

## COCKTAILS

**PASSIONFRUIT MARTINI**

SKYY 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**

SKYY 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

**MOSCOW MULE**

RUSSIAN STANDARD VODKA, FRESH SQUEEZED LEMON JUICE, BUNDABERG GINGER BEER, SERVED IN OUR ICY COLD COPPER MUG 8.50

**BACK-PORCH GINGER LEMONADE**

KETEL ONE VODKA, HOUSE-MADE GINGER SYRUP, FRESH SQUEEZED LEMON JUICE, CRANBERRY JUICE, TOPPED WITH BUNDABERG AUSTRALIAN GINGER BEER, SERVED ON THE ROCKS 9

**LAVENDER SIDECAR**

OUR TAKE ON AN OLD CLASSIC. BRANDY, HOUSE MADE LAVENDER INFUSED HONEY, COINTREAU ORANGE LIQUEUR, FRESH SQUEEZED LEMON JUICE, SHAKEN ICE COLD AND SERVED IN OUR BRANDY SNIFTER WITH A SUPERFINE SUGAR RIM 8

**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

**CAPELLA CADILLAC MARGARITA**

DON JULIO 100% BLUE AGAVE REPOSADO TEQUILA, GRAND MARNIER LIQUEUR, AGAVE NECTAR, FRESH GRAPEFRUIT, ORANGE AND LIME JUICES, SHAKEN ICE COLD ON THE ROCKS 11

**LOS ALTOS MARGARITA**

DON JULIO 100% BLUE AGAVE SILVER TEQUILA, AGAVE NECTAR, FRESH LIME JUICE, SHAKEN ICE COLD SERVED ON THE ROCKS 10

**MOJITO CUBANO**

BACARDI LIMON RUM, MUDDLED MINT, FRESH SQUEEZED LIME JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP, SPLASH OF SODA 8.50

**RASPBERRY MOJITO**

CRUZAN RASPBERRY RUM, RASPBERRY PUREE, MUDDLED MINT LEAVES, FRESH SQUEEZED LIME JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP SPLASH OF SODA 8.50

**STRAWBERRY GINGER MOJITO**

BACARDI LIMON RUM, RIPE STRAWBERRIES, MUDDLED MINT LEAVES, FRESH SQUEEZED LIME JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP TOPPED WITH BUNDABERG AUSTRALIAN GINGER BEER 10

## ICE COLD BEER

**ON TAP**

LAGER DIABLA, DEVIL'S CANYON, BELMONT 5  
 SCOTCH ALE, DEVIL'S CANYON, BELMONT 5

**BOTTLED**

AMSTEL LIGHT	4.50
ANCHOR STEAM	4.50
BUDWEISER	3.75
COORS LIGHT	3.75
CORONA	4.00
CHIMAY RESERVE BLUE	7.50
UNION JACK IPA	4.50
WHITE LIGHTNING WHEAT	4.50
CLAUSTHAULER <b>(NON-ALCOHOLIC)</b>	4

## NON-ALCOHOLIC BEVERAGES

**SPARKLING PINK GUAVA COOLER** - HAND SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR, PINK GUAVA PUREE, SPARKLING SODA 4

**SPARKLING POMEGRANATE LIME COOLER**

HAND SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR, POMEGRANATE AND RASPBERRY PUREES, SPARKLING SODA 4

**SPARKLING HAND SQUEEZED LEMONADE**

HAND SQUEEZED LEMON JUICE, ORGANIC AGAVE NECTAR, SHAKEN ICE COLD AND TOPPED WITH 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 OR ROSE** 4.50

**NO-HEAT-O** MUDDLED MINT, FRESH SQUEEZED LIME JUICE, HOUSE MADE MINT INFUSED SIMPLE SYRUP, SODA 4

## 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 **ONE 4 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 10

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

**FILET MIGNON SLIDER** - BABY ARUGULA, ROASTED ROMA TOMATO, HORSERADISH CREAM **ONE 6 TWO 10 THREE 15 FOUR 20**

**PULLED PORK SLIDER** - HOUSEMADE BBQ SAUCE, MARINATED RED ONIONS **ONE 4 TWO 7 THREE 10 FOUR 13**

**RUSTIC ARTICHOKE** - ORGANIC LOCAL ARTICHOKE STUFFED WITH TOMATOES, PARMESAN CHEESE, TOASTED BREAD CRUMBS, ROASTED TOMATO VINAIGRETTE AND LEMON-CAPER AIOLI FOR DIPPIN' 10

**FRESH DUNGENESS CRAB CAKES**

OVEN ROASTED TOMATOES, WILD BABY ARUGULA, ROASTED RED PEPPER SAUCE 16

**ICE COLD GULF SHRIMP COCKTAIL**

SPICY HOUSEMADE HORSERADISH COCKTAIL SAUCE 12

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

**NEW ORLEANS BBQ PRAWNS** - SUCCULENT, SWEET PRAWNS SMOTHERED IN OUR SPICY, DARK BBQ SHRMP SAUCE, WITH GARLIC HERB MARINATED TOMATOES AND TOASTED LA BREA SOURDOUGH BREAD FOR DIPPIN' 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, AND PICKLED GINGER 10

**SPICY #1 TUNA ROLL** - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SWEET SOY GLAZE, WASABI SAUCE, 9

**SURF & TURF ROLL** - SEARED FILET MIGNON, POACHED JUMBO PRAWN, HORSERADISH CREAM, SWEET SOY GLAZE 11

**BUTTERMILK ONION RINGS** HOUSEMADE FLASH FRIED SWEET JUMBO ONION RINGS WITH OUR SPICY HOUSE KETCHUP 7

**CREAMY CHEESY LA BREA GARLIC BREAD** 4

## SALADS &amp; SOUP

**ASPARAGUS BISQUE**

PARMESANO REGGIANO, SOURDOUGH CROUTONS  
 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

