

Starters

TORTILLA SOUP 8

SOUP DU JOUR 8

TOAST SKAGEN 22

shrimp, lemon, dill crème fraîche

AHI TUNA PASTRAMI 20

diced cucumber, wasabi cream, lemon reduction

CRAB LOUIS LETTUCE WRAPS 18

dungeness crab, egg, tomatoes, louis dressing

HASS GUACAMOLE & SALSA 14

house-made tortilla chips, pico de gallo

CAMPARI TOMATO & BURRATA 20

slow roasted tomatoes, basil, grilled baguette

From the Garden

ROOF TOP CHOP 24

grilled tiger prawns, olives, feta, garbanzo beans

FARMERS MARKET WINTER VEGETABLE SALAD 22

roasted carrots, beets, bacon lardons, ricotta, pecans

CAESAR SALAD 20

chopped romaine, shaved parmesan, crouton

90210 COBB 24

turkey, avocado, egg, bacon, tomatoes, blue cheese

SPICY CHICKEN SALAD 24

carrots, red onion, cilantro, mango, crispy wontons, mint

WINES BY THE GLASS

Piper Sonoma, Blanc de Blancs, Sonoma 12

Domaine Chandon, Sparkling Rosé 18

Pinot Grigio, Esperto, Venetie, 2008 12

Paco & Lola, Albariño, Rías Baixas, 2008 12

Sancerre, Pascal Jolivet, Loire Valley, 2009 15

Chardonnay, Arrowood, Sonoma Valley, 2009 21

Pinot Noir, Au Bon Climat, Russian River Valley 21

Malbec, Añoro, Mendoza, 2008 14

Merlot, Montage, Conn Creek, Napa Valley 15

Cabernet Sauvignon, Macauley, Napa Valley 18

BEERS 7

Amstel Light Blue Moon

Corona Heineken

Pilsner Urquell Red Stripe

Samuel Adams Stella

Bistro

CANON TURKEY BURGER 24

red onion, white cheddar, piquillo pepper, smoked aioli

“PRIME” BURGER 24

butter lettuce, vine-ripened tomato, pickles, onion rings

CRISPY PORK BELLY IN A STEAMED BUN 22

pickled cucumber, watercress

TERIYAKI CHICKEN ON A SESAME BUN 24

pineapple, asian slaw, hoisin aioli

IT'S A WRAP 22

chicken salad, walnuts, grapes, vine-ripened tomatoes

FLATBREADS (CHOOSE ONE) 18

margherita or prosciutto with lemon arugula salad

Entrees

LOCAL HALIBUT TACOS 28

cotija cheese, lime slaw, avocado, tomatillo salsa

TOFU “BULGOGI” 24

bok choy, shiitaki, bell peppers, ginger, garlic, soy

PESTO-RUBBED JIDORI CHICKEN 28

pan roasted winter vegetables, white carrot puree, arugula

GRILLED HANGAR STEAK 30

blue cheese butter, maui onion rings

SPECIALTY COCKTAILS 16

Pear 'n Bramble

grey goose la poire and blackberries

Framboise Fizz

chambord vodka, raspberries and club soda

Mexican Ginger

herradura blanco, ginger beer, orange juice

Spicy Maggie

corzo silver, grand marnier, serrano chili

Hemingway Daiquiri

bacardi superior, grapefruit juice, fresh lime

Jewel of Bombay

bombay sapphire, homemade grenadine, cucumber

FROZEN COCKTAILS 16

Pina Colada

Mango Mash

Frozen Margarita

Frozen Mojito