



# Appetizers

## Small Bites

### Roasted Beet Salad

*Spring mix, arugula, red and golden beets, granny smith apples, goat cheese, toasted walnuts, apple champagne vinaigrette*

14

### Burrata Caprese Salad

*Heirloom cherry tomatoes, "stracciatella" burrata cheese, basil infused olive oil, balsamic glaze, Maldon salt, crostini*

16

### Bao Bun Sliders

*Pork belly, portobello mushroom or Korean fried chicken bao bun sliders.*

*Served with a side seaweed salad*

*6 per slider or 15 for all three*

### Bacon Wrapped Dates

*Goat cheese stuffed dates wrapped with applewood smoked bacon*

10

### Fresh Guacamole and Chips

*Made to order fresh guacamole. Served with housemade tortilla chips*

10

### Truffle Fries

*Served with garlic aioli*

9

### Sweet Potato Fries

*Served with garlic aioli and honey*

9

## Share Plates

### Charcuterie Board

*Local cured meats and cheeses, fig jam, marinated olives, pickled green beans, dried fruit, local honey, Marcona almonds, apples, berries and crostinis*

28

### Honey Apple Baked Brie w/Walnuts

*Heirloom cherry tomatoes, "stracciatella" burrata cheese, basil infused olive oil, balsamic glaze, Maldon salt, crostini*

18

### Steamed Clams & Mussels w/Chorizo

*1 pound of clams in a traditional garlic and white wine broth. Served with crostinis for dipping*

23

## Sweet Treats

### Warm Chocolate Cake

*Served with vanilla bean ice cream*

12

### Cheesecake

*Served with fresh strawberries*

12

### Creme Brulee

*Served with fresh seasonal berries*

12



# Drinks

## Signature Cocktails

### Old Fashioned

*Krobar rye whiskey, orange bitters, angostura bitters, demerara sugar*  
15

### Manhattan

*Rod & Hammer rye whiskey, Antica vermouth, angostura bitters, cherry*  
15

### Mojito

*Hazard Reef rum, mint, fresh lime juice, soda water*  
15

### Mai Tai

*Hazard Reef light & dark rum, orgeat, lime, orange & pineapple juice*  
15

### Applefarm G & T

*Krobar butterfly pea flower gin, Fever-Tree Mediterranean tonic water*  
15

### Farm Mule

*Krobar Kaffir Lime Vodka, lime juice, Fever-Tree ginger beer, soda water*  
15

## Wine

### WHITE WINE

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J Dusi   Pinot Grigio, Paso Robles, CA 2021	8	28
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*Starts with a lovely floral, citrus note and a slight honeydew and vanilla finish*

Opolo   Chardonnay, Edna Valley, CA 2021	11	39
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*Fresh herbs with a velvety, crisp, dry yet fruity medium body and a smooth finish with moderate oak flavor*

### ROSE WINE

Opolo   Rose, Central Coast, CA 2019	10	35
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*Rosé opens with passion fruit, orange, and guava. The mid palate is full of watermelon, strawberry, and candied blood orange, all lingering with the perfect amount of acidity*

### RED WINE

Stephen Ross   Pinot Noir, SLO County, CA 2019	12	44
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*Deep garnet red color with an enticing nose of dried rose petals, wet slate, black tea, dark cherry and cranberry. Medium bodied, silky smooth with bright acidity and fine tannins.*

Adelaida   Cab Sauvignon, Paso Robles, CA 2020	14	50
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*Ripe black cherries, blackberry liqueur, mocha, vanilla bean*

## Beer

Budweiser	5	Liquid Gravity Pale From the Crypt	8
Bud Light	5	Liquid Gravity IPA	8
Michelob Ultra	5	CCB Monterey St Pale Ale	8
Heinekin	6	CCB Terifico Mexican Lager	7
Firestone 805	7	CCB P-NUT Butter Stout	9
Firestone DBA	7	Liquid Gravity Atomic Guava	8
Firestone Mindhaze	7	June Shine Grapefruit Paloma	8
Firestone Cali Squeeze	7	June Shine Blood Orange Mint	8
Fig Mtn Santa Barbara Citrus	7		
Barrel House Sunny Daze	7		
Barrel House Mango IPA	7		