

Happy Hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS 3 EA
House cocktail sauce and mignonette
18 half dozen | 34 full dozen

PERUVIAN SCALLOPS 3.5 EA
Scallop on the half shell, fresh wasabi, sour yuzu

SHRIMP COCKTAIL 13
Wild shrimp (3pc), house cocktail sauce

YUKON GOLD POTATO WEDGES 5
Caramelized garlic and leek aioli

SHRIMP FRIED RICE 8
Shrimp, brown rice, carrots, green onion, egg,
soy sauce and eel sauce

FISH TACO 6.5
Mahi, shrimp or fried cod, with basil yuzu or roe sauce,
cabbage, and pico de gallo

MINI FISH & CHIPS 12
Battered wild cod, kennebec fries, tartar sauce, roe sauce

CEVICHE TOSTADA 7
Rock fish, corn tostada, basil yuzu sauce, cabbage

SESAME CHICKEN 7
Spicy yuzu-honey sauce with rice-vinegar slaw

HAPPY POKE BOWL 10
Tuna poke, ponzu brown rice, edamame, cucumber

CALI ROLL BOWL 10
Sushi rice, crab mix, cucumber, daikon radish,
avocado, nori, sesame

CRUNCHY ROLL BOWL 10
Sushi rice, tempura shrimp, crab mix, avocado,
cucumber, tempura flakes, eel sauce

DRAFT BEER 5/PINT
Bavik (*Pilsner*) Pleased To Meet Me (*Amber*)
LB Blonde (*American Ale*) Guinness (*Irish Dry Stout*)
Estrella Galicia Especial (*Lager*)

HOUSE WINE 8
Brut, *Blanc de Blancs, Grandial, France, NV*
Moscato, *La Perlina, Veneto, Italy, NV*
Rosé, *Fabre de Provence, Provence, France, 2022*
Pinot Grigio, *Benvolio, Friuli, Italy, 2020*
Bordeaux Blanc, *Les Legendes, France, 2020*
Chardonnay, *La Crema, Sonoma, 2019*
Chianti, *Poggio Vignoso, Tuscany, Italy, 2019*
Red Blend, *Quest, Paso Robles, CA 2021*

COCKTAILS 9
Spicy Paloma
Lunazul Blanco Tequila, Fresh Lime, Grapefruit, Soda, Jalapeño

Roesy's Pearl
Seagram's Gin, Orgeat, Lime, Nutmeg

The 49er
Elijah Craig SB Bourbon, Honey, Lemon

Captain's Sangria
White Wine, Dark Rum, Pear, Apple, Spices, Ginger Beer

Pomegranate Martini
Pomegranate Vodka, Grenadine, Curacao, Lemon

Classic Martini
Seagram's Gin or Vodka, Dry Vermouth, Lemon Twist

Events

STEAK & MARTINI MONDAY

(4 – 9pm)

\$15 Steak Skewers

\$10 off Steak Entrees

\$8 Martinis

Your Choice: Straight Up, Dirty, 50/50, Gibson, Vesper, Aviation

\$5 Fernet Branca or Branca Menta

\$10 Alligator Cocktail

25% off for hospitality industry professionals

(HH & Specials not included)

.....

TACO TUESDAY

(4 – 9pm)

\$15 Taco Plate

(2 Fish Tacos, Cod, Shrimp, or Mahi)

\$5 Bad Hombre Can or Estrella Galicia Draft

\$7 Michelada

JAZZ & WINE WEDNESDAY

(4 – 9pm)

½ Price Bottle of Wine &

No Corkage Fee

with purchase of 2 regular-priced entrées

2 bottle max per 4 guests; 3 bottles max per party

Live Jazz & Lounge Music 5 – 8pm

TIKI THURSDAY

(4 – 9pm)

\$10 Heavyweight or Kingston cocktail

\$40 Shark Bowl (2+ people)

\$10 Cali Roll Bowl or Crunchy Roll Bowl

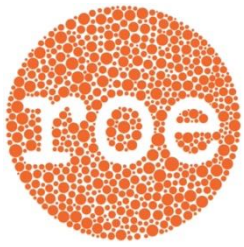
FEEL GOOD FRIDAY LIVE MUSIC!

