



## RAW BAR

**OYSTERS - SHUCK 'EM** (6).....\$18  
cocktail, horseradish & mignonette

· King Tide, Carlsbad, CA  
deep cup, juicy, briny

**SHRIMP CEVICHE**.....\$14  
tomatillo, serrano, tomato, avocado,  
tortilla chips

**POKE TACOS**.....\$19  
ahi tuna, slaw, spicy creme, crispy  
wonton

### HANDROLLS

sweet wasabi sauce & pickled ginger

avocado ..... \$6  
ahi poke ..... \$7  
lobster ..... \$9

## SHARE PLATES

**BAVARIAN PRETZEL**.....\$10  
whole grain mustard, thorn st. brewing beer cheese

**DEVILED EGGS**.....\$10  
local eggs, mango chutney, garam masala

**TRUFFLED FRIES** .....\$10  
grana padano, lemon garlic aioli, pomegranate ketchup

**BRUSSELS SPROUTS**.....\$10  
asian bbq sauce

**CRISPY OCTOPUS**.....\$14  
patatas bravas, lemon + garlic aioli, pickled fresno peppers

**CRISPY CALAMARI**.....\$14  
taco seasoning, fried lemon, sweet tomatillo sauce

**STEAMED MUSSELS**.....\$15/\$19  
"michelada" broth, tomato, garlic, lager, sourdough

## WITH YOUR HANDS

**LEROY'S BURGER**.....\$19  
white cheddar, bacon jam, house pickles, truffled fries

**FRIED CHICKEN SANDWICH**.....\$19  
slaw, spicy aioli, sweet pickles, sweet onion potato chips

**LOBSTER ROLL**.....\$24  
lemon & roasted garlic aioli, sweet onion potato chips, green salad

**LOCAL SWORDFISH SANDWICH**.....\$18  
brioche bun, lettuce, tomato, tartar, sweet onion chips, green salad

**GRILLED CHEESE AND ROASTED TOMATO BISQUE**.....\$15  
chive, cheddar, american, smoked cheddar, brioche

## WITH A FORK

**ROMAN SPICED PORK SHANK**.....\$24  
cabbage and brussel sprouts, roasted apple, apple jus

**SEAFOOD STEW**.....\$30  
swordfish, shrimp, calamari, tomato + fennel broth, sourdough

**LOCAL SWORDFISH**.....\$28  
coriander cous-cous, basil, sauce-vierge, cucumber, red wine vinaigrette

**CITRUS-GLAZED CHICKEN**.....\$24  
green bean and red pepper stir fry, peanut, cilantro, green onion

**NEW YORK STEAK**.....\$29  
roasted tomato vinaigrette, farmer's shelling beans

**BEER POACHED GERMAN SAUSAGE**.....\$19  
potato salad, cabbage, bacon

**FALAFEL**.....\$18  
vindaloo curry, beluga lentils, chermoula

## PEEL & EAT SHRIMP

served with old bay, cocktail & lemon

1/2 pound .....\$15  
1 pound.....\$23

## LOCAL FARM VEGETABLES

**SHISHITO PEPPERS**.....\$10  
honey miso, sesame, green onion  
Stehly Farm · Valley Center, CA

**BROCCOLI**.....\$10  
comte cheese, fried garlic, lemon  
Suncoast Farms · Santa Maria, CA

**HONEYNUT SQUASH**.....\$9  
pomegranate, crispy quinoa, allspice  
Black Sheep Produce · Fontana, CA

## SALADS

(Chicken \$7 Swordfish \$8 Falafel \$5 Ahi Poke \$9)

**KALE CAESAR**.....\$12  
crispy chickpeas, grana padano

**RAW CHOPPED**.....\$13  
broccoli, peppers, cashews, cabbage,  
orange ginger vinaigrette

**FALL SALAD**.....\$12  
romaine, apples, tangerines, fennel,  
sherry vinaigrette

**BEET SALAD**.....\$13  
goat cheese, pecans, lil gem, orange

## SWEETS

**NAUGHTY DING DONG**.....\$10  
frangelico mousse, toasted  
marshmallow ice cream

**LEMON BLUEBERRY CAKE**.....\$10  
blueberry compote, white chocolate

**MOOTIME SORBET**.....\$10  
seasonal fruit

## LOCAL · SUSTAINABLE · SEASONAL

We are committed to a local, sustainable, and seasonal menu. Our menu will change to highlight the efforts of our partner farmers, fishermen, brewers, distillers, and other artisans. We will always celebrate local goods purchased directly whenever possible.

**EXECUTIVE CHEF RONNIE SCHWANDT**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.*