

# WHITES



## CHARDONNAY

<b>Truchard Vineyards</b> Carneros, CA 2022	17.00	65
<b>Sean Minor</b> Sonoma Coast, CA 2022	12.50	47
<b>Jordan</b> Russian River, Sonoma, CA 2022	20.00	77
<b>Frog's Leap 'Shale and Stone'</b> Napa Valley, CA 2022		84
<b>JM Brocard 'Sainte Claire'</b> Chablis, France 2022		85
<b>Grgich Hills Estate</b> Napa Valley, CA 2022		99
<b>Rombauer</b> Carneros, CA 2023		99
<b>Patz &amp; Hall 'Dutton Ranch'</b> Russian River Valley, Sonoma, CA 2020		110
<b>Kistler Vineyards 'Les Noisetiers'</b> Sonoma Coast, CA 2022		123
<b>DuMOL 'isobel'</b> 'Charles Heintz Vineyard', Sonoma, CA 2021		141

# REDS



## ROSÉ

<b>The Beach by Whispering Angel</b> Aix-en-Provence, France 2023	13.00	49
<b>Daou 'Discovery'</b> Paso Robles, CA 2023	13.50	51
<b>Caves d'Esclans Whispering Angel</b> Côtes de Provence, France 2023		60

## BOLD REDS

<b>Bedrock 'Old Vine'</b> Sonoma, CA 2022	13.00	49
<b>Tikal 'Patriota'</b> Uco Valley, Mendoza, Argentina 2020	13.00	49
<b>The Prisoner</b> Napa Valley, CA 2022		101

# REDS



## PINOT NOIR

<b>Duckhorn 'Decoy Limited'</b> Sonoma Coast, CA 2022	16.00	61
<b>Purple Hands 'Lone Oak Ranch'</b> Willamette, OR 2022	16.50	63
<b>Argyle Reserve</b> Willamette Valley, OR 2022		75
<b>Emeritus 'Hallberg Ranch'</b> Russian River, Sonoma, CA 2020		101
<b>Archery Summit</b> Dundee Hills, Yamhill, Willamette, OR 2021		111
<b>Goldeneye</b> Anderson Valley, Mendocino, CA 2021		121
<b>Kistler Vineyards</b> Russian River Valley, Sonoma, CA 2022		135
<b>Williams Selyem</b> Russian River Valley, Sonoma, CA 2021		171

## MERLOT & BORDEAUX BLENDS

<b>Stags' Leap Winery Merlot</b> Napa Valley, CA 2020		81
<b>Dry Creek Vineyards 'The Mariner'</b> Dry Creek Valley, Sonoma, CA 2021		90
<b>Justin Vineyards 'Justification'</b> Paso Robles, CA 2021		106

## CABERNET SAUVIGNON

<b>Ancient Peaks 'Sta. Marg. Ranch'</b> Paso Robles, CA 2021	12.00	45
<b>Dry Creek</b> Dry Creek, Sonoma, CA 2021	16.50	63
<b>Roots Run Deep 'Educated Guess'</b> Napa Valley, CA 2021		66
<b>Justin Vineyards</b> Paso Robles, CA 2021		72
<b>Jordan</b> Alexander Valley, Sonoma, CA 2018		122
<b>Stag's Leap Wine Cellars 'Artemis'</b> Napa, CA 2020		159
<b>Silver Oak</b> Alexander Valley, Sonoma, CA 2019		184
<b>Caymus</b> Napa Valley, CA 2022		189

# WHISKEYS

## BOURBON

Evan Williams Bardstown, KY 86 proof	12.50
Four Roses Small Batch Lawrenceburg, KY 90 proof	13.00
Bulleit Frontier Lawrenceburg, KY 90 proof	14.00
Cleveland 'Wheat Penny' Cleveland, OH 94 proof	14.50
Maker's Mark Loretto, KY 90 proof	14.50
High West 'American Prairie' Park City, UT 92 proof	14.50
Basil Hayden Clermont, KY 80 proof	15.50
Knob Creek Clermont, KY 100 proof	15.50
Woodford Reserve Versailles, KY 90 proof	15.50
Booker's Small Batch Clermont, KY ~125 proof	18.50

## RYE

Rittenhouse Bonded Bardstown, KY 100 proof	13.00
Templeton 4Yr Templeton, IA 80 proof	14.00
Bulleit Frontier Rye Lawrenceburg, KY 90 proof	14.00
Michter's US1 Rye Louisville, KY 85 proof	16.00