(6 – 9pm)

Pop • Classics • Top 40

inquire about upcoming community events!





join us at roe!

STEAK & MARTINI MONDAY | JAZZ & WINE WEDNESDAY

Enjoy \$10 off steaks and \$8 martinis every Mon | half-price wine bottles and live Jazz every Wed

BRUNCH WITH US THIS WEEKEND

\$5 Mimosas and Champagne every Saturday & Sunday 11am-2:30pm

SOUPS

CLAM CHOWDER	11 13
FISHERMAN'S STEW <i>GF</i>	12 14
SEAFOOD GUMBO	16

TO START

SHRIMP COCKTAIL (5PCS)	22
colossal wild shrimp, house cocktail sauce	

PERUVIAN SCALLOPS <i>GF</i>	4/EA
scallop, fresh wasabi, sour yuzu	

OYSTERS ON THE HALF SHELL	½ dz dz
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	25 46
East Coast	26 48

CHEF'S SASHIMI (6PCS OR 9PCS) <i>GF</i>	MKT
sushi rice, fresh wasabi, ginger	

LITTLE FISH TOWER	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (<i>chef's choice</i>)	

BIG FISH TOWER	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (<i>chef's choice</i>)	

POKE CEVICHOS <i>GF</i>	19
ceviche & tuna poke over corn tortilla chips, basil yuzu, eel and roe sauce with jalapenos, wasabi tobiko and furikake	

ROCK FISH CEVICHE <i>GF</i>	15
ceviche with tortilla chips	

YELLOW FIN TUNA POKE <i>GF</i>	17
tuna poke with tortilla chips	

CALAMARI FRIES	13
butter milk marinated calamari, lightly fried with spicy roe sauce	

ROE POPCORN SHRIMP	16
batter dipped baby shrimp with salt pepper and spicy roe sauce	

CAPITAN PLATTER <i>SERVES 2-3</i>	31
fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce	

SIDES

KENNEBEC FRENCH FRIES <i>V</i>	5
SWEET POTATO FRIES <i>VG</i>	7
TOASTED BAGUETTE <i>V</i>	3

lunch menu

roeseafood.com

A service charge of 20% will be added to parties of 6 or more. A fee of \$3.50 per person will be applied for all outside desserts.

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

SALADS & SANDWICHES

sandwiches served with house fries. Sub sweet potato fries or side salad for +3.00

BABY LETTUCE SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino	
add: <i>chicken</i> +9 <i>shrimp</i> +12 <i>salmon</i> +14 <i>premium catch</i> +16	

ARUGULA AND MIXED BABY BEET <i>GF VG</i>	17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette	
add <i>protein</i> : <i>chicken</i> +9 <i>salmon</i> +14 <i>wild shrimp</i> +12 <i>premium fresh catch</i> +16	

ROE SEAFOOD SALAD <i>GF</i>	31
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

TUNA SALAD SANDWICH	15
albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough	

FILET ROE FISH	17
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche	

SHRIMP PO BOY	17
fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll	

BLACKENED MAHI SANDWICH	20
grilled mahi, lettuce, tomato, pickles, tartar sauce, on torta bread	

LOBSTER ROLL	26
chilled lobster meat with basil yuzu aioli on warm lobster roll	

CRISPY CHICKEN SANDWICH	17
organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche	

ROE BURGER	18
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebec fries	
add to any sandwich above: <i>jalapeno</i> +.50 <i>avocado</i> +2	

ENTREES

FISH & CHIPS	23
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	

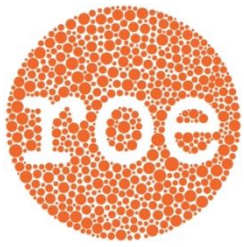
ROE FISH BURRITO	17
fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa	
<i>choice of: salmon, mahi, cod, shrimp, or yellow fin poke • make it a burrito bowl +2</i>	

