

COCKTAILS

PASSIONFRUIT MARTINI - SKYY ORANGE VODKA, FRESH LEMON JUICE, PASSIONFRUIT PUREE, ORGANIC AGAVE NECTAR, ICE COLD SERVED UP WITH A SUPERFINE SUGAR RIM 8.50

PREMIUM GREY GOOSE L'ORANGE PASSIONFRUIT MARTINI 10

POMEGRANATE MARTINI - SKYY CITRUS VODKA, HAND SQUEEZED LEMON JUICE, POMEGRANATE PUREE, AGAVE NECTAR, ICE COLD WITH A SUPERFINE SUGAR RIM 8.50

PREMIUM GREY GOOSE CITRUS POMEGRANATE MARTINI 10

KIWI LEMON DROP - SKYY CITRUS VODKA, MUDDLED FRESH KIWIS, FRESH LEMON JUICE, AGAVE NECTAR, ICE COLD WITH A SUPERFINE SUGAR RIM 8.50

PREMIUM GREY GOOSE CITRUS KIWI LEMON DROP 10

BLOOD ORANGE DROP - SKYY ORANGE VODKA, FRESH LEMON JUICE, BLOOD ORANGE PUREE, AGAVE NECTAR, ICE COLD WITH A SUPERFINE SUGAR RIM 8.50

PREMIUM GREY GOOSE L'ORANGE BLOOD ORANGE DROP 10

GREY GOOSE PEAR MARTINI - GREY GOOSE L'POIRE VODKA, FRESH LEMON JUICE, PEAR PUREE, AGAVE NECTAR, ICE COLD, WITH A FLOAT OF SPARKLING WINE 10

SPARKLING WHITE PEACH - ABSOLUT APEACH VODKA, PUREE OF WHITE PEACH, LEMON JUICE, AGAVE NECTAR, FLOAT OF SPARKLING WINE 9.50

BOURBON BACK 9 - BULLEIT BOURBON, ICED TEA, FRESH LEMON JUICE, LUXARDO CHERRY LIQUEUR, AND AMARENA CHERRIES 8

TOMMY'S MARGARITA - HERRADURA SILVER 100% BLUE AGAVE TEQUILA, FRESH LIME JUICE, AGAVE NECTAR, ICE COLD, ON THE ROCKS 8.50

STRAWBERRY MARGARITA - 7 LEGUAS SILVER 100% BLUE AGAVE TEQUILA, MUDDLED STRAWBERRIES, AGAVE NECTAR, SHAKEN ICE COLD, ON THE ROCKS 10

LOS ALTOS MARGARITA - DON JULIO 100% BLUE AGAVE SILVER TEQUILA, AGAVE NECTAR, AND FRESH LIME JUICE, SHAKEN ICE COLD, ON THE ROCKS 10

1942 - DON JULIO 1942 100% BLUE AGAVE TEQUILA, AGAVE NECTAR, FRESH LIME JUICE, SHAKEN ICE COLD ON THE ROCKS 19.42

ADD A GRAND MARNIER FLOAT OR FRESH FRUIT PUREE TO ANY OF OUR MARGARITAS 2

MOJITO CUBANO - BACARDI LIMON RUM, FRESH MUDDLED MINT, LIME JUICE, CANE SUGAR AND A SPLASH OF SPARKLING SODA 7.75

RASPBERRY MOJITO - CRUZAN RASPBERRY RUM, LIME JUICE, FRESH MUDDLED MINT, CANE SUGAR, SPLASH OF SPARKLING SODA 7.50

WATERMELON MARTINI - BACARDI WATERMELON RUM, FRESH MUDDLED WATERMELON, LEMON JUICE, AGAVE NECTAR, ICE COLD WITH A SUPERFINE SUGAR RIM, SPLASH OF CHAMPAGNE 9.

