



Beginnings

Red Pepper Hummus \$9

House Made Hummus with Roasted Red Peppers, Served with Pita, Carrots, & Celery

Artichoke Dip \$10

Warm Creamy Cheese Blend of Artichokes and Fresh Spinach, Served with Tortilla Chips

Soups and Salads

Cup or Bowl of Soup \$7/9

Please Ask Your Server for the Daily Soup

House Salad \$12

Mixed Greens, Tomatoes, Cucumber, Onion, and Croutons, Choice of Ranch or Italian Dressing

Winter Salad \$12

Mixed Greens, Dried Cranberries, Apples, Pepitas, Served with an Apple Cider Vinaigrette

Caesar Salad \$11

Romaine Tossed with Tomatoes, Croutons, Parmesan, & Caesar Dressing

Add to Any Salad

+ Chicken Breast \$3

+ Crispy Chicken \$3

Flatbreads (Available After 4pm)

Cheese \$11

Cheese Blend with Tomato Sauce on a Flatbread

Pepperoni \$12

Cheese Blend with Pepperoni with a Tomato Sauce on a Flatbread

Spinach and Artichoke \$13

Cheese Blend with Pesto, Spinach and Artichoke on a Flatbread

Meat Lovers \$14

Cheese Blend with Tomato Sauce, Pepperoni, Bacon and Steak on a Flatbread

Mains

All Burgers & Sandwiches Come with Your Choice of Fries, Chips, Fruit, or Side Salad

The Farmer's Sandwich \$14

Herb Marinated Grilled Eggplant and Squash, Roasted Red Peppers, with Lettuce, Tomato, Red Onion, Topped with a Balsamic Glaze, on a Brioche Bun

The Chicken Sandwich \$14

Herb Marinated Grilled Chicken, with Bacon, Cheddar Cheese, Lettuce, Tomato, Sliced Red Onion, Pickles, Garlic Aioli, on a Brioche Bun

The House Burger \$13.75

Two Beef Patties, Cheddar Cheese, Lettuce, Tomato, Sliced Red Onion, Pickles, and Garlic Aioli, on a Brioche

The Dragon Burger \$14.50

Two Beef Patties, Cheddar Cheese, House-made Bacon Jam, Lettuce, Tomato, Sliced Red Onion, Pickles, and Garlic Aioli, on a Brioche Bun

New York Steak \$28 (available after 4pm)

12oz House Cut Steak Served with Pan-Seared Fingerling Potatoes, and Market Vegetables

Kids \$11

All Kids Meal's Come with Choice of Fries, Chips, or Fruit and a Drink

Hamburger

Cheeseburger

Mac & Cheese

Uncrustable

Cheese Pizza (available after 4pm)

Pepperoni Pizza (available after 4pm)

Don't forget to ask about dessert!

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet.

Please let your server know about any allergies.

Consuming raw or undercooked, meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.



SIGNATURE COCKTAILS \$13

THE SPICED KING-A-RITA

Herradura Silver Tequila, Grand Marnier, Lime Juice, Cucumber, Jalapeno, Tajin Rim
or you can try the original King-a-Rita made with Cranberry Juice!

ARRGH-MATIE MOJITO

Bacardi Superior Rum, Mint Leaves, Lime Juice, and Your Choice of Pomegranate, or Traditional Lime

RYE YE OLD FASHIONED

Woodford Reserve, Sugar Cube, Luxardo Cherry, Bitters, Orange Peel

ROYAL SANGRIA

Red Wine, Orange Juice, White Peach Syrup, Brandy, Soda Water

CHARDONNAY

HOUSE CHARDONNAY	9/32
SONOMA-CUTRER	15/54
Sonoma Coast, CA - 14.2%	
LA CREMA	15/54
Sonoma, CA - 13.5%	
CAKEBREAD CELLARS	20/80
Napa Valley, CA - 14.2%	

SAUVIGNON BLANC

ROBERT MONDAVI	10/34
Central Coast, CA - 13.5%	
KIM CRAWFORD	11/44
Marlborough - 12%	

PINOT NOIR

ROBERT MONDAVI	10/34
Central Coast, CA - 12%	
CAMBRIA	14/50
Santa Maria Valley, CA - 14.2%	
LA CREMA	15/54
Sonoma Coast, CA - 13.5%	

CABERNET SAUVIGNON

HOUSE CABERNET	9/32
HESS SELECT	14/50
California, North Coast - 13.8%	
CAKEBREAD	26/98
Napa Valley, CA - 14.9%	
CAYMUS	31/118
Napa Valley, CA - 14.9%	

OTHER VARIETALS

HOUSE SPARKLING	9/32
France - 10.5%	
WILLAKENZIE	
PINOT GRIS	10/34
Willamette Valley, OR - 13.7%	
CHARLES & CHARLES ROSE	10/34
Columbia Valley, WA - 12.3%	
AVISSI PROSECCO	10/36
Italy - 11.5%	
NOBLE VINES MERLOT	11/44
Lodi, CA - 13.5%	
MURPHY GOODE	
RED BLEND	11/44
California - 13.5%	

BOTTLED BEER

O'DOULS	5
ANGRY ORCHARD	7
BUDWEISER	8
MICHELOB ULTRA	8
MILLER LITE	8
COORS LIGHT	8
VARIATY HARD SELTZER	8
CORONA EXTRA	9
GUINNESS DRAFT	9
HEINEKEN	9
MODELO ESPECIAL	9
VARIATY HARD SELTZER	8

DRAFT BEER

BUD LIGHT	8
PEANUT BUTTER MILKS STOUT	9
5.3% ABV - Stout Belching Beaver (Vista, CA)	
RED TROLLEY	9
5.8% ABV - Irish Red Ale Karl Strauss Brewing (San Diego, CA)	
BLOOD ORANGE IPA	9
7.3% ABV - American IPA Latitude 33° Brewing Co. (Vista, CA)	
SIERRA NEVADA	9
5.6% ABV - Pale Ale Sierra Nevada Brewing Co., Chico, CA	
805 BLONDE	9
4.7% ABV - American Blonde Ale Firestone Walker Brewing (Paso Robles, CA)	
STONE DELICIOUS IPA	9
7.7% ABV - IPA Stone Brewing (Escondido, CA)	
BLUE MOON	9
STELLA ARTOIS	9
ROTATIONAL BEER	9
Please ask your server!	
SCULPIN IPA	10
7% ABV - American IPA Ballast Point Brewing Co. (San Diego, CA)	
BOOCHCRAFT	10
7.0% ABV - Kombucha with Alcohol (Chula Vista, CA)	