MERMAID BOWL	21
choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, special house made roe sauce, with tortilla chips & salsa	
<i>choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)</i>	

TACO PLATE	23
two grilled fish tacos with basil yuzu sauce or two baja fried cod tacos with roe sauce, cabbage, and pico de gallo, served with ponzu brown rice, black beans, and chips and salsa	
<i>choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)</i>	

SIMPLY GRILLED	26
choice of simply grilled fish served with lemon beurre blanc, ponzu brown rice, baby zucchini and squash medley	
<i>choice of: salmon, mahi, black cod, or wild mexican shrimp premium grilled fish +3</i>	

POKE BOWL	23
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg, furikake	



join us at roe!

STEAK & MARTINI MONDAY | JAZZ & WINE WEDNESDAY

Enjoy \$10 off steaks and \$8 martinis every Mon | half-price wine bottles and live Jazz every Wed

BRUNCH WITH US THIS WEEKEND

\$5 Mimosas and Champagne every Saturday & Sunday 11am-2:30pm

TO START

SEAFOOD BISQUE <i>GF</i>	14
crustacean broth, cream, seafood mirepoax, fresh herbs	
BLUE PRAWNS (2PCS) <i>GF</i>	18
wood roasted whole caledonian prawns, chilled absinthe tomatoes, crispy artichoke	
MINI CRAB CROQUETTES (3PCS)	24
lump blue crab, meyer lemon aioli, celery-micro greens	
HAMACHI COLLAR	17
japanese seven spice, seasoned daikon radish, miyako ponzu and chili oil, sesame seed, scallions	
SPICY STEAMERS	21
clams, pei black mussels, garlic, jalapeño, white wine butter nage, toasted baguette	
CHARCUTERIE BOARD	21 32
selection of cured meats and cheeses with toasted country bread and assorted spreads	

RAW & CHILLED

SHRIMP COCKTAIL (5PCS)	22
jumbo wild mexican shrimp, house cocktail sauce	
PERUVIAN SCALLOPS <i>GF</i>	4.5/ea
scallop, fresh wasabi, sour yuzu	
OYSTERS on the HALF SHELL	½ dz dz
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	25 46
East Coast	26 48
CHEF'S SASHIMI (6PCS or 9PCS) <i>GF</i>	MKT
sushi rice, fresh wasabi, ginger	
POISSON CRU <i>GF</i>	17
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh corn tostadas	
LITTLE FISH TOWER	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (chef's choice)	
BIG FISH TOWER	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (chef's choice)	

SIDES

Toasted Baugette	3.5
Egg Fried Rice	8
Black Sesame Spaetzle	14
Seasonal Vegetables	13

GREENS

BABY LETTUCE SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: <i>chicken +9 shrimp +12 salmon +14 premium catch +16</i>	
ARUGULA AND MIXED BABY BEETS <i>GF VG</i>	17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette add protein: <i>chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
SEAFOOD SALAD <i>GF</i>	31
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

SEAFOOD

FISH & CHIPS	24
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
SIMPLY GRILLED	26
choice of grilled black cod, mahi, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, baby zucchini squash medley <i>premium fish +3</i>	
SESAME SALMON <i>GF</i>	31
sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil	
PLANCHET PACIFIC SEA BASS <i>GF</i>	33
potato pave, pickled meyer lemon emulsion, watercress	
CIOPPINO	33
blue prawn, clams, PEI black mussels, alaskan cod, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
SQUID INK LINGUINI	35
handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce	
PAN SEARED SCALLOPS	43
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
GRILLED WHOLE FISH <i>GF</i>	45
seasonal whole fish, deboned stuffed with fresh herbs and lime, served with warm tortillas, pico de gallo, cabbage, tomatillo salsa, and habanero onions	
KING CRAB LEGS	MKT
red king crab, ponzu brown rice, butter, baby zucchini and squash medley	

