**From Our Bar**

All Signature Cocktails $15.50

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### Stirred

- **Moscow Mule** – Vodka, fresh lime juice and Bermuda ginger beer... On the rocks in a classic copper mug
- **El Diablo** – Silver tequila, blackberry liqueur, fresh lime juice and Bermuda ginger beer... Served long
- **Smoking Gun** – Straight rye, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice
- **Old Fashioned** – Straight bourbon, sugar, and Angostura bitters... Served over block ice

### Shaken

- **Fifth Avenue** – Vodka, fresh lemon juice, muddled strawberry, and basil... Served on the rocks
- **One If By Land** – Grapefruit infused vodka, elderflower, honey and lemon... Served up with orange flower essence
- **Essex Street** – London dry gin, cucumber, dill, lime, and elderflower, with a pinch of sea salt... Served up
- **Cadillac Margarita** – Silver tequila, fresh lime juice, agave, and OJ... On the rocks with a Grand Marnier float
- **Margarita Verde** – Silver tequila, fresh lime juice, agave, basil, cucumber, and jalapeño... Served on the rocks
- **El Mariachi** – Silver tequila, 'Vida' mezcal, lemon, strawberry & mint with a touch of Campari... Over crushed ice
- **Whiskey Sour** – Straight bourbon, fresh lemon juice, sugar, and egg whites... Shaken with vigor

### Exotic Drinks

- **Mickey’s Mojito** – White rum, sugar, fresh lime juice, and muddled mint... Served with a Gosling’s rum float
- **Horny Monkey** – Vodka, white rum, coconut milk, and banana liqueur... Swizzled with crushed ice
- **Rum Swizzle** – 8 year rum, fresh lime juice, pineapple, ginger and clove... Swizzled with crushed ice and absinthe
- **Temper Tantrum** – A blend of rums, fresh oj, passion fruit, and pomegranate syrup... Swizzled with crushed ice

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### Beer

<table>
<thead>
<tr>
<th>Brand</th>
<th>Location</th>
<th>12oz</th>
<th>16oz</th>
<th>Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coors Light</td>
<td>Golden, CO</td>
<td>4.2% abv</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trumer Pilsner</td>
<td>Berkeley, CA</td>
<td>4.9% abv</td>
<td></td>
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</tr>
<tr>
<td>Ballast Point Light Lager</td>
<td>San Diego, CA</td>
<td>4.2% abv</td>
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</tr>
<tr>
<td>Stella Artois</td>
<td>Belgium</td>
<td>5.0% abv</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mission Blonde Kolsch</td>
<td>San Diego, CA</td>
<td>5.0% abv</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blue Moon</td>
<td>Golden, CO</td>
<td>5.2% abv</td>
<td></td>
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</tr>
<tr>
<td>Societe The Harlot Belgian Blonde Ale</td>
<td>San Diego, CA</td>
<td>5.6% abv</td>
<td></td>
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</tr>
<tr>
<td>Sierra Nevada American Pale Ale</td>
<td>Chico, CA</td>
<td>5.6% abv</td>
<td></td>
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</tr>
<tr>
<td>Alesmith 394 Pale Ale</td>
<td>San Diego, CA</td>
<td>6.0% abv</td>
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</tr>
<tr>
<td>Mother Earth Boo Koo Mosaic IPA</td>
<td>Vista, CA</td>
<td>6.5% abv</td>
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<tr>
<td>Ballast Point Sculpin IPA</td>
<td>San Diego, CA</td>
<td>7.0% abv</td>
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<tr>
<td>Ballast Point Aloha Sculpin Hazy IPA</td>
<td>San Diego, CA</td>
<td>7.0% abv</td>
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<tr>
<td>Stone Delicious American IPA</td>
<td>Escondido, CA</td>
<td>7.7% abv</td>
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<tr>
<td>Mike Hess Brewing Habitus Double IPA</td>
<td>San Diego, CA</td>
<td>8.0% abv</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Guinness Irish Stout</td>
<td>Ireland</td>
<td>4.2% abv</td>
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</tbody>
</table>

**Bottles**

- **Budweiser**, St. Louis, MO... 7.5
- **Corona**, Mexico... 8.5
- **Heineken**, Holland... 8.5
- **Amstel Light**, Holland... 8.5
- **St. Pauli Girl, Non-Alcoholic**, Germany... 8
The Process:
Our Hand-Cut Prime Steaks take pride in the preparation of our steaks. We age our meat on location for at least 30 days. Our temperature controlled room and Himalayan sea salt wall are essential in the dry aging process. This combination keeps the room in absolutely perfect condition for aging.

