

SNACK + START + SHARE

TODAY'S SOUP homemade & always rotating	10	OUR 'FAMOUS' CANDIED BACON sugar, cayenne, Colman's®	11	BURRATA & HEIRLOOM TOMATOES* Gold Coast Vinaigrette, candied pecans & basil	15
RUSTIC SALSA served with warm hand cut tortilla chips	10	GRILLED CALIFORNIA ARTICHOKE salt, pepper, remoulade	17	SESAME CHICKEN LETTUCE WRAPS sweet & spicy slaw, peanuts, noodles	17
KALE & ARTICHOKE DIP our signature cheese sauce with tortilla & rustic salsa	15	CHICKEN LITTLES & FRIES hand battered, cajun, dipping sauce	15	OVEN ROASTED CHICKEN WINGS 700° baked, chimichurri, reggiano	16
HOUSEMADE GUACAMOLE Doc B's sweet potato chips	15	JUMBO SHRIMP COCKTAIL housemade cocktail & remoulade	19	KILLER GRILLED SHRIMP cilantro, watermelon, marcona	21



MAC & CHEESE 15
creamy cheese sauce, cheddar, gruyère crust

PULLED SHORT RIB NACHOS 18
hand-cut tortilla, lots of goodies, queso

1 LB. ANGRY MEATBALL* 21
spicy tomato, ricotta, garlic bread

SIDES

**FRENCH FRIES 7 • HOMEMADE SWEET POTATO FRIES 9 • CRISPY JALAPEÑO POTATOES 7 • BUFFALO STYLE POTATOES 7
COLESLAW 7 • KALE SLAW* 7 • CUCUMBER SALAD 7 • CILANTRO RICE 7 • ELOTE STYLE CORN 7 • SAUTÉED BROCCOLI 7**

ENTRÉE SALADS

KNIFE AND FORK COBB* <i>Crispy Chicken & Gold Coast Vinaigrette</i> bacon, egg, avocado, cornbread croutons & danish blue	17	PERFECT HOUSE SALAD* <i>Gold Coast Vinaigrette</i> house field greens, cucumber, carrots, corn, tomato & cornbread croutons	12
GRILLED CHICKEN SALAD <i>Agave Lime Vinaigrette</i> corn, cilantro & tortilla strips tossed in with a black bean drizzle	16	HAND-CUT ROMAINE CAESAR* <i>Traditional Dressing</i> thick house croutons & two year aged parmigiano reggiano	13
BUFFALO CHICKEN SALAD <i>Roasted Garlic Dressing</i> danish blue, red onion, avocado, corn & cornbread croutons	17	BRUSSELS SPROUT SALAD* <i>Basil Vinaigrette & Parmigiano Reggiano</i> house shredded brussels with a bit of kale & marcona almonds	14
MEDITERRANEAN SHRIMP SALAD <i>Avocado Vinaigrette</i> field greens with avocado, peppadew, red onion, jicama & feta	20	CALIFORNIA SALAD <i>Taylor Farms Kale & Roasted Garlic Dressing</i> avocado, corn, sweet potato, pistachio, dried cranberries, wasabi peas & tortilla	15
THE #1 TUNA SALAD* <i>Seared Ahi & Ginger Dressing</i> with citrus ponzu, field greens, cucumber, mango & avocado	26		

ADD TO ANY SALAD

**GRILLED CHICKEN 7 • CRISPY CHICKEN 7 • TOFU 7
BUFFALO CHICKEN TENDERS 8 • MARINATED FILET MIGNON* 11
SHRIMP 11 • GRILLED SALMON* 12 • SEARED AHI* 14**