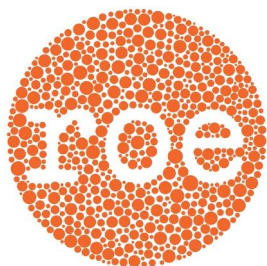
LAND

PARMESAN POTATO GNOCCHI <i>VG</i>	22
garlic, shallot, tomato, haricot vert, shredded pecorino, salsa verde add protein: <i>chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
PAPPARDELLE AND SHORT RIB	28
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche	
BRAISED PORK OSSO BUCO <i>GF</i>	29
braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde	
PETITE FILET & FRITES <i>GF</i>	41
6oz prime filet mignon, french fries, parsley, brandy pepper corn sauce <i>Surf & Turf: jumbo wild shrimp (4pcs) +14 or pan seared scallops +28</i>	
WOOD GRILLED RIBEYE <i>GF</i>	69
12oz creekstone farms prime ribeye, potato pave, garlic hericot verts, le beurrier bordier herb compound butter, garlic, rosemary <i>Surf & Turf: jumbo wild shrimp (4pcs) +14 or pan seared scallops +28</i>	

A service charge of 20% will be added to parties of 6 or more. A fee of \$3.50 per person is applied to all outside desserts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

dinner menu

roeseafood.com



something to start!

MIMOSA 5

MIMOSA FLIGHT 34

bottle of blanc champagne + 4 fresh juices

CHAMPAGNE & CAVIAR 60 | 200

glass of moët + .25oz black caviar | bottle of moët + 1oz black caviar

BRUNCH LIBATIONS

LAST SUMMER 14

cynar ricetta, giffard abricot du roussillon, grapefruit, tonic

SOPHISTICATED SISTER 14

fabre de provence rose, aperol, grapefruit, peychauds

PINK MERMAID 15

seagram's gin, hibiscus, yellow chartreuse, lemon

ROE BLOODY 18

citrus + spicy vodka, bloody mix, shrimp + bacon

THE DUDE ABIDES 14

white hjerte vodka, black hjerte coffee, cacao, cream

CAFECITO 15

lunazul reposado tequila, orgeat, liquor 43, espresso

BRUNCHY

COCONUT FRENCH TOAST 15

brioche, cardamom maple syrup, berries compote hazelnut crunch, powder sugar, coconut whipped cream

RIGO'S CHILAQUILES GF 16

corn tortillas, house red salsa, red onion, avocado, cream, queso fresco, fried black beans, organic hen's egg

THE STANDARD 15

cage free eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

STEAK & EGGS GF 25

top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa

CLASSIC BENEDICT 17

canadian ham, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise with mixed greens

LOX BENEDICT 23

house cured scottish salmon, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise, dill, red onion, capers

BREKKY BURRITO BOWL GF 17

bacon, sausage, or veggies with black beans, rosti potatoes, organic cage free eggs, pico de gallo and red salsa

BREAKFAST BISCUIT SANDWICH 14

butter milk biscuit, choice of bacon or sausages, white cheddar, caramelized onions, fried egg, served with mixed greens

AVOCADO TOAST 13

grilled country bread, cherry tomatoes, pickled red onion, shaved radish, pecorino, chili flake, served with mixed greens

add: egg +3 | scottish lox salmon +8

SEAFOOD MIGAS SCRAMBLE GF 22

organic scrambled eggs with crab, langoustines, shrimp, monterey jack, pico de gallo, tortilla chips, and hatch chili, served with tomatillo salsa, and rosti potatoes

LUNCHY

BABY LETTUCE SALAD 14

warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: chicken +9 | shrimp +12 | salmon +14 | premium catch +16

ARUGULA AND MIXED BABY BEET GF VG 17

oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette

add: chicken +9 | shrimp +12 | salmon +14 | premium catch +16

ROE SEAFOOD SALAD GF 31

mixed crab meat, baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, chopped lettuce, tossed with house thousand island dressing

LOBSTER ROLL 26

chilled lobster meat with basil yuzu aioli on warm brioche roll served with kennebec french fries

SHRIMP PO BOY 17

fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll served with kennebec french fries

