

Snacks

shrimp nachos 	12
<i>Chipotle Shrimp/Serrano/Onions/Cheese Blend/ Guacamole Sour Cream/Black Beans/Cotija/Blue Corn Chips</i>	
calamari fries	11
<i>Breaded Calamari Steak/Sweet Chili Aioli</i>	
drunken mussels	10
<i>White IPA/Bacon/Tomatoes/Garlic/Grilled Baguette</i>	
smoked bruschetta 	7
<i>Artisan Bread/Smoked Mozzarella/Basil/Cherry Tomatoes/Onion</i>	
roasted corn guacamole  	6
<i>Avocado/Onions/Jalapeno/Cilantro/Corn Salsa/Blue Corn Chips</i>	
smokey jalapenos 	8
<i>Smoked Chorizo/Grilled Bacon/Monterey Jack Cilantro & Smoked Paprika Crema</i>	
garlic jalapeno hot wings	10
<i>Garlic/ Jalapeno/ Buffalo/ Chipotle Gorgonzola Ranch</i>	
house cheesy tots	8
<i>Tater Tots/Pancetta/Parmesan Dust/ Scallion/ Cheese Sauce</i>	
buffalo chicken waffle fries 	9
<i>Buffalo Chicken/Chipotle Cheese Sauce/Gorgonzola/Scallions/Bacon</i>	
grown up grilled cheese 	7
<i>Deli Pickles/Roasted Tomato/Chips/Smoked Mozzarella/Fontina/Swiss</i>	
garlicky fries 	5
<i>Garlic Parmesan/Blue Cheese Aioli/Spicy Ketchup/Chipotle Ranch</i>	


Soups

small \$4 large \$6 bread boule \$9
* Clam Chowder * Roasted Tomato Bisque *

Greens

meat the beet	11
<i>Grilled New York Steak/Roasted Beets/Gorgonzola/Red Onion/ Parmesan Croutons/Heirloom Tomatoes/Blackberry Vinaigrette</i>	
uncommon cobb	10
<i>Red Leaf/Arugula/Romaine/Seared Pancetta/Sunny Side Up Egg Gorgonzola/Grape Tomatoes/Grilled Avocado</i>	
harvest chicken	10
<i>Mixed Greens/Grilled Chicken Breast/Grapes/Candied Walnuts Granny Smith Apple/Feta</i>	
asian ahi tuna	12
<i>Grilled Ahi/Romaine/Cabbage/Mandarin Oranges/Scallion Sesame Seeds/Toasted Almonds/Rice Noodle</i>	
grilled caesar wedge	8
<i>Grilled Romaine Wedge/ Parmesan Tuile/ Garlic Crostini Add Chicken \$2 Add Tuna \$4</i>	

Main

margherita mac and cheese	12
<i>Cavatappi/Roasted Tomatoes/Basil/Smoked Mozzarella</i>	
meatloaf & mash 	14
<i>Prime Beef & Pork/ Onion Port Gravy/ Onion Straws Gorgonzola Mashed Potatoes</i>	
the Raymond	18
<i>New York Strip Steak/Onion Straws/Sweet Potato Fries/Port Reduction</i>	



Sandwiches

Spring Mix/French Fries \$2/Sweet Potato Fries \$2/Onion Rings \$3/Cup of Soup \$3

chimichuri 	12
<i>Grilled New York Steak/Roasted Chiles/Chimichurri Roasted Garlic Aioli/Arugula/Ciabatta</i>	
chicken florentine	11
<i>Grilled Chicken Breast/Sundried Tomatoes/Bacon/Provolone/Spinach Asiago & Artichoke Spread/Herb Focaccia</i>	
bird meets pig	12
<i>Turkey Breast/Arugula/Provolone/Tomatoes/Pickled Red Onion/ Smoked Bacon Mayo/Baguette</i>	
bella 	10
<i>Portabello Mushroom/Smoked Mozzarella/Grilled Red Onion/Mixed Greens/Sundried Tomato Aioli/Grilled Sourdough</i>	
the Don Cuban	9
<i>Roasted Pork Tenderloin/Brown Sugar Ham/Swiss/Deli Pickles Whole Grain Dijon/Cumin Aioli/Baguette</i>	
short rib Mac & Cheese Grilled Cheese	13
<i>Braised Short Rib/Mac & Cheese/Provolone/Sourdough</i>	