SPARKLING PINK GUAVA COOLER

HAND SQUEEZED LIME JUICE, ORGANIC AGAVE NECTAR, PINK GUAVA PUREE, SPARKLING SODA 4.00

'NO'JITO HAND SQUEEZED LIME JUICE, MINTED SIMPLE SYRUP, MUDDLED FRESH MINT AND SPARKLING SODA 4.00

SPARKLING POMEGRANATE LIME COOLER

FRESH LIME JUICE, ORGANIC AGAVE NECTAR, POMEGRANATE AND RASPBERRY PUREES, SPARKLING SODA 4.00

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 4.00

VIGNETTE WINE COUNTRY SODAS

PREMIUM SODAS, NATURALLY SWEETENED WITH JUICE OF CALIFORNIA VARIETAL WINE GRAPES.

PINOT NOIR, CHARDONNAY OR ROSÉ 4.50

FOR YOUR SAFETY AND OTHERS, PLEASE DRINK RESPONSIBLY

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, HORSE RADISH 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

ROASTED LOCAL ARTICHOKE - JUMBO WATSONVILLE ARTICHOKE, WARM TOMATO-GARLIC VINAIGRETTE, PARMEASN CHEESE, LEMON-CAPER AIOLI 9

KOBE SLOPPY JOE SLIDER - MISHIMA RANCH KOBE BEEF **ONE 4 TWO 7 THREE 10 FOUR 13**

FILET MIGNON SLIDER - BABY ARUGULA, ROASTED ROMA TOMATO, HORSE RADISH CREAM **ONE 5 TWO 9 THREE 13 FOUR 17**

BBQ SLOW ROASTED PULLED PORK SLIDER MARINATED RED ONIONS **ONE 4 TWO 7 THREE 10 FOUR 13**

GO TO TOWN SLIDER TRIO - TRY ONE OF EACH 12

FRESH DUNGENESS CRAB CAKES

CITRUS SALAD, LEMON CAPER AIOLI 16

ICE COLD GULF SHRIMP COCKTAIL

SPICY HOUSEMADE HORSE RADISH COCKTAIL SAUCE 11

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

NEW ORLEANS BBQ PRAWNS - SUCCULENT, SWEET PRAWNS SMOTHERED IN OUR SPICY, DARK BBQ SHRIMP SAUCE, WITH GARLIC HERB MARINATED TOMATOES AND TOASTED LA BREA SOURDOUGH BREAD FOR DIPPIN' 12

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, HORSE RADISH 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 & SOUP**

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

SPRING GRILLED SALAD - CHILLED SEASONAL SALAD WITH ORGANIC SPINACH, GRILLED LOCAL ASPARAGUS, CARROTS, ONIONS, ROASTED BELL PEPPERS, SWEET CORN, FETA CHEESE, ROASTED TOMATO VINAIGRETTE 8

CLASSIC CAESAR - CRISP HEARTS OF ROMAINE, PARMESANO REGGIANO CHEESE, ROASTED GARLIC CLOVE, PARMEASAN-GARLIC CROUTONS, CREAMY GARLIC CAESAR DRESSING 6.95

'THE ORIGINAL' WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE 7.50

ROASTED TOMATO BISQUE - PARMESANO REGGIANO, GARLIC 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**

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 32

'AU POIVRE' - 8 OZ CUT, SEARED WITH SPICY GREEN PEPPERCORN-BRANDY "GLACE" 34

POINT REYES BLEU CHEESE CRUSTED - 8 OZ CUT, BLEU CHEESE CRUST 34

HORSERADISH CRUSTED - 8 OZ CUT, HORSERADISH CRUST 34

CRAB CRUSTED FILET - 8 OZ CUT, TOPPED WITH FRESH DUNGENESS CRAB AND CLASSIC BEARNAISE SAUCE 38

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

HAND CUT STEAKS

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 36

NEW YORK STEAK - GRILLED 14 OZ CORN-FED NEW YORK STEAK 33

PRIME RIB THE 'KING OF ROASTS' RUBBED WITH GARLIC & SPICES, SLOWLY SPIT FIRE ROASTED, SERVED WITH OUR ALMIGHTY CREAMY HORSERADISH SAUCE AND AU JUS 16oz cut 34.95