FILET ROE FISH SANDWICH 17

panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche, with kennebec french fries

ROE BURGER 18

black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebec fries

MERMAID BOWL GF 21

choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, roe sauce, chips & salsa

choice of: salmon, yellow fin poke, mahi, cod, or shrimp

FISH & CHIPS 23

battered wild alaskan cod, hand cut kennebec fries, tartar sauce & roe sauce

RAW & CHILLED

ROCK FISH CEVICHE 15 GF

rock fish, lemon, lime, pico de gallo, fresh tostada

SHRIMP COCKTAIL 22 GF

jumbo wild mexican shrimp (5pcs) house cocktail sauce

FRESH OYSTERS MKT GF

roe cocktail sauce, red wine mignonette

PERUVIAN SCALLOPS 4.5ea. GF

raw scallop, fresh wasabi, sour yuzu

POISSON CRU 17 GF

shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh tostadas

POKE CEVICHO 19 GF

ceviche, tuna poke, tortilla chips, basil yuzu, eel and roe sauces, jalapenos, wasabi tobiko, furikake

LITTLE FISH TOWER 64

6 oysters, 4 shrimp, 4 scallops, cucumber salad, sashimi (6pcs)

BIG FISH TOWER 130

12 oysters, 10 shrimp, 10 scallops, cucumber salad, sashimi (9pcs)

LITTLE EXTRAS

YUKON ROSTI POTATOES GF 6

ROSEMARY GLAZED BACON (2pcs) GF 7

NATURAL PORK SAUSAGE (2pcs) GF 4

GREEK YOGURT & BERRIES 7

with honey & granola

TWO HEN'S EGGS ANY STYLE GF 5

ROE BUTTERMILK BISCUITS (2) 5

maple butter & sea salt

TOAST & FRESH JAM 4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Outside dessert fee: \$3.50 per person.

roeseafood.com

WINE glass / bottle

SPARKLING

Moscato, La Perlina, Veneto, Italy, NV	12/44
Prosecco, La Marca, Italy, NV	12/44
Brut Cava, Marques de Caceres, Spain, NV	54
Chenin Blanc, Dry Creek, 50 th Anniversary, Sonoma, CA	64
Brut, Blanc de Blancs, Grandial, France, NV	12/44
Brut, Taittinger, Reims, France, NV	115
Brut Imperial, Moet & Chandon, France, NV	29/125
Brut Rose, Cremant Du Jura, France, NV	15/56
Brut Rose Imperial, Moet & Chandon, France, NV	142

ROSE

Rose, Fabre de Provence, Cotes de Provence, France, 2022	13/48
Rose, Miraval, 'Studio', Correns, France, 2021	52
Rose, Mourvedre, Les Rascasses, Santa Ynez, 2021	17/64
Rose, Grenache, Habit, Santa Ynez, 2021	64

WHITE

Pinot Grigio, Benvolio, Friuli, Italy, 2021	13/48
Bianco Terre Siciliane, Cala, Dario Serrentino, Sicilia 2021	42
Dry Riesling, Ravines Estate, Finger Lakes, NY 2019	16/60
Soave Classico, Pieropan, Veneto, Italy, 2022	36
Vermentino, Villa Solais, Sardegna, Italy 2021	15/56
Viognier, Freemark Abbey, Napa, 2020	67
Albarino, Deusa Nai, McD, Rias Baixas, Spain 2021	54
Bordeaux Blanc, Les Legendes, Bordeaux, France 2021	13/48
Sauv Blanc, Matanzas Creek, Sonoma, 2022	48
Sauv Blanc, Kim Crawford, New Zealand, 2022	14/52
Sancerre, Domaine Delaporte, Loire Valley, France, 2022	24/92
Chardonnay, La Crema, Sonoma, 2021	14/52
Chardonnay, Sonoma-Cutrer, Sonoma Coast, 2022	17/64
Chardonnay, Trefethen, Napa, 2021	64
Chardonnay, Freemark Abbey, Napa, 2021	80
Chardonnay, Far Niente, Napa, 2021	112

