

DINNER MENU

STARTERS

Dungeness Crab Dip - 18 Grilled Sourdough Baguette

Slow Roasted Chicken Tostada - 15 Corn Tortilla, Platanos, Cotija Cheese, Jalapeño & Blood Orange Crema

Shrimp Fritters - 16
Fried Shrimp Fritters Served With A Creole Rémoulade

Impossible Meatballs - 15 © V

Slow Cooked In House Made Marinara, Garden Basil & Mozzarella

Grazing Board - 24

Beehive Barely Buzzed, Point Reyes Bleu, & Pecorino Romano Cheeses. Prosciutto, Soppressata, Mixed Olives, Dried Fruit, Nuts & Assorted Crisps

Fry Basket - 10 G
Idaho Or Sweet Potato Fries Served With A Rosemary Truffle Aioli

G = Gluten Free

V= Vegan

D = Dairy Free

An Automatic Gratuity of 20% will be Applied to

Parties of 6 or More People

HANDHELD

All sandwiches Served With House Made Pickle, & Choice Of French Fries, Sweet Potato Fries, Or Simple Salad

The Palm Burger* - 17

Grilled Double Beef Patties, California Cheddar, Lettuce, Heirloom Tomato & Red Onion Served On A Brioche Bun

The Ember Burger* - 19

Grilled Double Beef Patties, Hickory Smoked Bacon, Monterey Jack Cheese, Caramelized Onion, Shaved Lettuce & Chipotle Mayo Served On A Brioche Bun

Chicken Katsu Bahn Mi - 17

Asian Slaw, Pickled Onion, Cucumber & Sprouts Served On A Baguette

California Club - 17

Turkey, Hickory Smoked Bacon, Arugula, Tomato, Brie Cheese & Apple Butter Served On Toasted Wheatberry Bread

Falafel - 14 ♥
Heirloom Tomato, Shaved Bermuda Onion, Lettuce & Tahini Served In Griddled Naan Bread

PLATES & BOWLS

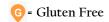
Spicy Salmon - 29

Gochujang Roast Cauliflower, Spiced Cucumber, Black Rice & Edemame Potsticker Served With Wasabi Crema

Truffle & Portobello Ravioli - 23 🔻 🔾 🖸 Curried Coconut Broth, Wilted Spinach, Carrot, Scallion & Crispy Shallots

Classic Cobb Salad - 22

Warm Grilled Chicken Breast, Avocado, Cherry Tomato, Blue Cheese, Egg, Hickory smoked Bacon & Mixed Greens Served With A Champagne Vinaigrette







FLATBREADS

Margherita - 15

Sliced Roma Tomatoes, Basil Pesto, Mozzarella & Gilroy Garlic Cloves

Tuscan - 17

Crispy Pancetta, Caramelized Onion, Roasted Gilroy garlic Confit, Crimini Mushroom, Fontina & Gorgonzola Cheeses

Tandoori Chicken - 16

Red Onion, Carrot, Grilled Pineapple, Pepper Jack Cheese, & Cilantro

The Forager - 17

Chefs Blend Of Mushrooms, Castroville Artichokes, Oven Dried Tomatoes, Gilroy Garlic Cream, & Crumbled Goat Cheese

SIDES

Mexican Street Corn Niblets - 6 0



Sweet Potato Or Idaho Fries - 6 6 0 0

Simple Salad - 7

Mixed Greens, Carrot, Tomato & Cucumber Served With Choice Of Dressing

Brocolini - 7 🖁 🛡 👨

Steamed Or Roasted With Gilroy Garlic

LITTLE ONES

Children's Flatbread Cheese Pizza - 12

Children's Burger / Cheeseburger - 12

Children's Chicken Tenders - 12 Served With Honey Mustard

Children's Ziti & Red Sauce - 9

Children's Steamed Seasonal Veggies - 8 © V 0



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* Served Cooked To Order: Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

BEVERAGES

Coffee (Regular or Decaf) - 4 Hot Tea (See Server For Selections) - 4 Milk (Whole, Low Fat, Skim, or Almond) - 4 Juices (Orange, Apple, Cranberry, or Grapefruit) - 5 Sodas (Pepsi, Diet Pepsi, Sierra Mist or Dr. Pepper) - 4

DRAFT BEER 160z | 220z

Coors Light - 7 | 10 Blue Moon - 8 | 11 Lagunitas - 8 | 11 Modelo - 8 | 11 Strike Brewing Co. Hazy IPA - 9 | 12 Strike Brewing Co. Red IPA - 9 | 12

BOTTLE/CAN BEER

Corona, Heineken, Michelob Ultra - 7 Whiteclaw Hard Seltzer - 7

CHAMPAGNE & SPARKLING 60z | Btl

La Marca, Prosecco - 12 | 49 Francis Coppola, Prosecco Rosé - 12 | 49 Gloria Ferrer, Brut de Noir Napa - 12 | 49 Domaine st. Michelle, Brut - 12 | 49

WHITE WINE 60z | 90z | Btl

Sonoma Cutrer '20, Chardonnay, Napa - 15 | 19 | 65 Z Alexander Brown '20, Chardonnay, CA - 12 | 16 | 49 La Crema '20, Chardonnay, Sonoma - 12 | 14 | 49 Matua '22, Sauvignon Blanc, NZ - 12 | 16 | 49 Sterling '20, Pinot Gris, Italy - 11 | 13 | 44 Kung Fu Girl '20, Riesling - 10 | 14 | 44 Fleur de Mer Cotes de Province, Rosé, CA - 11 | 13 | 44

RED WINE 60z | 90z | Btl

Federalist '17, Cabernet, CA - 12 | 15 | 49 Intrinsic '18, Red Blend, Washington - 12 | 17 | 49 J Lohr Estates '20, Merlot, CA - 10 | 14 | 40 Meiomi '21, Pinot Noir, CA - 12 | 15 | 49 Josh '20, Zinfandel, CA-11 | 16 | 44 Don Miguel '20 Gascon, Malbec, Argentina - 11 | 14 | 44 Justin, Cabernet '19, Paso Robles - 17 | 20 | 65 The Prisoner '19, Red Blend, Napa - 20 | 23 | 75

BY THE BOTTLE

ZD '14 Cabernet, Napa - 150 Veuve Cluquot "Yellow Lable" France - 100