

## CRAFT COCKTAILS

**TREUSE** *sauza blue tequila, fresh lemon juice, lavender syrup, green chartreuse* 17

**MERCADITO** *sauza blue tequila, muddled fresh cucumber & jalapeno, fresh lime juice, agave nectar* 17

**MANGO MAI TAI** *crusan white rum, mango puree, chipotle, fresh lemon juice agave* 17

**KENTUCKY BUBBLE BATH** *knob creek rye whiskey, sweet vermouath, lemon juice, lavender syrup* 17

**BOURBON BLOOM** *maker's mark bourbon, st. germain liqueur, lime juice, mint* 17

**AMETHYSTOS** *amethyst gin, st. germain, muddled blackberries, fresh lemon juice, lavender syrup* 17

**PIRLO** *aperol, prosecco, orange peel* 15

## CASA CLASSICS

**MOSCOW MULE** *beluga russian vodka, lime juice, ginger beer* 16

**THE PERFECT PEAR** *absolut poire, pear puree, lemon juice, thyme* 16

**BLACKBERRY SMASH** *maker's mark bourbon, fresh lime juice, black berries, sage, angostura bitters, mezcal mist* 16

## BARREL AGED COCKTAILS

*Enjoy a classic pre prohibition style cocktail that has been aged in our very own oak barrels, resulting in richer depth of flavor and complexity.*

**BROOKLYN** *buffalo trace bourbon, carpano antica vermouath, buffalo trace white dog mash #1, luxardo liqueur, orange bitters* 17

**BOULEVARDIER** *makers mark bourbon, campari, carpano antica vermouath* 17

**VIEUX CARRE** *knob creek whiskey, el presidente brandy, benedectine, carpano antica vermouath, Bitters* 17

## CIDER

**SAMUEL SMITH'S** 5%, organic cider, england 8

## DRAFT BEERS

**STELLA ARTOIS**  
5%, european pale lager, belgium 7.5

**BITBURGER PREMIUM PILS**  
4.8%, pilsner, germany 7.5

**STONE ARROGANT BASTARD**  
7.2%, strong ale, california 7.5

**GUINNESS**  
4.2%, irish dry stout, ireland 7.5

**ROGUE DEAD GUY ALE**  
6.5%, mailbock-style ale, oregon 7.5

**DUVEL STRONG PALE ALE**  
8.6 %, belgium 7.5

**REISSDORF KÖLSCH**  
4.8%, köschbiers, germany 7.5

**GOLDEN ROAD 2020 IPA**  
7.4%, india pale ale, california 7.5

**BEER TASTER FLIGHT**  
choose any 4 tap beers 8

## BOTTLED BEER

**LAGUNITAS IPA**  
6.2%, india pale ale, california 7.5

**OLD SPECKLED HEN**  
5.2%, english pale ale, england 8

**ALLAGASH**  
5.2%, belgian white, maine 7.5

**OLD RASPUTIN**  
9%, russian imperial stout, california 8

**SCRIMSHAW**  
4.4%, german pilsner, california 7

**VICTORIA**  
4%, vienna lager, mexico 7.5

**CORONA EXTRA**  
4.6%, american lager, mexico 7.5

**AMSTEL LIGHT**  
3.5%, european light lager, netherlands 7.5

**ANCHOR STEAM BEER**  
4.9%, san francisco 7.5

## SUSHI 5.30-10.30pm

**SASHIMI OR NIGIRI** 8 pieces 29

**MAKI**  
rainbow 24  
negihama 17  
spicy tuna 16  
tempura shrimp 16  
eel & avocado 15

## SEAFOOD

**YELLOWTAIL CRUDO** *pickled mushrooms, crispy garlic & chive* 17

**PACIFIC RED SNAPPER CRUDO** *botarga, lemon & arugula* 17

**MAINE LOBSTER CRUDO** *black truffle, green apple & california caviar* 23

**CRISPY CALAMARI** *castelvetrano, olives, fresno peppers, lemon aioli* 17

**STEAMED MUSSELS** *white wine, butter, garlic & shallots* 17

**SANTA BARBARA ROCK COD "FISH & CHIPS"** *thick cut fries, malt vinegar, tartar sauce* 26

**GRILLED OCTOPUS** *pee wee potatoes, green beans, Kalamata olives, lemon & olive oil* 19

**DUNGENESS CRAB CROSTINI** *country bread, green jalapeno & garlic aioli* 19

**LINGUINE** *steamed clams, spicy fennel sausage, white wine & garlic* 26

## VEGETARIAN

**CRISPY ARTICHOKEs** *black olive dust, lemon & mint* 9.5

**GUACAMOLE & WARM TORTILLA CHIPS** *charred tomatillo salsa* 14.5

**ROASTED BEETS** *burrata, castelvetrano olives, oranges & capers* 15

**TUSCAN KALE** *almonds, parmesan, chili & lemon vinaigrette* 12.5

**MINISTRONE** *tuscan vegetables soup with bread, white beans, kale & black olives* 11.5

**BUCATINI POMODORO** *san marzano tomatoes, basil, pecorino and olive oil* 18

**BURRATA BRUSCHETTA** *arugula, slow roasted tomatoes & salsa verde* 15

**CALIFORNIA FARMSTEAD CHEESE** *artisanal cheese selection, spiced almonds, membrillo & grilled bread* 3 for 18 / 5 for 26