Burgers

*Spring Mix/French Fries \$2/Sweet Potato Fries \$2/Onion Rings \$3/Cup of Soup \$3
All burgers cooked medium rare, unless otherwise requested

not so classic	11
<i>Roasted Tomato/Red Onion Marmalade/Smoked Bacon Jam Fontina/House Aioli/Brioche Bun</i>	
backyard bbq 	13
<i>Mac & Cheese/Applewood Bacon/Onion Straws/Pepperjack Cheese Chipotle BBQ Sauce/House Ranch/Brioche Bun</i>	
fancy schmancy bleu	12
<i>Gorgonzola Bleu Cheese/Fig, Date & Onion Compote/Arugula Port Reduction/Brioche Bun</i>	
smoked bliss	11
<i>Smoked Bacon/Spinach/Caramelized Red Onion/Smoked Mozzarella/ Roasted Tomato Aioli/Brioche Bun</i>	
onion & cheese ²	11
<i>Smashed Onions/Fried Onion Straws/Applewood Smoked Bacon Parmesan Tuile/Sharp Cheddar/Brioche Bun</i>	
the melt	11
<i>Bourbon Caramelized Red Onions/Gruyere & Cheddar Whole Grain Dijon Aioli/Marble Rye</i>	
classic	10
<i>Tomato/Red Onion/American Cheese/Pickles/House Aioli/Brioche *add Sunny Side Up Egg or Avocado to make a Better Classic \$1.50</i>	

Beverages

Iced/Hot

Fountain Drinks	\$2.35
Tropical Tea	\$2.35
Ginger Beer	\$3.85
Peachee Soda	\$3.85
Blood Orange Soda	\$3.85
Fresh Lemonade	\$2.75
Straw Lemonade	\$2.95
Latte	\$3.50
Chai Latte	\$3.25
Vanilla Latte	\$3.85
Salted Caramel Latte	\$4.25
Mocha	\$4.00

Blended

Mocha Blast	\$4.25
Latte Freeze	\$4.75
Chai Freeze	\$4.50
Caramel Freeze	\$5.25
Orange Creamsicle	\$5.00
Tropical Tango	\$5.00
Straw Banana Shake	\$5.00
Choco Banana Shake	\$5.00
Cappuccino Cream Shake	\$5.25
Mocha Ice Cream Shake	\$5.25

*Modifications of the menu are politely declined.
18% Service Fee added for parties of 8 or more.
Min 4 persons per split check.*

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

Any modifications of the menu are politely declined.

Favorites

steak & egg'wich	12
<i>Marinated Flat Iron Steak/ Onion Straws/ Sunny Side Up Egg Arugula/ Maple Aioli/ Hollandaise/ Ciabatta</i>	
fried chicken biscuit	11
<i>Buttermilk Fried Chicken/ Cheddar/ Sunny Side Up Egg Maple Biscuit/ Country gravy</i>	
smoked salmon & waffle	13
<i>Crispy Potato Waffle/Smoked Salmon/Red Onion/Fried Egg Dill Caper Cream</i>	
cornflake french toast	12
<i>Brioche/Sweet Egg Batter/Cornflake/Nutella Crème/Fresh Berries Scrambled eggs & choice of side protein</i>	
eggs benedict	11
<i>Canadian Bacon/Sunny Side Up Eggs/Hollandaise/English Muffin</i>	
monte cristo	12
<i>Shaved Turkey Breast/Brown Sugar Ham/Swiss/Blackberry Compote Egg Battered Toast /Country Potatoes</i>	
short rib tacos	10
<i>Braised Short Rib/ Red Chili Sauce/ Sunny Side Up Egg/ Red Onions Cilantro/ Sour Cream</i>	
croque madame	11
<i>Sourdough/Brown Sugar Ham/Swiss/Fried Egg/ Dijon Bechamel</i>	
chorizo skillet	10
<i>Pork Chorizo/ Anaheim Chili/ Country Potatoes/ Bell Peppers Monterey Jack Cheese/ Avocado/ Sour Cream/ Sunny Side Up Egg</i>	
turkey avocado croissant	9
<i>Shaved Turkey Breast/Mixed Greens/Fried Egg/Swiss Cheese Hass Avocado/Butter Croissant</i>	

