine, shaved parmesan, elephant garlic, parmesan chips, breadcrumbs | 11 | HH 8

ROASTED HEIRLOOM BABY BEETS | Cardamom whipped goat cheese, roasted pistachios, oranges, micro arugula, balsamic vinaigrette, strawberry | 13

WEDGE SALAD | Romaine, candied bacon, pickled red onion, cherry tomatoes, Point Reyes bleu cheese crumbles, and house made bleu dressing | 10

AHI SALAD | Seared Ahi, frisee, arugula, fennel, toasted sesame seeds, wontons, lemon and honey vinaigrette | 18 | HH 14

SOUP DE JOUR | Chef's seasonal selection of the day | 8

BIGGER BITES

Sandwiches served with fries, featuring bread from The Mitten Building

GRILLED CHEESE | Red onion jam, tomato concasse, gruyere | 11

MUSHROOM BURGER | Brandy sautéed mushrooms, gruyere, horseradish aioli | 15 | HH 9

BLUE BURGER | House made Point Reyes blue cheese dressing and crumbles, caramelized onions, tomatoes, romaine | 12

SHORT RIB MAC 'N' CHEESE | Pasta, short rib, caramelized onions | 15



LIBATIONS

MARTINIS

MR. GREENSLEEVES | 12

Absinthe rinse, Aylesbury Duck Vodka, Green Chartreuse, vanilla bean syrup, lemon juice, celery bitters, and lime zest

LYCHEE FLOWER | 10

Aylesbury Duck Vodka, Giffard elderflower, Lichi-Li liqueur, lychee juice, and lime juice

ENGLISH HEALER | 11

Broker's Gin, Chamomile syrup, Yellow Chartreuse, and lemon juice, garnished with rose pedals and honeycomb

BLOOD ORANGE | 10

El Charro Tequila Blanco, Dekuyper Blood Orange, muddled orange and mint, habanero syrup, lime juice, and agave nectar

COCKTAILS

THE DOVE | 12

Mezcal, Aperol, muddled strawberry, grapefruit shrub, lime juice, agave nectar, and grapefruit bitters, with a salted rim

MANHATTAN MULE | 9

Evan Williams Bourbon, Bundaberg Ginger Beer, lime juice, red wine float

DILL SIDE | 10

Aylesbury Duck Vodka, muddled dill and cucumber, lemon juice, and honey

BASIL RYE SMASH | 11

Templeton Rye Whiskey, muddled basil, hibiscus syrup, lemon juice, and blood orange shrub

CRAFT BEER SELECTION

BREWERY	NAME	STYLE	CITY	ABV	\$
REKORDERLIG	PEAR or STRAWBERRY LIME	HARD CIDER	VIMMERBY, SWEDEN	4.5%	6
THE LOST ABBEY	FARMHOUSE	LAGER	SAN MARCOS, CA	5.5%	6
HANGAR 24	24	BLONDE	REDLANDS, CA	4.7%	6
ESCAPE	SAKURA	CHERRY BLOSSOM WHEAT	REDLANDS, CA	5.5%	7
MONK'S CAFÉ	FLEMISH SOUR	FLANDERS OUD BRUIN	BELGIUM	5.2%	8
RITUAL	EXTRA RED	RED ALE	REDLANDS, CA	6.5%	7
OSKAR BLUES	OLD CHUB	SCOTTISH ALE	LYONS, CO	8%	7
STONE	DELICIOUS	IPA	ESCONDIDO, CA	7.7%	7
ALLAGASH	TRIPEL	TRIPLE ALE	PORTLAND, ME	9%	8
MOTHER EARTH	PEANUT BUTTER STOUT	SIN TAX	VISTA, CA	8 1%	8
SEASONAL BREWS!	<i>Ask for details!</i>				

DISTILLED SPIRITS

VODKA

New Amsterdam | 6
Absolut | 8
Stolichnaya | 8
Aylesbury Duck | 8
Tito's | 9
Ketel One | 9
Grey Goose | 10
Belvedere | 11
Chopin | 12

GIN

Broker's | 6
Tanqueray | 8
Bombay Sapphire | 9
Rutte Dry | 10
Hendrick's | 11

TEQUILA

El Charro Blanco | 6
Patron Silver | 10
Don Julio Blanco | 11
Don Julio Anejo | 12
Tres Generaciones Anejo | 12
Tres Generaciones Reposado | 12
Don Julio Reposado | 14
Don Julio 1942 | 25
Gran Patron Platinum | 50

RUM

Admiral Nelson White | 6
Captain Morgan | 7
Whaler's Dark | 7
Malibu | 7
Bacardi | 8
Sailor Jerry | 8
Stolen Smoked | 10
El Dorado 15yr Reserve | 10

WHISKEY

Jack Daniel's | 80pr | 7
Jameson Irish | 80pr | 8
Red Breast 12yr Irish | 80pr | 8
Crown Royal | 80pr | 8
Seagram's 7 | 80pr | 8
Rittenhouse Rye | 100pr | 8
Bulleit Rye | 90pr | 9
Templeton Rye | 80pr | 9
Sazerac Rye | 90pr | 9
Michter's Rye | 84.8pr | 9

BOURBON

Evan Williams | 86pr | 6
Buffalo Trace | 90pr | 8
Bulleit | 90pr | 9
Belle Meade | 90.4pr | 9
Maker's Mark | 90pr | 9
Knob Creek | 100pr | 11
Woodford Reserve | 90.4pr | 11
Four Roses Single Barrel | 100pr | 11
Angel's Envy | 43.3pr | 12
Basil Hayden's | 80pr | 12
Booker's | 125.9pr | 14

SCOTCH BLENDS

Pig's Nose | 8
Dewars White | 9
Johnnie Walker Black | 9
Johnnie Walker Blue | 36

