



Cold Beer

Craft Kitchen

Crisp Cocktails

FLATBREADS

Margherita	10
Farm Fresh Basil, Mozzarella Cheese and Roma Tomatoes	
Smoked Brisket	11
House Smoked Brisket, 12Sixty BBQ Sauce Melted Mozzarella Cheese, Gorgonzola Crumbles & Granny Smith Apple Slivers	
BBQ Chicken	11
Grilled Chicken, 12Sixty BBQ Sauce, Mozzarella Cheese + Red Onions	
Chorizo	10
Spiced Chorizo Sausage, Crushed Tomatoes Wild Mushrooms + Crème Fraîche	

DIVVY

Chicken Flautas	9
Rolled Flour Tortilla filled with Chicken + Cheddar Cheese, lightly fried. Topped with Chipotle Crema, Queso Fresco and Cilantro	
Roasted Brussel Sprouts	10
Pork Belly, Balsamic Glaze and a Fried Egg	
Thai Chicken Lettuce Wrap	11
Grilled and Thai Spiced Chicken, Bibb Lettuce, Sesame Soy, Toasted Cashews and Sweet Citrus Chili Sauce	
Buffalo Chicken Lollipop Wings	13
Served with our own Gorgonzola Dip	
Ahi Poke	13
Sushi-Grade Ahi, Avocado, Soy Glaze, and Wasabi + Wonton Crips	
Fried Calamari	12
Dip Into Chili Garlic Aioli, Sweet Chili Sauce or Wasabi Mayonnaise	
Quesadillas - Three Ways	
Smoked Brisket	12
Flour Tortilla filled and grilled with Cheddar + Pepper Jack Cheeses + Dash of BBQ Sauce	
Pulled Pork	11
Flour Tortilla filled and grilled with Cheddar and BBQ Sauce	
Chicken Tinga	10
Rolled Flour Tortilla filled with Cheddar + Jack Cheeses, grilled and topped with Chipotle Sour Cream	
Artisan Tater Tots	10
Shredded + Fried Idaho Potatoes topped With Monterey Jack Cheese + Pico De Gallo + Sour Cream + Cilantro	
Popcorn Chicken	9
Choice of Dip: Honey BBQ, Chili Garlic Aioli or Traditional Buffalo	

BURGERS

Grass Fed Angus Beef or Vegan Patty
Brioche Bun | Served with Fries

Nacho Burger	13
Monterey Jack + Pecorino Cheese Sauce Pico De Gallo, Grilled Jalapeño and Tortilla Chip Crumbles	
Smoked Gouda + Bacon Burger	14
Cayenne + Tequila Bacon Jam, Smoked Gouda Cheese, Grilled Onions	
Western Bacon Cheeseburger	15
Bacon, Cheddar Cheese, 12Sixty BBQ Sauce, Beer Battered Onion Rings Butter Lettuce & Tomato	
Kitchen Sink Burger	14
Jalapeño Spiced Bacon, Fried Egg Avocado, Pepper Jack Cheese, Potato Crisp Chipotle Aioli, Butter Lettuce & Tomato	
Harris Ranch Chopped Steak	13
White Cheddar Cheese, Wild Arugula Tomatoes & a Balsamic Reduction	

SLIDERS

Served with Fries

Pulled Pork	12
Mesquite Smoked Pulled Pork, 12Sixty BBQ Sauce, Havarti Cheese Caramelized Onions	
Steak	13
Slow Roasted Top Sirloin topped with grilled onions and Bleu Cheese Crumbles	
The Classic	12
Grass Fed Angus Beef, American Cheese, Lettuce, Tomato & Ketchup	

SANDWICHES

Served with Fries

Caprese	11
Sliced Mozzarella, Tomatoes, Balsamic Marinated Arugula + Red Onions, Basil Aioli Served on Grilled Ciabatta	
+ Pesto Sauced Roasted Chicken	12
Cubano	13
Pulled Pork, Smoked Ham, Swiss Cheese House Pickles, Ground Dijon Aioli Served on a Pressed Baguette	
Chili Rubbed Sirloin Dip	14
Provolone Cheese, Horseradish Cream Chipotle Cilantro Jus French Baguette	
Chicken Ciabatta	13
Applewood Smoked Bacon, Avocado, Basil Aioli, Bibb Lettuce, Swiss Cheese Sliced Roma Tomatoes	
Peppered Pastrami Reuben	12
Havarti Cheese, Washington Apple Slaw Stone Ground Mustard on Grilled Marbled Rye	
Artisan Grilled Cheese	11
Cheddar, Havarti & Brie Cheese Grilled Sour Dough with Tomato Soup	

