

COCKTAILS

CUCUMBER MARTINI HENDRICKS SMALL BATCH GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, MUDDLED CUCUMBERS, FRESH MEYER LEMON JUICE, HOUSE MADE CUCUMBER INFUSED SIMPLE SYRUP. 12

PUMPKIN PATCH FALL SANGRIA INFUSED FOR OVER 48 HOURS WITH FRESH FIGS, PLUMS, RED APPLES, POMEGRANATE SEEDS & PUMPKIN LIQUEUR 9.50

PASSIONFRUIT MARTINI SMIRNOFF ORANGE VODKA, LEMON JUICE, PASSIONFRUIT PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SUPERFINE SUGAR RIM 9

PREMIUM GREY GOOSE PASSIONFRUIT MARTINI 10.50

POMEGRANATE MARTINI SKYY CITRUS VODKA, LEMON JUICE, POMEGRANATE PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SUPERFINE SUGAR RIM 9

PREMIUM GREY GOOSE POMEGRANATE MARTINI 10.50

GREY GOOSE PEAR MARTINI GREY GOOSE L' POIRE VODKA, LEMON JUICE, PEAR PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SPARKLING WINE FLOAT 10.50

BLOOD ORANGE DROP SMIRNOFF ORANGE VODKA, LEMON JUICE, BLOOD ORANGE PUREE, AGAVE NECTAR, ICE COLD, SERVED UP WITH A SUPERFINE SUGAR RIM 9

PREMIUM GREY GOOSE BLOOD ORANGE DROP 10.50

SPARKLING WHITE PEACH ABSOLUT APEACH VODKA, LEMON JUICE, WHITE PEACH PUREE, AGAVE NECTAR, ICE COLD, SERVED UP, FLOAT OF SPARKLING WINE 9.50

THE ANDES CAMPO DE ENCANTO PISCO, MUDDLED GINGER AND MINT, FRESH LEMON & GRAPEFRUIT JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP, SPLASH OF BUNDABERG GINGER BEER 9

BULLEIT BOURBON BACK 9 BULLEIT BOURBON, UNSWEETENED ICED TEA, HAND SQUEEZED LEMON JUICE, LUXARDO MARASCHINO LIQUEUR, SHAKEN ICE COLD AND SERVED IN OUR FROZEN WHISKEY GLASS, MARINATED AMARENA CHERRIES 9

MOSCOW MULE RUSSIAN STANDARD VODKA, FRESH MEYER LEMON JUICE, BUNDABERG GINGER BEER, ICE COLD COPPER MUG 8.50

PURIST MARGARITA DON JULIO 70TH ANNIVERSARY PLATA ANEJO TEQUILA, LIQUEUR DE VIOLETES, FRESH MEYER LEMON JUICE, AGAVE NECTAR, SERVED ON THE ROCKS, HALF SALTED RIM 15

PATRON MARGARITA PATRON SILVER TEQUILA, HOUSEMADE CITRUS MIX, AGAVE NECTAR SERVED ON THE ROCKS WITH A HALF SALTED RIM 11

PRICKLY PEAR PISCO SOUR CAMPO DE ENCANTO PISCO, MEYER LEMON, PRICKLY PEAR PUREE, AGAVE NECTAR, ANGOSTURA BITTERS & EGG WHITES. SERVED UP IN A COUPE GLASS 9

MOJITO CUBANO BACARDI LIMON RUM, MUDDLED MINT, FRESH SQUEEZED LIME JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP, SPLASH OF SODA 9 OR **CRUZAN RASPBERRY MOJITO** 9.50