Pancakes & Waffles

Served with scrambled eggs and choice of protein.
Substitute Egg Whites \$0.75

banana walnut pancakes	12
<i>Sweet Buttermilk Pancakes/Banana/Candied Walnuts/Whipped Cream/Wildflower Honey</i>	
lemon ricotta pancakes	13
<i>Blueberry Compote/Lemon Zest</i>	
mixed berry belgian waffle	10
<i>Belgian Waffle/Fresh Seasonal Berries/ Apple Butter /Whipped Cream</i>	
bourbon apple bacon waffle	13
<i>Belgian Waffle/Granny Smith Apple/Bourbon Bacon Compote/Apple Butter</i>	

Scramblers

Served with country potatoes, choice of protein, and choice of toast.
Substitute Egg Whites \$0.75

florentine	10
<i>Free Range Grade AA Eggs/Spinach/Roma Tomato/Parmesan Hass Avocado</i>	
meat lovers	12
<i>Free Range Grade AA Eggs/All Natural Pork Sausage /Smoked Bacon Caramelized Onion/Cheddar</i>	
poncho villa	12
<i>Free Range Grade AA Eggs/Pork Chorizo/Caramelized Onion/ Jalapeno/Bell Pepper/Jalapeño/Monterey Jack/Hass Avocado/Fresh Cilantro/Chipotle Salsa</i>	
traditional	9
<i>Free Range Grade AA Eggs/Cheddar/Monterey Jack</i>	

From the Bakery

assorted danish	1.85
<i>Cheese, Raspberry, Blueberry, Apple</i>	
butter croissant	2.45
<i>Cream Cheese, Chocolate, Original</i>	
crougnt	2.95
<i>Apple Praline Pie, Kit Kat Coffee Crunch, Crunch Berry Blast</i>	
muffins	1.85
<i>Mixed Berry, Blueberry, Orange Cranberry, Apple Pie</i>	
scones	1.85
<i>Orange Cranberry, Chocolate Chip, Blueberry</i>	
turnovers	1.95
<i>Cinnamon Apple, Raspberry Custard</i>	
fruit tarts	3.95/3.75/2.65
<i>Mixed Berry, Strawberry, Mixed Fruit</i>	

From the Bar

Alcoholic

Orange Mimosa	4.75
Strawberry Bellini	4.75

Hot

Coffee (refillable)	2.25
Hot Tea	2.25
Café Au Lait	2.25
Espresso	1.75
Cappuccino	3.50
Americano	2.25
Latte	3.50
Vanilla/Hazelnut Latte	4.00
Chai Latte	3.25
Caramel Latte	4.50
Mocha	4.00
Hot Chocolate	3.25

Iced

Fresh Orange Juice	3.95
Fresh Lemonade	2.75
Iced Coffee	2.25
Chocolate Milk	3.25

Blended

Mocha Blast	4.50
Latte Freeze	4.75
Caramel Freeze	5.25
Orange Creamsicle	5.00
Tropical Tango	5.00
Straw Banana Shake	5.00
Chocolate Banana Shake	5.00
Choco Ice Cream Shake	5.25
Cappuccino Cream Shake	5.25
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Soju Cocktails