SINGLE MALT SCOTCH

Glenlivet 12yr | 9
Balvenie 12yr | 11
Bowmore 12yr Islay | 11
Aberlour 12yr | 12
Ardbeg 10yr Islay | 12
Laphroaig 10yr Islay | 12
Macallan 12yr | 12
Lagavulin 16yr Islay | 14
Macallan 18yr | 30



WINE CELLAR

CHAMPAGNE & SPARKLING

	GL	BTL
GLORIA FERRER Blanc De Noirs NV, Sonoma CA (375 ml)	11	25
CHARLES LAFITTE Brut Prestige, Champagne FRANCE		36
CHARLES LAFITTE ROSÉ NV, FRANCE		39
GLORIA FERRER Blanc De Noirs NV, Sonoma CA (750 ml)		48
SCHRAMSBERG "Blanc De Blancs" 2014, Calistoga CA		75
DEUTZ Brut Classic, NV, Champagne FRANCE		120
VEUVE CLICQUOT Yellow Label, Brut, Nv, Champagne FRANCE		135
MOET & CHANDON Imperial, Brut, NV, Champagne FRANCE		140
VEUVE CLICQUOT ROSÉ NV, Champagne FRANCE		150
TAITTINGER Comtes Blanc De Blanc 2006, Champagne FRANCE		288

CHARDONNAY

STORYPOINT 2014, CA	9	36
DAOU 2016, Paso Robles CA	13	40
ST. INNOCENT "Freedom Hill", 2015, OREGON		55
WILDWOOD OAK WINERY 2016, Lodi CA		58
DUTTON GOLDFIELD "Dutton Ranch" 2015, Napa, CA		75
DOMAINE J A FERRET Pouilly Fuisse 2016, Burgundy, FRANCE		108
DUMOL Reserve 2014, Russian River CA		114

OTHER WHITES

13 CELCIUS Sauvignon Blanc, 2016, Marlborough, New Zealand	9	32
ANEW Riesling, 2016, Columbia Valley, WA	9	32
TORRES "Vina Esmarelda", Moscato, 2014 Catalunya, Spain	10	36
LAURENZ V. "Laurenz V. & Sophie", Grüner Veltliner 2016, AUSTRIA	10	36
ALMA ROSA Pinot Grigio, 2015, Santa Barbara County, CA	10	36
PRISONER "Blindfold", Roussanne / Viognier, 2015, CA		38
BUGLIONI "Il Disperato", Garganega, 2015, ITALY		32
TRIMBACH Riesling, 2014, FRANCE		41
CA DEI FRATI "I Frati" 2014, Lugana ITALY		50

ROSÉ

LISTEL ROSÉ "Grain De Gris", Grenache, 2016, FRANCE	9	36
CHATEAU D'ESCLANS "Whispering Angel", 2016, FRANCE		48



PINOT NOIR

	GL	BTL
CONSILIENCE By "Sanger Family Wines" 2014, Santa Barbara County, CA	10	38
ERATH "Resplendent" 2015, OREGON		41
MEIOMI 2016, Monterey, CA		42
INCEPTION 2014, Santa Barbara, CA		63
IRVINE Family Vineyards, 2014, OREGON		69
ARGYLE Reserve, 2014, Willamette, OREGON		81
DUMOL Reserve, 2014, Russian River, CA		144
WALT "Clos Pepe", STA Rita Hills, CA 2014		159

OTHER REDS

ACHAVAL FERRER Malbec 2016, Argentina	12	40
PRISONER "Saldo", Zinfandel, 2016, Oakville, CA	14	42
MICHAEL CHAPOUTIER "Bila Haut", Grenache / Carignan, 2015, FRANCE		32
CHARLES SMITH "Boom Boom" 2015, WA		40
GERMANO ANGELO Barolo, 2012 ITALY		78
DUMOL Reserve, Syrah, 2014, Russian River, CA		117
MONTE DEL FRA Della Valpolicella, Amarone, 2011, DOC, ITALY		126
GUIGAL Hermitage, Syrah, 2012, FRANCE		186

CABERNET | RED BLENDS

MONIKER Cabernet Sauvignon, 2015, Mendocino, CA	11	40
DAOU Cabernet Sauvignon, 2016, Paso Robles, CA	15	50
WINES OF SUBSTANCE Cabernet Sauvignon, 2014, Walla Walla, Washington		52
STARMONT Cabernet Sauvignon, 2015, Napa, CA		63
MT. VEEDER Cabernet Sauvignon, 2014, Napa, CA		70
LORENZI Brutus, 2012, Temecula Valley, CA		74
DAOU Reserve, Cabernet Sauvignon, 2015, Paso Robles, CA		75
PRISONER Meritage 2016, Napa, CA		78
DARIOUSH "Caravan", Cabernet Sauvignon, 2014, Napa, CA		89
HALL Cabernet Sauvignon, 2013, Napa, CA		90
MT. VEEDER Reserve, Cabernet Sauvignon, 2013, Napa, CA		117
CAYMUS Cabernet Sauvignon, 2015, Napa, CA		160
JUSITN "Isosceles", Cabernet Sauvignon 2014, Napa, CA		165
KATHRYN HALL Cabernet Sauvignon, Napa, CA (375ml)		168
CHATEAU ST. JEAN "Cinq Cepages" Cabernet Sauvignon, 2013, Sonoma, CA		190
QUINTESSA Meritage, 2013, Rutherford, CA		299
CAYMUS "Special Selection", Cabernet Sauvignon, 2014, Napa, CA		310
BRYANT FAMILY VINEYARD , Cabernet Sauvignon, 2013, Napa, CA		1455

MERLOT

RABBLE 2015, Paso Robles, CA	14	45
HALL 2014, Napa, CA		79