RED

Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021	36
Chianti, Poggio Vignoso, Tuscany, Italy, 2021	13/48
Sangiovese, De Monaco & Holland, Umbria, Italy, 2019	20/76
Grenache, Marques de Caceres, Carinena, Spain, 2019	52
Grenache Noir Cuvee, Railsback Freres, California, 2020	18/68
Pinot Noir, Carmel Road, Monterey, 2020	14/48
Pinot Noir, Cloudline, Willamette Valley, Oregon 2021	16/60
Red Blend, Quest, Paso Robles, 2021	16/60
Red Blend, Prisoner, Napa Valley, 2019	76
Bordeaux Blend, GSM, Domaine de Aussieres, France, 2015	64
Bordeaux Blend, Legende, Saint Emilion, France, 2018	88
Bordeaux Blend, Chateau L'Evangile, Pomerol, France, 2019	180
Cabernet Sauvignon, St. Francis, Sonoma County, 2019	16/60
Cabernet Sauvignon, Justin, Paso Robles, 2020	17/64
Cabernet Sauvignon, DAOU, Paso Robles, 2021	72
Cabernet Sauvignon, Austin Hope, Paso Robles, 2020	105
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2019	135
Cabernet Sauvignon, Freemark Abbey, Napa, 2018	155
Cabernet Sauvignon, Freemark Abbey, Rutherford, 2018	182
Malbec, Llama, Mendoza, Argentina, 2020	15/56
Merlot, Freemark Abbey, Napa, 2019	79
Tempranillo, Gran Reserva, MdC, Rioja, Spain 2014	76
Tempranillo Blend, Gaudium, Gran Vino, MdC, Spain 2014	112

WINE FLIGHTS four 2oz pours

RED & WHITE 24

Rose, Fabre de Provence, France
Chardonnay, La Crema, Sonoma
Pinot Noir, Carmel Road, Monterey
Cabernet Sauv, St. Francis, Sonoma

WHITE 23

Pinot Grigio, Benvolio, Friuli, Italy
Riesling, Ravines, Finger Lakes, NY
Blanc, Les Legendes, Bordeaux, France
Chardonnay, Sonoma Cutrer, Sonoma

RED 26

Chianti, Poggio Vignoso, Tuscany
Pinot Noir, Carmel Road, Monterey
Malbec, Llama, Mendoza, Argentina
Cabernet Sauv, St. Francis, Sonoma

DRAFTS pint / half pint

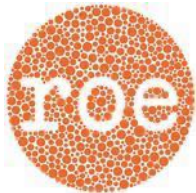
Bavik (Pilsner)	7 / 4
Estrella Galicia Especial (Lager)	7 / 4
LB Blonde (American Ale)	8 / 5
Pop Fuji (Unfiltered Pilsner)	8 / 5
Pleased To Meet Me (Amber)	8 / 5
Guinness (Irish Dry Stout)	8 / 5
Einstok (White Ale)	9 / 6
Nose Job (IPA)	9 / 6
Offshoot Escape (IPA)	9 / 6
Picnic Lightning (Hazy IPA)	9 / 6
Stout Ninja (Imperial Stout 10oz)	11
Delirium Tremens (Belgian Blonde .33L)	14

CANS

Things Seltzer, Mango	10
Things Seltzer, Pina Colada	10
Kyla Hard Kombucha, Sunset Trio	12
Kyla Hard Kombucha, Lavender	12
Stem 'Off Dry' Cider	9
Partake Blonde Ale NA	7
Partake IPA NA	7