## BLENDED

Jameson Dublin, Ireland 80 proof	13.00
Monkey Shoulder Dufftown, Moray 80 proof	13.50
Crown Royal Ontario, Canada 80 proof	14.00
Johnnie Walker Black Aryshire 80 proof	15.50
Johnnie Walker Blue Aryshire 80 proof	30.50

## SINGLE MALT SCOTCH

Glenlivet 12Yr Moray, Highlands 80 proof	15.50
The Macallan 12Yr Speyside 86 proof	16.00
Laphroaig 10Yr Isle of Islay 80 proof	17.00
Lagavulin 16Yr Isle of Islay 86 proof	18.50
Oban 14Yr Oban, Western Highland 86 proof	18.50
The Macallan 18Yr Speyside 86 proof	52.50

## JAPANESE

Nikka Coffey Malt Tokyo, Japan 90 proof	17.00
Kaiyo Mizunara Oak Japan 86 proof	17.00
Kaiyo Mizunara Oak Cask Japan 103 proof	18.50

# SPARKLING



## SPARKLING

Mionetto 'Avantgarde' Prosecco Brut Treviso, Veneto, Italy NV	12.50	47
Mumm Brut Rosé Napa Valley, California NV	16.50	63
Taittinger 'La Francaise' Brut Reims, Champagne NV	22.00	85
Veuve Clicquot 'Yellow Label' Brut Reims, Champagne NV		151

# WHITES



## AROMATIC WHITES

Licia Rías Baixas, Spain 2023	12.50	47
Left Coast Cellars Willamette Valley, OR 2022	14.50	55

## PINOT GRIGIO (GRIS)

J Vineyards Pinot Gris CA 2023	12.50	47
Terlan Pinot Grigio Alto Adige, Italy 2023	14.00	53
Santa Margherita Val d'Adige, Italy 2021		72

## RIESLING

A to Z Wineworks OR 2022	12.50	47
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## SAUVIGNON BLANC

Onx 'Field Day' Templeton Gap, CA 2023	13.00	49
Craggy Range Te Muna Rd Martinborough, NZ 2023	14.00	53
Silverado 'Miller Ranch' Yountville, Napa, CA 2023	15.00	57
Cakebread Cellars Napa Valley, CA 2023		79
Merry Edwards Russian River Valley, Sonoma, CA 2022		81
Cloudy Bay Marlborough, NZ 2023		90
Pascal Jolivet Sancerre, Loire, France 2022		94

# DRAUGHTS



16oz

22 oz

<b>Coors Light</b>	<b>7.50</b>	<b>10.00</b>
Light Lager 4.2% Golden, CO		
<b>Trumer Pils</b>	<b>9.00</b>	<b>11.50</b>
'German' Pilsner 4.9% Berkeley, CA		
<b>Discretion Shimmer</b>	<b>9.00</b>	<b>11.50</b>
'German' Pilsner 6.5% Soquel, CA		
<b>Stella Artois</b>	<b>9.00</b>	<b>11.50</b>
Euro Pale Lager 5.0% Leuven, Belgium		
<b>New Belgium Fat Tire</b>	<b>8.50</b>	<b>11.00</b>
Amber Ale 5.2% Fort Collins, CO		
<b>Allagash White</b>	<b>9.50</b>	<b>12.00</b>
'Belgian' Wheat Ale 5.0% Portland, ME		
<b>Calicraft Coast</b>	<b>8.50</b>	<b>11.00</b>
'Kölsch' 4.8% Walnut Creek, CA		
<b>Sierra Nevada</b>	<b>8.50</b>	<b>11.00</b>
Pale Ale 5.6% Chico, CA		
<b>Stone Delicious</b>	<b>9.50</b>	<b>N/A</b>
IPA 7.7% Escondido, CA		
<b>Almanac Love Hazy</b>	<b>9.50</b>	<b>12.00</b>
Hazy IPA 6.1% Alameda, CA		
<b>Ballast Point Sculpin</b>	<b>10.00</b>	<b>12.50</b>
IPA 7.0% San Diego, CA		
<b>Drake's</b>	<b>9.00</b>	<b>11.50</b>
Dry Irish Stout 4.8% San Leandro, CA		

# BOTTLES & CANS

<b>Bud Light</b>	<b>7.00</b>
Light Lager 4.2% St. Louis, MO	
<b>Corona Extra</b>	<b>8.00</b>
Mexican Lager 4.6% Mexico	
<b>Pacifico</b>	<b>8.00</b>
Mexican Pilsner 4.5% Mexico	
<b>Modelo Especial</b>	<b>8.00</b>
Mexican Pilsner 4.6% Mexico	
<b>Sapporo</b>	<b>7.50</b>
Pale Lager 5.0% Tokyo, Japan	
<b>Heineken</b>	<b>8.00</b>
Euro Pale Lager 5.0% Amsterdam, Netherlands	
<b>Blue Moon</b>	<b>8.00</b>
'Belgian' Wheat 5.4% Golden, CO	
<b>Golden State Mighty Dry</b>	<b>8.00</b>
Hard Cider 6.3% Sonoma, CA	