SEASON GREETINGS KETEL ONE VODKA, PUMPKIN LIQUEUR, ORANGE JUICE & CRANBERRY JUICE 9

ICE COLD BEER

ON TAP

TRUMER PILS, PILSNER LAGER, BERKELEY 6

FULL BOAR, SCOTCH ALE, BELMONT 6

BOTTLED

CHIMAY BLUE, BELGIAN STYLE ALE, BELGIUM 8

RANGER, INDIAN PALE ALE, OREGON 5

HOEGAARDEN, BELGIAN STYLE ALE, BELGIUM 5

STELLA ARTOIS, BELGIAN LAGER, BELGIUM 5

COORS LIGHT, AMERICAN LIGHT LAGER, COLORADO 4.50

CORONA, MEXICAN LAGER, MEXICO 4.50

ANCHOR STEAM, STEAM BEER, SAN FRANCISCO 5

BLACK BUTTE, AMERICAN PORTER, OREGON 5

LAGUNITAS LITTLE SUMPIN, AMERICAN PALE WHEAT ALE, PETALUMA 5

CLAUSTHALER, NON ALCOHOLIC, GERMANY 4.50

NON-ALCOHOLIC BEVERAGES

SPARKLING PINK GUAVA COOLER LIME JUICE, AGAVE NECTAR, PINK GUAVA PUREE, SPARKLING SODA 4

SPARKLING HAND SQUEEZED LEMONADE

FRESH LEMON, AGAVE NECTAR SPARKLING SODA 3.50

ADD FRESH RASPBERRY PUREE 4

VIGNETTE WINE COUNTRY SODAS

PREMIUM SODAS, NATURALLY SWEETENED WITH JUICE OF CALIFORNIA VARIETAL WINE GRAPES **PINOT NOIR, CHARDONNAY, ROSE** 4.50

STARTERS

DRUNKEN BOURBON FILET TIPS - BOURBON & BROWN SUGAR MARINATED FILET TIPS, POTATO PANCAKE 9

NEW YORK STEAK TACOS - SMALL STEAK TACOS WITH CHIMICHURRI SALSA, MARINATED RED ONIONS AND HAND SMASHED AVOCADO **TWO 7.75 THREE 11 FOUR 14**

PHILLY CHEESE STEAK SPRING ROLLS

SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND OUR HOUSE SPICY KETCHUP 12

BBQ CHICKEN SPRING ROLLS - ROTISSERIE CHICKEN, SWEET CORN, BLACK BEANS, CHEDDAR CHEESE, ROASTED PEPPERS, CILANTRO LIME VINAIGRETTE AND HOUSEMADE BBQ SAUCE 9

PULLED PORK SLIDER - HOUSEMADE BBQ SAUCE, MARINATED RED ONIONS **TWO 7 THREE 10 FOUR 13**

FRESH DUNGENESS CRAB CAKES BABY ARUGULA, WATER CRESS, OLIVE OIL & FRESH LEMON JUICE, RED ONION, MEYER LEMON AIOLI 16

SEARED DIVER SCALLOPS - TWO FRESH COLD WATER SWEET SCALLOPS, WILD MUSHROOM RISOTTO, WILD RICE, SPINACH, PORT WINE REDUCTION 13

CRISPY CALAMARI STEAK FRITTE - ARTICHOKE HEARTS, GREENBEANS, FENNEL, CHIPOTLE AIOLI & CILANTRO VINAIGRETTE 10

NEW ORLEANS BBQ SHRIMP - SHRIMP SMOTHERED IN OUR SPICY, DARK BBQ SHRIMP SAUCE, GARLIC HERB MARINATED TOMATOES, TOASTED LA BREA SOURDOUGH BREAD 13

AHI TUNA TATAKI - SEARED & SLICED AHI TUNA, PICKLED GINGER-TOMATO-CUCUMBER SALAD, SPRING PEA SHOOTS, SESAME-SOY VINAIGRETTE 12

JC'S CALIFORNIA ROLL FRESH DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE 10.95