COCKTAILS

LAVISH	16
seagram's gin, lavender, lemon, crème de violet, egg	
MEZCALI	16
rayu mezcal, blood orange, orange, lime, coconut cream, hibiscus	
DUB LUV	18
jameson IPA whiskey, falernum, grapefruit, lime cordial, offshoot escape IPA	
BLUE SUEDE	16
seagram's gin, lemon, blueberry, tarragon, pernod absinthe	
BEE KIND	17
rayu mezcal, laphroig scotch, ginger, lemon, honey	
SPICY PALOMA	14
lunazul blanco tequila, lime, grapefruit, jalapeño, soda, tajin	
2 nd STREET SWIZZLE	18
dr bird jamaican rum, green chartreuse, falernum, pineapple, lime, angostura	
IDENTITY CRISIS	16
elijah craig small batch bourbon, montenegro amaro, lemon, coffee + peach bitters	
C.B.G.T.	15
seagram's gin, luxardo bitter bianco, luxardo maraschino liqueur, cucumber, basil, tonic	
HEAVYWEIGHT	17
cruzan dark rum, giffards banana, giffards cacao, pineapple, lime, coconut cream, angostura	
CLAREMONT OLD FASHIONED	16
elijah craig small batch bourbon, lairds' applejack brandy, angostura, and orange bitters	
KINGSTON	16
dr bird jamaican rum, cruzan white rum, lime, pernod absinthe	

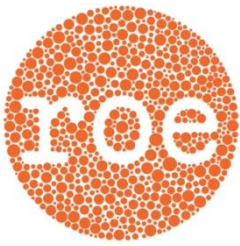


lil guppy menu

all items include small fountain drink

LIL FISH & CHIPS	10
battered alaskan cod served with fries or salad	
BEAN & CHEESE BURRITO	6
flour tortilla, black beans, jack cheese served with fries or salad	
MINI FISH TACOS	8
alaskan cod grilled or fried, topped with lettuce, tomato, and basil yuzu sauce served with fries or salad	
CHEESE QUESADILLA	6
flour tortilla, jack cheese, choice of fries or salad	
MINI POKE BOWL	10
tuna poke, ponzu brown rice with tomato and cucumber slices	
BUTTER NOODLES	10
pappardelle pasta tossed in butter and sea salt *Available after 4pm daily	
LIL SCRAMBLE	7
organic scrambled eggs, bacon <u>or</u> sausage, fresh fruit *Sat/Sun brunch only, 11am – 2:30pm	
FRENCH TOASTY	7
one piece coconut french toast, scrambled egg, fresh fruit *Sat/Sun brunch only, 11am – 2:30pm	

for children ages 12 and younger



desserts

+ SUGGESTED PAIRINGS

ti-ROE-misu *GF* **12**

chocolate almond financier cake, mascarpone, cocoa powder, espresso

ESPRESSO MARTINI **14**

black hjerte coffee liqueur, vodka, espresso + 3 beans

CHOCOLATE MOUSSE CAKE *GF* **14**

almond sponge cake, chocolate mousse and dark chocolate ganache, hazelnut crunch, whipped cream

BEACH BLONDE **12**

dorda sea salt caramel liqueur, lazzaroni amaretto, cream

KEY LIME PIE **11**

fresh lime custard, flakey pie crust, fresh whipped cream, lime zest

KEY WEST SOUR **13**

cruzan silver rum, lime cordial, falernum, grapefruit

VANILLA CRÈME BRULEE *GF* **11**

tahitian vanilla bean custard and berries

BANANA RUM OLD FASHIONED **12**

cruzan dark rum, giffard banana du bresil, angostura and black walnut bitters

TRIO SEASONAL SORBETS *GF* **10**

house made dairy free sorbets, fresh berries

AFFOGATO **10**

house made vanilla ice cream, fresh espresso

COFFEE & ESPRESSO

Lavazza Drip Coffee **3.5**

Espresso **4**

Cappuccino **5**

Latte **5**

sub oat or almond milk **+1**

AFTER DINNER WINE

Late Harvest Pinot Gris, Robert Sinsky, Carneros, 2014 **17**

Sauternes, Chateau de Cosse, Bordeaux, France 2018 **18**

Chianti Classico, Antinori Vinsanto, Tuscany, Italy **18**

Superior Cream Sherry, Sandeman, Armada, Spain **12**

Ruby Port, Warre's, 'Warrior', Douro Valley, Portugal **15**

Tawny Port, Sandeman 20 year, Porto, Portugal **18**