# SPIRITS

## RUM

<b>Cruzan Aged Light St. Croix</b>	80 proof	<b>12.50</b>
<b>Bacardi Superior Light</b>	Cuba 80 proof	<b>13.00</b>
<b>Gosling's Black Seal</b>	Bermuda 80 proof	<b>13.00</b>
<b>Diplomatico Mantuano 8 Year</b>	Venezuela 80 proof	<b>13.00</b>
<b>Captain Morgan</b>	Virgin Islands 70 proof	<b>13.50</b>
<b>Zaya Gran Reserva 12 Year</b>		<b>15.50</b>
Trinidad & Tobago 80 proof		

## TEQUILA / MEZCAL

<b>Rancho Alegre Silver</b>	Jalisco 80 proof	<b>12.50</b>
<b>El Jimador Silver</b>	Jalisco 80 proof	<b>12.50</b>
<b>Del Maguey 'Vida' Mezcal</b>	Oaxaca 84 proof	<b>13.50</b>
<b>Mijenta Reposado</b>	Jalisco 80 proof	<b>14.00</b>
<b>Casamigos Blanco</b>	Jalisco 80 proof	<b>15.00</b>
<b>Cazadores Reposado</b>	Jalisco 80 proof	<b>15.00</b>
<b>Patrón Silver</b>	Atotonilco, Jalisco 80 proof	<b>15.50</b>
<b>Casamigos Reposado</b>	Jalisco 80 proof	<b>16.00</b>
<b>Patrón Añejo</b>	Atotonilco, Jalisco 80 proof	<b>16.50</b>
<b>Don Julio Añejo</b>	Jalisco 80 proof	<b>16.50</b>
<b>Clase Azul Reposado</b>	San Agustín, Jalisco 80 proof	<b>23.50</b>
<b>Don Julio Añejo 1942</b>	Jalisco 80 proof	<b>27.50</b>
<b>Cuervo La Familia Extra añejo</b>	Jalisco 80 proof	<b>29.50</b>

## GIN

<b>Prairie organic</b>	Minneapolis, MN 80 proof	<b>12.50</b>
<b>Beefeater</b>	London, UK 94 proof	<b>13.00</b>
<b>Tanqueray</b>	Scotland, UK 94.6 proof	<b>13.50</b>
<b>The Botanist</b>	Islay, Scotland 92 proof	<b>14.00</b>
<b>Bombay Sapphire</b>	Whitchurch, UK 94 proof	<b>14.00</b>
<b>Plymouth</b>	Plymouth, UK 82.4 proof	<b>14.00</b>
<b>Hendrick's</b>	Girvan, Scotland, UK 88 proof	<b>15.00</b>

## VODKA

<b>New Amsterdam</b>	Modesto, CA 80 proof	<b>12.50</b>
<b>Hanson Organic Mandarin</b>	Sonoma, CA 80 proof	<b>13.00</b>
<b>Deep Eddy Grapefruit</b>	Dripping Springs, TX 70 proof	<b>13.00</b>
<b>Stolichnaya</b>	Riga, Latvia 80 proof	<b>13.50</b>
<b>Tito's Hand Crafted</b>	Austin, TX 80 proof	<b>13.50</b>
<b>Belvedere</b>	Polmos Zyrardów, Poland 80 proof	<b>15.00</b>
<b>Grey Goose</b>	Cognac, France 80 proof	<b>15.00</b>
<b>Ketel One</b>	Schiedam, The Netherlands 80 proof	<b>15.00</b>

# DESSERTS

**\$8.50**

## HOMEMADE ICE CREAM

Chocolate or vanilla bean

**\$11**

## CREME BRULEE

Vanilla bean custard, caramelized sugar top

**\$11.50**

## KEY LIME PIE

Nellie & Joe's Key Lime, homemade, whipped cream

**\$12**

## BREAD PUDDING

Jack Daniel's whiskey sauce, raisins, vanilla bean ice cream

**\$13**

## NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

## OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

**\$14**

## HOOKED ON BUTTER CAKE

Vanilla bean ice cream, homemade whipped cream, berries

# COFFEE & TEA

'Bitches Brew' Organic Dark Roast by Groundwork Coffee co.	4.50
Assorted Numi Organic Tea	4.50
Espresso	5.50
Cappuccino	6.25
Americano	5.50
Cafe Latte	6.25