**HOUSE SALAD** - WATSONVILLE 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, ROASTED GARLIC CLOVE, PARMESAN-GARLIC CROUTONS, CREAMY GARLIC CAESAR DRESSING 6.95

**GRILLED SPRING CHOP SALAD** - LOCAL ASPARAGUS, ROASTED RED PEPPERS, BLUE LAKE BEANS, CRISPY CARROTS, GRILLED ONIONS, BABY SPINACH, ROASTED TOMATO VINAIGRETTE 7.50

**'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 34

'AU POIVRE' - 8 OZ CUT, SEARED WITH SPICY GREEN PEPPERCORN-BRANDY "GLACE" 36

POINT REYES BLEU CHEESE CRUSTED - 8 OZ CUT, BLEU CHEESE CRUST 36

HORSERADISH CRUSTED - 8 OZ CUT, HORSERADISH CRUST 36

CRAB CRUSTED FILET - 8 OZ CUT, TOPPED WITH FRESH DUNGENESS CRAB AND CLASSIC BEARNAISE SAUCE 39

SURF AND TURF - 6 OZ FILET AND AUSTRALIAN LOBSTER TAIL, RED WINE DEMI GLACE AND CLASSIC BEARNAISE 54

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 - 18 OZ OF BLACK ANGUS STEAK, SALT AND PEPPER CRUSTED AND SEARED AT 1400 DEGREES WITH A RED WINE DEMI GLACE 37

AMERICAN KOBE FLATIRON STEAK - 10 OZ CUT FROM MISHIMA RANCH, SERVED WITH GARLIC AND HERB BUTTER 33

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, RED CHILI PINEAPPLE SAUCE 26

PRIME RIB THE 'KING OF ROASTS' RUBBED WITH GARLIC & SPICES, SLOWLY ROASTED, SERVED WITH OUR ALMIGHTY CREAMY HORSERADISH SAUCE AND AU JUS 16 OZ CUT 36

THE 32 OZ PORTERHOUSE - THE ULTIMATE IN STEAK! A NEW YORK CUT ON ONE SIDE OF THE BONE AND FILET MIGNON ON THE OTHER. SALT AND PEPPER SEASONED AND SEARED AT 1400 DEGREES TO SEAL IN THE FLAVOR. IF YOU LOVE STEAK - THIS IS THE ONE FOR YOU. SERVED WITH A TRIO OF SAUCES - AU POIVRE, RED WINE DEMI, AND BEARNAISE ##49

THE SAN CARLOS EDUCATION FOUNDATION TOP CHEF COMPETITION WINNER

FILET MIGNON & PRAWNS 8 OZ. CENTER CUT FILET MIGNON, TOPPED WITH PAPRIKA BUTTERED JUMBO GULF SHRIMP, CRISPY DUNGENESS CRAB & ZUCCHINI FRITTERS, ROASTED GARLIC MASHED POTATOES ##42  
SAN CARLOS "TOP CHEF'S"- DEREK TOULOUSE ~ NAN TOULOUSE ~ KAREN BOWEN

SIDES 5

PARMESAN POTATO GRATIN

ROASTED GARLIC MASHED POTATOES

WEDGE CUT STEAK FRIES

LOADED BAKED POTATO

HOUSEMADE FRENCH FRIES

"DOWN TOWN' MAC & CHEESE

BUTTERED CORN

GRILLED LOCAL ASPARAGUS

GARLIC CHILE GLAZED GREEN BEANS

BROCCOLI BEARNAISE

WINE BRAISED MUSHROOMS

HERB ROASTED TOMATOES

SAUTEED BLUE LAKE BEANS

CREAMED SPINACH

CRISPY ONION RINGS

FROM THE DEEP BLUE SEA

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

SEARED DIVER SCALLOPS - ASPARAGUS RISOTTO, SWEET CORN, ENGLISH PEAS, LEMON-CAPER SAUCE 26

ROASTED KING SALMON - GLAZED WITH ORGANIC MISO, JASMINE RICE, SPICY GREEN BEANS, SHIITAKE VINAIGRETTE 25

PISTACHIO CRUSTED WILD ALASKAN HALIBUT - GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION 26

PETRALE SOLE - RUSTIC SMASHED POTATOES, STEAMED BROCCOLINI, LEMON-CAPER BEURRE BLANC 20

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 WITH SPRING VEGETABLES

WILD ALASKAN HALIBUT 25

KING SALMON 24

#1 AHI TUNA 26

FROM THE ROTISSERIE

SPIT-FIRE ROASTED FULTON VALLEY CHICKEN - FREE RANGE 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, COLE SLAW AND FRENCH FRIES 24

CHICKEN & RIBS COMBO - SPIT ROASTED FULTON VALLEY FREE RANGE CHICKEN AND OUR BARBECUE RIBS, COLE SLAW AND FRENCH FRIES 25

HOUSE SPECIALTIES

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

ASPARAGUS RISOTTO - LOCAL ASPARAGUS, SWEET CORN, ENGLISH PEAS, CHERRY TOMATOES, WILD ARUGULA, PARMESAN 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, SLOW ROASTED PRIME RIB, CREAMY HORSERADISH, HOUSEMADE AU JUS 18

LOADED PRIME RIB DIP - THIN SLICED PRIME RIB, CREAMY HORSERADISH, CRISPY ONION RINGS, OVEN ROASTED TOMATOES, HOUSEMADE AU JUS 20

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 12  
ADD BLEU, CHEDDAR OR SWISS CHEESE 1.25 ADD BACON, AVOCADO OR MUSHROOMS 1.50