SPICY #1 AHI TUNA ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE 9

PORTABELLO STEAK' FRIES - TOSSED IN TRUFFLE OIL, PARMESAN, AND FRESH HERBS, BLACK TRUFFLE AIOLI 9

CREAMY CHEESY LA BREA GARLIC BREAD 4

SALADS & SOUP

ROASTED BUTTERNUT SQUASH SOUP

CRUMBLED BLEU CHEESE, SAGE PESTO, TOASTED PUMPKIN SEEDS **2 DEMI 5 CUP 7.50 BOWL**

CHEF'S DAILY SEASONAL SOUP

CHECK WITH YOUR SERVER FOR TODAY'S SOUP

2 DEMI 5 CUP 7.50 BOWL

BUTTER LETTUCE - RED PEARS, BABY ARUGULA,

CANDIED PECANS, RICOTTA SALATA CHEESE, MAPLE VINAIGRETTE 8

HOUSE SALAD - ORGANIC GREENS, CARROTS, TOMATOES, CUCUMBERS, HOUSE VINAIGRETTE 6

BLT ICEBERG WEDGE

CHERRY TOMATOES, GREEN ONIONS, CRISPY APPLEWOOD SMOKED BACON, BLEU CHEESE DRESSING 7.50

CLASSIC CAESAR - CRISP HEARTS OF ROMAINE, PARMESANO REGGIANO CHEESE, PARMESAN-GARLIC CROUTONS, CREAMY GARLIC CAESAR DRESSING 7

'THE ORIGINAL' WARM NAPA CABBAGE SALAD

SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE 7.50

COCKTAILS - CHOPS

TOWN

STEAK - SEAFOOD

HAND CUT FILET MIGNON

OUR FILETS ARE CORN FED MIDWEST ANGUS BEEF - EACH DISH COMES WITH A CHOICE OF TWO SIDES

BASEBALL CUT - 8 OZ CUT, CABERNET DEMI GLACE 36

'AU POIVRE' - 8 OZ CUT, SEARED WITH SPICY GREEN PEPPERCORN-BRANDY "GLACE" 38

POINT REYES BLEU CHEESE CRUSTED - 8 OZ CUT, BLEU CHEESE CRUST 38

HORSERADISH CRUSTED - 8 OZ CUT, HORSERADISH CRUST 38

CRAB CRUSTED FILET - 8 OZ CUT, TOPPED WITH FRESH DUNGENESS CRAB AND CLASSIC BEARNAISE SAUCE 43

SURF AND TURF - 8 OZ FILET AND MAINE LOBSTER TAIL, RED WINE DEMI GLACE AND CLASSIC BEARNAISE 59

HAND CUT STEAKS & CHOPS

BRUSHED WITH OUR HOUSEMADE SEASONING BLEND - EACH DISH COMES WITH A CHOICE OF TWO SIDES

BONE-IN RIBEYE STEAK - AN INCREDIBLY JUICY AND FLAVORFUL CUT OF MEAT - 20 OZ OF BLACK ANGUS STEAK, SALT AND PEPPER CRUSTED AND SEARED AT 1400 DEGREES WITH A RED WINE DEMI GLACE 38