# CLASSIC COCKTAILS

## MOSCOW MULE 15.00

Tito's vodka, fresh lime & Regatta  
ginger beer...on ice in a copper mug

## NEGRONI 16.00

Prairie organic gin, sweet vermouth &  
Campari... served over block ice

## HEMINGWAY 16.00

Aged light rum, maraschino, fresh lime  
& ruby red grapefruit...served up

## CADILLAC MARGARITA 16.00

100% blue agave silver tequila, agave syrup, fresh  
lime & orange juice...with a Grand Marnier float

## OLD FASHIONED 15.00

Evan Williams bourbon, sugar & bitters  
...over block ice with orange essence

# ZERO PROOF

## BASIL & BLOOM 14.50

Lyre's no alcohol Dry London, basil  
lemon, elderflower & honey... 0% abv

## BERRY SMASH 7.50

Fresh lemonade, muddled with  
mint & raspberries

## THE SPA 7.50

Fresh limeade and cucumber...charged with  
Regatta ginger beer

## HIBISCUS LIMEADE 7.50

Fresh limeade & house made hibiscus  
syrup...charged with lemon-lime soda

# SPECIALTY COCKTAILS

## **PACIFIC AVENUE 15.00**

Vodka, kiwi, elderflower, lemon & thyme...served on the rocks



## **FLOURISH & PROSPER 15.00**

New Amsterdam vodka, mint, lemon pomegranate & vanilla syrup...served up



## **TWO IF BY SEA 15.50**

Grapefruit vodka, elderflower, lemon honey & orange blossom...served up



## **THE HERBALIST 15.00**

Prairie organic gin, fresh lime, muddled basil & mint...served up



## **ROYAL FLUSH 15.00**

White rum, lime, cucumber, Aperol & sea salt...swizzled with crushed ice.



## **MOJITO VERDE 15.00**

Aged light rum, house made lime syrup, fresh lime, mint & sugar cane... swizzled with crushed ice



## **AGAVE STING 15.00**

100% blue agave silver tequila, lime, jalapeño, pineapple & basil... on ice with a chile salt rim



## **PALOMA VERDE 16.50**

100% blue agave silver tequila, mezcal, lime, grapefruit, Ancho Reyes Verde & agave...served long



## **MESCALERO 16.50**

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, lime, passion fruit & pineapple...served up



## **NEW YORK SOUR 15.00**

A straight bourbon whiskey 'sour' ...on the rocks with a red wine float



## **PASSING THYME 16.00**

Evan Williams bourbon, lemon, thyme, passion fruit, Aperol & honey...served up

## **BARTENDER'S SPECIAL**

### **EAST WING 15.50**

Prairie organic gin, elderflower, lime, dill & Ramazzotti Rosa...served long with crushed ice

# OUR PURVEYORS

Thank you for dining with us. From fisherman and farmers coast to coast and around the world, a lot of love and care went into the fresh fish, live seafood, and produce you enjoyed. This is a special thanks to our purveyors, and the partnerships they have forged with us over the 75 years that we've been in the restaurant business. We've searched the far corners of the world, and all over this great country to bring you the finest seafood, but it wouldn't be possible without the men and women that catch the fish, grow the oysters, harvest the fields, and deliver it to our back door.

**TAYLOR SHELLFISH FARMS**

**CARLSBAD AQUAFARMS**

**BAYWATER SHELLFISH**

**DICARLO SEAFOOD**

**LITTLE WING OYSTER LTD.**

**ISLAND CREEK OYSTERS**

**BLUE ISLAND OYSTER COMPANY**

**PANGEA SHELLFISH COMPANY**

**MORRO BAY OYSTER COMPANY**

**RAPPAHANOCK RIVER OYSTERS**

**LIVE/DEAL SEAFOOD**

**FRESH CATCH SEAFOOD**

**MARINELLI SHELLFISH**

**OCEAN CRYSTAL**

**J&J MCDONNELL**

**KINGFISHER TRADING**

**BOSTON WHOLESALE LOBSTER**

**NANTUCKET SEAFOODS**

**NEW ZEALAND SEAFOOD**

**GARDEN & VALLEY ISLE SEAFOOD**

**PACIFIC FRESH FISH**

**SANTA BARBARA FISH MARKET**

**TROPICAL AQUACULTURE**



# WELCOME

We've been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there's so much to be passionate about- the freshness, the flavor, the variety, the surprise.

Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food- love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we'd been welcomed into somebody's home.

We came back so full of ideas and impressions we thought we'd burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.

A handwritten signature in black ink, appearing to read "Samuel".

**-King's Fish House**

**"Welcome to the House that Seafood Built!"**