The Result:
An extraordinarily rich flavor and buttery texture.

Appetizers
Baked Goat Cheese with Roasted Garlic............. 14
Grilled Jumbo Artichoke with Roasted Garlic Aioli... 16
Baked Mozzarella with Marinara Sauce.............. 16
Teriyaki Filet Mignon Tips.......................... 18
Crispy Coconut Wild Jumbo Shrimp.................. 18
Crisp Calamari......................................... 18
Meatballs Tomato Sauce, Melted Cheese, and Garlic Bread........ 17
Sautéed New Orleans BBQ Jumbo Shrimp.......... 21
Seared Rare Wild Yellowfin Tuna (Ahi)............. 21
Jumbo Lump Crab Cake............................... 21
Wild Spanish Octopus A La Piancha, Sweet Peppers........ 23

Soup & Salad
Clam Chowder New England Style, with bacon......... 21
French Onion Baked with Comté & Gruyère............ 15
Mixed Organic Greens Golden Balsamic Vinaigrette.... 14
Traditional Caesar..................................... 14
Vine Ripened Tomato & Burrata....................... 16
Roasted Beets with Humboldt Fog Goat Cheese........ 16
Crunchy Iceberg Wedge Bacon, Tomato, & Blue Cheese.... 16
Jumbo Lump Crab “Louie”............................. 30

Choice Seafood
Sautéed New Orleans BBQ Jumbo Shrimp........... 30
Beer Battered Fish & Chips........................... 28
Broiled Garlic Jumbo Shrimp.......................... 28
Farmed New Zealand King Salmon............... 41
Wild Ross Sea Chilean Sea Bass MSC Certified.... 51
Pan Sautéed Jumbo Lump Crab Cakes................. 36
Pan Seared Sesame Crusted Wild Yellowfin Tuna...... 41
Macadamia Nut Crusted Wild Alaskan Halibut........... 45
Wild Barents Sea Red King Crab Legs.............. 64
Twin Wild South African Lobster Tails.............. 68
Surf & Turf Lobster Tail & Filet Mignon – 8 oz........ 72

Pasta & Chicken
Linguine with Manila Clams........................... 26
Grilled Chicken Penne Carbonara with Pancetta..... 30
Spaghetti with Sautéed Shrimp, Tomato and Basil...... 30
Char-grilled "Mary's" Organic Chicken............... 34

Potatoes & Vegetables
French Fries............................................ 9
Baked Potato.......................................... 10
Mashed Potatoes with Garlic and Parmesan.......... 12
Fire Roasted Broccolini with Tahini and Feta.......... 12
Sautéed Spinach with Garlic.......................... 10
Sautéed Mushrooms Marsala Glaze.................... 13
Macaroni & Cheese.................................... 13
Asparagus Grilled with Gremolata...................... 14

Shared Sauces
Bearnaise, Bordelaise, Chimichurri, Horseradish, Pepperocn Cream
4 each | 9 for three sauces

STEAK COOKING CHART

<table>
<thead>
<tr>
<th>Steak Type</th>
<th>Rare</th>
<th>Medium Rare</th>
<th>Medium</th>
<th>Medium Well</th>
<th>Well Done</th>
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</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>8 oz</td>
<td>10 oz</td>
<td>12 oz</td>
<td>14 oz</td>
<td>16 oz</td>
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</table>

Add to Your Steak

<table>
<thead>
<tr>
<th>Additions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepper Steak with brandy peppercorn sauce</td>
<td>3</td>
</tr>
<tr>
<td>Oscar with lump crab, asparagus, and Béarnaise</td>
<td>18</td>
</tr>
<tr>
<td>Broiled Garlic Jumbo Shrimp</td>
<td>12</td>
</tr>
<tr>
<td>Wild South African Lobster Tail</td>
<td>6 oz</td>
</tr>
<tr>
<td>Melted Danish Blue Cheese</td>
<td>5</td>
</tr>
</tbody>
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