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

SIDES 5

BLEU CHEESE POTATO GRATIN

ROASTED GARLIC MASHED POTATOES

WEDGE CUT STEAK FRIES

LOADED BAKED POTATO

FRENCH FRIES

DOWN TOWN' MAC & CHEESE

BUTTERED SWEET CORN

SAUTEED BLUELAKE GREEN BEANS

GRILLED LOCAL ASPARAGUS

BROCCOLI BEARNAISE

WINE BRAISED MUSHROOMS

HERB ROASTED TOMATOES

CREAMED SPINACH

CRISPY ONION RINGS

FROM THE DEEP BLUE SEA

SEARED SASHIMI GRADE AHI TUNA - STICKY RICE, PEA SHOOTS, SPICY MUSTARD, SHERRY-SOY BUTTER 26

SEARED HOKKAIDO SCALLOPS - ASPARAGUS & SHIITAKE RISOTTO, ROASTED TOMATO BUERRE BLANC 25

ROASTED KING SALMON - ORGANIC SALMON, CRISPY POTATO, SPINACH, BRAISED LEEKS, CHIMICHURRI VINAIGRETTE 24

PISTACHIO CRUSTED ALASKAN HALIBUT - GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION 25

PETRALE SOLE - RUSTIC SMASHED POTATOES, STEAMED BROCCOLINI, LEMON-CAPER BEURRE BLANC 19

HARDWOOD GRILLED FISH

SIMPLY SEASONED WITH SEA SALT AND BLACK PEPPER, SERVED WITH ORGANIC SEASONAL VEGETABLES

ALASKAN HALIBUT 24

AHI TUNA 25

KING SALMON 23

FROM THE ROTISSERIE

SPIT-FIRE ROASTED FULTON VALLEY CHICKEN - FREE RANGE CHICKEN MARINATED WITH A SPECIAL BLEND OF HERBS AND SPICES, GARLIC MASHED POTATOES, CABERNET BRAISED MUSHROOMS 17

BARBECUE BABY BACK RIBS - SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE, COLE SLAW AND FRENCH FRIES 23

CHICKEN & RIBS COMBO - SPIT ROASTED FULTON VALLEY FREE RANGE CHICKEN AND OUR BARBECUE RIBS, COLE SLAW AND FRENCH FRIES 24

HOUSE SPECIALTIES

MESQUITE GRILLED LAMB LOIN - RUSTIC SMASHED POTATOES, SLOW ROASTED TOMATOES, PORCINI MUSHROOM JUS 29

FLIER'S TERIYAKI SKIRT STEAK - TONY'S FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS 24.95

WOODFIRE GRILLED PORK TENDERLOIN - BRINED PORK LOIN FROM COLEMAN RANCH, CHIPOTLE MASHED POTATOES, GRILLED ASPARAGUS, RED CHILI PINEAPPLE SAUCE 25

ASPARAGUS RISOTTO - ENGLISH PEAS, SHIITAKE MUSHROOMS, GRILLED CORN SALSA, PARMESAN REGGIANO 17

SPIT FIRE ROASTED CHICKEN ENCHILADAS - FILLED WITH ROTISSERIE CHICKEN & MELTED CHEESES, HOUSE RED SAUCE AND SOUR CREAM 16.95

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 17.50

BBQ PULLED PORK SANDWICH - SLOW ROASTED PULLED PORK, HOUSE BBQ SAUCE, MARINATED RED ONIONS 14

KOBÉ SLOPPY JOE - MISHIMA RANCH AMERICAN KOBÉ, TOASTED SWEET BUN, HOUSEMADE COLE SLAW 14

TOWN FILET BURGER - HOUSE GROUND PREMIUM FILET BURGER, LETTUCE, TOMATO, PICKLE, ONION, HOUSE SAUCE 10.75
ADD BLEU, CHEDDAR OR SWISS CHEESE .95 ADD BACON, AVOCADO OR MUSHROOMS 1.50