Cucumber Passionfruit	7
<i>Fresh Cucumber, Mint, Passionfruit, Lime</i>	
Pomegranate Cosmopolitan	7
<i>Orange, Pomegranate, Lime</i>	
Mojito	7
<i>Lime, Fresh Mint, Sprite</i>	
Moscow Mule	8
<i>Bundaberg Ginger Beer, Lime, Candied Ginger</i>	
Jalapeno Bloody Mary	8
<i>Roasted Tomato, Anaheim Chili, Jalapeno, Tabasco</i>	

Draft Beer

Ace "Perry Cider"	6
<i>Gluten Free Cider, Pear & Apple</i>	<i>IBU 6 ABV 5.0%</i>
Hangar24 Orange Wheat	6
<i>Fruit Beer, Orange & Citrus</i>	<i>IBU 17 ABV 4.6%</i>
Maui Brewing "Bikini Blonde"	6
<i>Munich Helles Lager, Light & Refreshing</i>	<i>IBU 18 ABV 5.1%</i>
Belching Beaver "Me So Honey"	7
<i>Honey Wheat Ale, Wildflower & Cloves</i>	<i>IBU 19 ABV 5.5%</i>
Firestone Walker "805"	6
<i>Blonde Ale, Honey & Orange</i>	<i>IBU 20 ABV 4.7%</i>
Last Name Brewing "Pomona Queen"	6
<i>California Amber Lager, Nuts & Toffee</i>	<i>IBU 20 ABV 4.9%</i>
Samuel Adams "Winter Lager"	7
<i>German Bock, Orange Peel & Cinnamon</i>	<i>IBU 22 ABV 5.6%</i>
New Belgium "Fat Tire"	7
<i>Amber Ale, Fennel & Apple</i>	<i>IBU 22 ABV 5.2%</i>
Maui Brewing "Coconut Porter"	8
<i>Porter, Chocolate & Coconut</i>	<i>IBU 30 ABV 6.0%</i>
Rogue "Hazelnut Brown"	7
<i>American Brown, Hazelnut & Coffee</i>	<i>IBU 33 ABV 6.2%</i>
Modern Times "Black House"	6
<i>Oatmeal Coffee Stout, Coffee & Espresso</i>	<i>IBU 40 ABV 5.8%</i>
Stone Brewing "Xocoveza"	9
<i>Mocha Stout, Cinnamon, Coffee & Cocoa</i>	<i>IBU 50 ABV 8.1%</i>
Flying Dog "Raging Bitch"	8
<i>Belgian IPA, Sweet Malt with Pine & Grapefruit</i>	<i>IBU 60 ABV 8.3%</i>
Angel City "IPA"	7
<i>American IPA, Malt & Citrus</i>	<i>IBU 65 ABV 6.1%</i>
Ballast Point "Sculpin"	8
<i>IPA, Apricot, Peach & Mango</i>	<i>IBU 70 ABV 7.0%</i>
Green Flash "West Coast IPA"	8
<i>Double IPA, Passionfruit & Grapefruit</i>	<i>IBU 95 ABV 8.1%</i>

A lil' bit of everything

Beer Flight- <i>your choice of 4 from above</i>	12
Ray Charles Flight - <i>our choice of 4</i>	8

Wines

Chardonnay, Canyon Road 5
White Zinfandel, Canyon Road 5
Merlot, Canyon Road 5

Whites

Un-Oaked Chardonnay, Sisters Forever 9/28
Monterey Bay, Tropical & Citrus

Sauvignon Blanc, William Hill Estate 9/28
Central Coast, Lychee & Passionfruit

Pinot Grigio, Lagaria 7/22
Trentino Italy, Floral & Fruit

White Riesling, J. Lohr Bay Mist 7/22
Monterey, Pear & Apricot

Moscato, Salt of the Earth 8/25
Madera, Orange Muscat

Reds

Syrah, J.Lohr Bay Mist 9/28
Paso Robles, Plum & Black Tea

Cabernet Sauvignon, William Hill Estate 8/25
Central Coast, Cassis & Vanilla

Pinot Noir, Leese Fitch 8/25
Sonoma, Plum & Rich Berries

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