

# WHITES



## CHARDONNAY

<b>Truchard Vineyards</b> Carneros, CA 2022	17.00	65
<b>Sean Minor</b> Sonoma Coast, California 2022	12.50	47
<b>Jordan</b> Russian River, Sonoma, California 2022	20.00	77
<b>Patz &amp; Hall 'Dutton Ranch'</b> Russian River Valley, Sonoma, California 2020		79
<b>Frog's Leap 'Shale and Stone'</b> Napa Valley, California 2021		84
<b>JM Brocard 'Sainte Claire'</b> Chablis, France 2022		85
<b>Rombauer</b> Carneros, California 2022		99
<b>Grgich Hills Estate</b> Napa Valley, California 2021		99
<b>Kistler Vineyards 'Les Noisetiers'</b> Sonoma Coast, California 2021		123

# REDS



## ROSÉ

<b>The Beach by Whispering Angel</b> Aix-en-Provence, France 2023	13.00	49
<b>Daou 'Discovery'</b> Paso Robles, CA 2022	13.50	51
<b>Caves d'Esclans Whispering Angel</b> Côtes de Provence, France 2022		60

## BOLD REDS

<b>Tikal 'Patriota'</b> Uco Valley, Mendoza, Argentina 2020	13.00	49
<b>Bedrock 'Old Vine'</b> Sonoma, CA 2022	13.00	49
<b>The Prisoner</b> Napa Valley, California 2019		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, Oregon 2022		75
<b>Emeritus 'Hallberg Ranch'</b> Russian River, Sonoma, California 2019		101
<b>Archery Summit</b> Dundee Hills, Yamhill, Willamette, Oregon 2020		111
<b>Goldeneye</b> Anderson Valley, Mendocino, California 2021		121
<b>Kistler Vineyards</b> Russian River Valley, Sonoma, California 2021		135
<b>Williams Selyem</b> Russian River Valley, Sonoma, CA 2021		171

## MERLOT & BORDEAUX BLENDS

<b>Kunde Merlot</b> Sonoma Valley, CA 2021	13.00	49
<b>Stag's Leap Wine Cellars 'Hands of Time'</b> Napa Valley, California 2019		76
<b>Stags' Leap Winery Merlot</b> Napa Valley, California 2019		81
<b>Justin Vineyards 'Justification'</b> Paso Robles, California 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 2020	16.50	63
<b>Roots Run Deep 'Educated Guess'</b> Napa Valley, California 2021		66
<b>Justin Vineyards</b> Paso Robles, California 2020		72
<b>Jordan</b> Alexander Valley, Sonoma, California 2018		122
<b>Stag's Leap Wine Cellars 'Artemis'</b> Napa, California 2020		159
<b>Silver Oak</b> Alexander Valley, Sonoma, California 2019		184
<b>Caymus</b> Napa Valley, California 2021		189

# WHISKEYS

## BOURBON

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

## RYE

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

## BLENDED

<b>Jameson</b> Dublin, Ireland 80 proof	13.00
<b>Monkey Shoulder</b> Dufftown, Moray 80 proof	13.50
<b>Crown Royal</b> Ontario, Canada 80 proof	14.00
<b>Johnnie Walker Black</b> Ayrshire 80 proof	15.50
<b>Johnnie Walker Blue</b> Ayrshire 80 proof	30.50

## SINGLE MALT SCOTCH

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

## JAPANESE

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

# SPARKLING



## SPARKLING

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

# WHITES



## AROMATIC WHITES

<b>Licia</b> Rías Baixas, Spain 2022	12.50	47
<b>Left Coast Cellars</b> Willamette Valley, OR 2021	14.50	55

## PINOT GRIGIO (GRIS)

<b>J Vineyards Pinot Gris</b> California 2022	12.50	47
<b>Terlan Pinot Grigio</b> Alto Adige, Italy 2022	14.00	53
<b>Santa Margherita</b> Val d'Adige, Italy 2021		72

## RIESLING

<b>A to Z Wineworks</b> OR 2021	12.50	47
------------------------------------	-------	----

## SAUVIGNON BLANC

<b>Onx 'Field Day'</b> Templeton Gap, CA 2023	13.00	49
<b>Craggy Range Te Muna Rd</b> Martinborough, NZ 2023	14.00	53
<b>Silverado 'Miller Ranch'</b> Yountville, Napa, CA 2023	15.00	57
<b>Cakebread Cellars</b> Napa Valley, California 2022		79
<b>Merry Edwards</b> Russian River Valley, Sonoma, California 2022		81
<b>Cloudy Bay</b> Marlborough, New Zealand 2023		90

# DRAUGHTS



16oz

22 oz

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

# BOTTLES & CANS

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

# SPIRITS

## RUM

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

## TEQUILA / MEZCAL

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

## GIN

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

## VODKA

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

# 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

**\$12.50**

## SALTED CARAMEL ICE CREAM SANDWICH

A seasonal favorite! Butter-toasted brioche, caramel ice cream, Alaea red sea salt

**\$13**

## NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

## OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

## SUMMERTIME STRAWBERRY SHORTCAKE

Macerated strawberries harvested at the peak of their season, 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

**\$14.00**

## MOSCOW MULE

Vodka, fresh lime and Regatta ginger beer  
on ice in a copper mug

## OLD FASHIONED

Straight bourbon whiskey, sugar and bitters  
over block ice with orange essence

**\$15.00**

## NEGRONI

Prairie organic gin, sweet vermouth and Campari  
stirred and served over block ice or straight up

## HEMINGWAY

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

**\$16.00**

## CADILLAC MARGARITA

Silver tequila, agave syrup, fresh lime and OJ  
over ice with a Grand Marnier float

# ZERO PROOF

**\$7.25**

## BERRY SMASH

Fresh lemonade, muddled with  
mint & raspberries

## HIBISCUS LIMEADE

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

## THE SPA

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

# SPECIALTY COCKTAILS

**\$15.00**

## **PINE AVENUE**

Vodka, fresh lemon, strawberry and thyme essence...on the rocks

## **TWO IF BY SEA**

Grapefruit vodka, elderflower, honey, lemon and orange flower essence...served up

## **THE HERBALIST**

Prairie organic gin, fresh lime, basil & mint shaken and served up

## **ROYAL FLUSH**

Aged white rum, cucumber, lime & Aperol with a hint of sea salt...swizzled with crushed ice.

## **MOJITO VERDE**

Light rum, lime syrup, mint & sugar cane swizzled with crushed ice

## **AGAVE STING**

Silver tequila, lime, jalapeño, pineapple & basil on the rocks with ancho chile salt rim

## **MEZCALERO**

Silver tequila, Del Maguey 'Vida' Mezcal, lime, passion fruit & pineapple...served up

## **PALOMA VERDE**

Silver tequila, Del Maguey 'Vida', red grapefruit, Ancho Reyes Verde, lime & agave...served long

## **NEW YORK SOUR**

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

## **PASSING THYME**

Straight bourbon, thyme, passion fruit liqueur  
Aperol, honey & lemon....served up

## **BARTENDER'S SPECIAL**

### **SUMMER VINES**

Prairie organic gin, watermelon, lemon, marjoram, peppercorns & Ramazzotti Aperitivo...charged with Prosecco

# 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!"**