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

STREET TACOS

Pulled Pork Tacos	10
[3] Mesquite Smoked Pulled Pork, Cilantro Slaw + Cotija Cheese	
Crispy Fish Tacos	10
[3] Ale Battered & Fried Cod Avocado, Cabbage Slaw, Queso Fresco	

SALADS

Ahi Tuna Salad	15
Sushi Grade Ahi Tuna Seared Rare Micro-Greens, Tomatoes, Toasted Almonds, Wonton Strips Wasabi Vinaigrette	
Ranchers Steak Salad	16
Chili Rubbed N.Y. Strip, Mixed Greens Grape Tomatoes, Roasted Red Peppers, Gorgonzola Cheese & Crispy Fried Onions Chimichurri Vinaigrette	
Chopped Cobb	14
Mixed Greens tossed with Applewood Smoked Bacon, Avocado, Cannellini Beans, Diced Grilled Chicken, Gorgonzola Cheese, Grape Tomatoes, Hard-Boiled Egg, Onion Straws Herb Goddess Dressing	

MAINS

Fish + Chips	15
Beer Battered & Fried Cod Garlic-Caper Remoulade French Fries	
Chipotle Sirloin Steak Skewers	17
Sweet Peppers & Onions Basmati Rice	
Pappardelle with Shrimp	20
Roasted Poblano Pepper Cream Sauce, Charred Grape Tomatoes, Cotija Cheese & Fresh Herbs	
New York Strip	26
Cilantro Chimichurri + Balsamic Reduction Served with Chorizo Hash & Seasonal Vegetables	
Ribeye Bone Marrow	31
Baby Red Smashed Potato with Parmesan Shavings Farm Fresh Vegetables Guajillo Butter	
Air Crusted Chicken	23
Lemon Butter Served with Red Quinoa Seasonal Vegetables	
Miso Marinated Salmon	18
Pan Seared Served with Coconut Rice and Farm Fresh Vegetables	
Spinach Ravioli	16
Spinach + Ricotta Stuffed Ravioli with Sautéed Spinach, Fresh Garlic and Sundried Tomatoes in a Pecorino Cream Sauce	

SIDES

Pulled Pork Pozole	8
Onion Rings	7
Soup of the Day	6
Tomato Soup	6
House Garden Salad	5
Fries	5

WINES BY THE GLASS

Chateau Ste Michelle Riesling	8
Folonari Pinot Grigio	7
Murphy Goode Sauvignon Blanc	7
La Terre Chardonnay	6
Callaway Chardonnay	7
Kendall Jackson Chardonnay	8
Murphy Goode Pinot Noir	7
La Terre Merlot	6
La Terre Cabernet Sauvignon	6
Murphy Goode Cabernet Sauvignon	7
1000 Stories Zinfandel	7

DESSERT

Cheesecake Egg Rolls	6
Strawberry Compote Caramel Drizzle	
Brunnel Cake	7
Brownie & Chocolate Chip Cookie Dough Funnel Cake Battered & Fried Served with Vanilla Bean Ice Cream	
Seasonal Cobbler	8
Seasonal Fruit Cinnamon Ice Cream Ask Your Server for Today's Selection	
Gualillo Chocolate Cake	8
Mexican Vanilla Bean Ice Cream	
Bread Pudding	6
Brioche Bread, Caramel & Pecan Crumble Served with Mexican Vanilla Ice Cream	
Scoop Ice Cream or Sorbet	4
Ask Your Server for Today's Flavors	

CRAFT BEER | DRAFT

805 Blonde Ale
Ballast Point Sculpin IPA
Stone Delicious IPA
Lagunitas IPA
Bootleggers Roco Red
Bootleggers Old World Hefeweizen
Ballast Point Passing Haze IPA
Santa Monica 310 CA Blonde Ale
Santa Monica Witbeir
Dofish 90min IPA
Elysian Space Dust IPA
Golden Road Get Up Off That Brown
3 Weavers Seafarer Kolsh

BEVERAGES

12Sixty Lemonade	4
Housemade Lemonade + Splash of Blood Orange Juice	
Arnold Palmer	4
Iced Tea	3
Sodas	3
Bottled Water Still	4
Sparkling Water 16 Oz	6

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An 18% gratuity will be added to parties of six or more.