BURGERS + SANDWICHES *You choose the side*

TRADITIONAL CHEESEBURGER* cheddar cheese, all the fixin's, with ketchup & French's mustard	15
THE DRAGON BURGER* melted jack, giardiniera slaw, crispy leeks & honey-habanero barbecue	16
THE BEALE BURGER* cheddar, bacon & a thick onion ring with bbq	16
THE WEDGE BURGER* sunny-side up egg, danish blue, bacon & garlic dressing	17
TURKEY BURGER monterey jack, avocado, red onion, tortilla strips & avocado vinaigrette	15
"ALL GREEN" BURGER <i>Our Green Rice & Kale Blend</i> monterey jack, lettuce, tomato, pickle, red onion & jalapeño aioli	15
MR. WALTON grilled chicken & jack with arugula, red onion & chef's balsamic	15
CAJUN CHICKEN CLUB <i>Pretzel Bun</i> monterey jack, bacon, lettuce, tomato, red onion & dijon honey	16
THE NUMBER SIX <i>Cajun Buttermilk Fried Chicken</i> pickle, roasted garlic dressing & honey-habanero barbecue	14
CRISPY CHICKEN SANDWICH <i>Panko & Reggiano</i> coleslaw, white onion, pickle & 1001 island dressing	16
CARNITAS SANDWICH slow roasted pork, coleslaw, pickle & a thick onion ring with bbq	18
WEST COAST STEAK SANDWICH* center cut filet, parmigiano reggiano, kale slaw & pickled red onion	26
CAJUN FISH SANDWICH seasonal white fish, pickle & red onion with remoulade	18

VERY SPECIAL ENTRÉES

MARINATED CHICKEN KEBABS with cilantro rice and a side of cucumber & feta salad	23
HONEY TRUFFLE CRISPY CHICKEN with baby yukon potatoes, arugula, pickled red onion & shaved reggiano	23
MAMA B'S CHICKEN PARM marinara & thin-sliced mozzarella with rigatoni	24
RIGATONI WITH OUR 1 LB. ANGRY MEATBALL* mom's marinara, parmigiano reggiano & a pinch of chili flake	24
6 OZ. FILET MIGNON* <i>Add Sautéed Shrimp +9</i> paired with crispy jalapeño potatoes & housemade steak sauce	26
10 OZ. CHIMICHURRI STEAK* <i>flat iron or center cut filet</i> served with french fries & a baby salad	33 / 46
A FULL SLAB OF DANISH BARBECUE RIBS <i>with coleslaw</i> slow cooked overnight, glazed with house bbq & always fall off the bone	31
PAN ASIAN INSPIRED SHORT RIBS <i>braised in sweet soy & ginger</i> topped with crushed peanuts, cilantro & paired with crispy jalapeño potatoes	26
MISSION STYLE STREET TACOS <i>Chicken or Shrimp</i> warm flour tortillas, mango slaw & crushed peanuts alongside elote style corn	19
SIMPLY GRILLED SALMON* <i>Fileted In House Daily</i> served with parmigiano reggiano kale & vinaigrette tomatoes	29
IDAHO BROOK TROUT <i>pairs great with cucumber salad</i> Mediterranean Style: marcona almonds, capers, lemon vinaigrette Cajun Crusted: hard grilled & paired with housemade remoulade	26
TONIGHT'S DINNER FEATURE	AQ
service begins at 5PM	

WOK OUT® BOWL

Served with broccoli, mushrooms, carrots & cashews

**TOFU 16 • CHICKEN 16 • MARINATED FILET MIGNON* 19
SHRIMP 19 • SEARED AHI* 26 • SALMON* 26**

Sticky Brown Rice, White Rice, Shanghai Lo Mein or Quinoa

SAUCES: Sesame Teriyaki or Sweet & Spicy Thai



BUTTERMILK FRIED CHICKEN 25

choose: honey-habanero barbecue or crispy & traditional
served with coleslaw

SAVE ROOM FOR HOMEMADE DESSERTS

**ROB'S DOUBLE DECKER CHOCOLATE CAKE 10 • CINNAMON TOAST CRUNCH CHEESECAKE 10
TRES LECHES 10 • KEY LIME PIE 10 • HOMEMADE OREO ICE CREAM** *with chocolate hardshell* 12
GELATO COOKIE SANDWICHES *made by our friends at Zarlengo's* 6

Your happiness is our priority ☺

*Not all ingredients listed. Let us know of any allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*