

# LUNCH MENU

## SOUP & SALAD

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*\*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

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### 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

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*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

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### 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

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*\*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

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### **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

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### **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*

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

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

### SEAFOOD

*Served with yuzu emulsion*

<b>Steelhead “Salmon” Trout - 8oz</b>	<b>21</b>
<b>Seared Yellowfin Ahi - 8oz</b>	<b>19</b>
<b>*Market Fish</b>	<b>MP</b>
<b>Lobster Tail - 12oz</b>	<b>46</b>

### 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

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### **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

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### **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

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### **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

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**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

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**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

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**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

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

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

### CHARDONNAY

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

### OTHER WHITES

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

### ROSÉ

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





## PINOT NOIR

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

## OTHER REDS

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

## CABERNET | RED BLENDS

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

## MERLOT

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<b>RABBLE</b> 2015, Paso Robles, CA	14	45
<b>HALL</b> 2014, Napa, CA		79