NEW YORK STEAK - 14 OZ CORN-FED ANGUS NEW YORK STEAK, RED WINE DEMI GLACE 35

HARDWOOD GRILLED PORK CHOP - 12 OZ. HAMPSHIRE CHOP FROM COLEMAN RANCH, GRAIN MUSTARD BORDELAISE 26

PRIME RIB THE KING OF ROASTS RUBBED WITH CRUSHED GARLIC & SPICES - SLOWLY ROASTED

SERVED WITH OUR ALMIGHTY FRESH CREAMY HORSERADISH SAUCE AND AU JUS

PETITE CUT 10 OZ CUT 29

TOWN CUT 16 OZ 38

SIDES 6

PARMESAN POTATO GRATIN - DELUXE ROASTED GARLIC MASHED POTATOES - WEDGE CUT STEAK FRIES - HOUSEMADE FRENCH FRIES

NOLA'S ANDOUILLE SAUSAGE JAMBALAYA - CRISPY ONION RINGS - DOWN "TOWN" MAC & CHEESE

BROCCOLLI BEARNAISE - SAUTEED GARLIC SPINACH - CLASSIC CREAMED CORN - SAUTEED BRUSSELS SPROUTS

ROASTED LOCAL BUTTERNUT SQUASH - GARLIC CHILE GLAZED GREEN BEANS

WINE BRAISED MUSHROOMS - HERB ROASTED TOMATOES - SAUTEED BLUE LAKE BEANS - CREAMED SPINACH

ULTIMATE LOADED BAKED POTATO - WHIPPED BUTTER, APPLEWOOD SMOKED BACON, CHIVES, SOUR CREAM, GRATED CHEDDAR CHEESE...\$7 OR ADD TO YOUR HAND CUT STEAK FOR \$2

FROM THE ROTISSERIE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - FREE RANGE MARY'S CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE 18

BARBECUE BABY BACK RIBS - SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE 25

CHICKEN & RIBS COMBO - SPIT ROASTED PITMAN FARMS FREE RANGE CHICKEN AND OUR BARBECUE RIBS, CHOOSE TWO OF OUR SIGNATURE SIDES FROM ABOVE 27

FROM THE DEEP BLUE SEA

SEARED SASHIMI GRADE AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD, SHERRY-SOY BUTTER 27

SEARED DIVER SCALLOPS - MUSHROOM RISOTTO & WILD RICE, SPINACH, PORT WINE REDUCTION 26

PAN ROASTED KING SALMON - ANDOUILLE SAUSAGE JAMBALAYA, JALAPENO GLAZE 25

PISTACHIO CRUSTED WILD HALIBUT - GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION 28

MISO GLAZED CHILEAN SEABASS - JASMINE RICE, CHILI GLAZED GREEN BEANS, SHIITAKE MUSHROOM VINAIGRETTE 32

BROILED FRESH FISH

SIMPLY SEASONED WITH SALT AND BLACK PEPPER, AND QUICKLY SEARED IN OUR 1400 DEGREE RADIANT BROILER TO SEAL IN THE FLAVOR, SERVED ON A BED OF SAUTEED GARLIC SPINACH, HERB ROASTED TOMATOES

WILD ALASKAN HALIBUT 27

KING SALMON 24

HOUSE SPECIALTIES

TERIYAKI SKIRT STEAK - OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, CHILE GLAZED GREEN BEANS, CRISPY ONION RINGS 26

WILD MUSHROOM RISOTTO - ROASTED MUSHROOMS, WILD RICE, SPINACH, BABY ARUGULA, PARMESAN CHEESE 17

SPIT FIRE ROASTED CHICKEN ENCHILADAS - FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESES, HOUSE RED SAUCE AND SOUR CREAM 17

SOMEONES MOM'S MEAT LOAF - SPICY CAYENNE TOMATO GLAZE, GARLIC MASHED POTATOES, BROCCOLINI 15

ON THE BUN

SERVED WITH A CHOICE OF COLE SLAW OR FRENCH FRIES

PRIME RIB DIP - THINLY SLICED, PILED HIGH SLOW ROASTED PRIME RIB, CREAMY HORSERADISH, HOUSEMADE AU JUS 21

LOADED PRIME RIB DIP - THIN SLICED PRIME RIB, CREAMY HORSERADISH, CRISPY ONION RINGS, OVEN ROASTED TOMATOES, HOUSEMADE AU JUS 23

BBQ PULLED PORK SANDWICH - SLOW ROASTED PULLED PORK, HOUSE BBQ SAUCE, MARINATED RED ONIONS 15

TOWN FILET BURGER - HOUSE GROUND PREMIUM FILET BURGER, LETTUCE, TOMATO, PICKLE, ONION, HOUSE SAUCE 13.95
ADD MAYTAG BLEU, VERMONT WHITE CHEDDAR OR AGED GRUYERE CHEESE 2 ADD BACON, AVOCADO OR MUSHROOMS 2