## PIZZA

**MARGHERITA** *san marzano tomato, basil & mozzarella* 16

**PROSCIUTTO** *mozzarella, garlic, olives & rucola* 20

**FUNGHI** *roasted mushrooms, burrata & sage* 18

**CARNE** *house made pork sausage, sopressata & molisana* 19

**AL MAR** *shrimp, mussels, clams, calamari, octopus & oregano* 21

## MEAT

**SALUMI** *selection of cured meats, pickles, mustard & grilled bread* 3 for 16 / 5 for 25

**GRASS-FED BEEF BURGER** *1000 island, aged cheddar, tomato, bibb lettuce & malt fries* 22.5

**CARPACCIO** *pine nuts, arugula, aged parmesan & crispy garlic* 17

## RAW BAR 5.30-10.30pm

**CHILLED SHELLFISH PLATTER**  
4 oysters, 2 clams, 4 shrimp, 6 mussels  
& ½ lobster 40  
add King Crab 62

**EAST & WEST COAST OYSTERS**  
half dozen, sherry mignonette 20

**JUMBO SHRIMP COCKTAIL**  
grapefruit aioli 19

## WINES BY THE GLASS *glass/carafe*

### SPARKLING

**ROSE SPARKLING**, Mumm Brut, California, NV 17

**SPARKLING** Mumm Brut Reserve, California, NV 14

**PROSECCO** Mionetto, NV 12

**CHAMPAGNE** Perrier Jouet Brut, France, NV 22

**CHAMPAGNE** Heidsieck Monopole, Rose, France, NV 26

### WHITE

**WINE OF THE WEEK** 13/52

**VERMENTINO** Argiolas Costamolino, Sardinia, Italy 11 14/26

**PICPOUL DE PINET** Dom. Julie Benau "Libero", France 12 14

**SAUVIGNON BLANC** Ferrari Carano Fume Blanc, Sonoma County, 13 14

**PINOT GRIGIO** Stemmari Organic, sicily 13 14/26

**GEWURTZTRAMINER** Trimbach, Alsace, France 11 15/28

**SAUVIGNON/SEMILLON** Ch. Lamonthé-Bouscaut, Graves 11 17/32

**CHARDONNAY** Coppola "Director's Cut", Russian River 12 15/26

**CHARDONNAY** Beringer "Private Reserve", Napa Valley 12 26

**CHARDONNAY** Miner, Napa Valley 13 16/30

**RIESLING** Schloss Johannisberg, Rheingau 11 15/28

**VIOGNIER** Arrowood "Saralee's Vineyard", Russian River 11 19/36

### ROSÉ

**GRENACHE ROSÉ** Listel, Languedoc 13 15

### RED

**WINE OF THE WEEK** 13/52

**PINOT NOIR** Davis Bynum, Russian River 12 16/28

**PINOT NOIR** Duckhorn "Golden Eye" Napa 11 24/46

**MERLOT-CABERNET** Ch. Lamont Bouscaut, Graves 09 18/34

**MERLOT** Mantanzas Creek, Sonoma County 11 16/30

**MALBEC** Achaval Ferrer, Mendoza, Argentina 13 15

**CABERNET SAUVIGNON** Mt. Veeder Napa Valley 12 20/34

**CABERNET SAUVIGNON** Overture by Opus One, Napa Valley NV 35

**CABERNET SAUVIGNON** Jordan, Napa Valley 10 24/46

**SYRAH** Kita "Camp 4 Vineyard", Santa Ynez 11 24/40

**CANNONAU** Argiolas Costera, Sardinia, Italy 11 14/26

**ZINFANDEL** Ridge "Three Valleys", Sonoma County 11 15/28

## SANGRIA

**SANGRIA** zinfandel, spiced rum, cointreau, spices, fresh fruit, fresh juices 12

## SAKE

**GEKKEIKAN** (junmai daigingo) 300ml 21

**TYKU** (junmai ginjo) 330ml 23

**YOSHI NO GAWA** (junmai) 300ml 20

**SHIMIZU NO MAI** (unfiltered) 300ml 21

**MOMOKAWA** (nigorigenshu) 300ml 21

*Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness*