

Hy

Y BAR

*california state food code requires us to inform you that consuming raw or undercooked meats, seafood & eggs may increase your risk of food borne illnesses

BEER

Michelob Ultra	6
Stella Artois	7
Corona	7
Sam Adams Seasonal	7
Sam Addams	7
Sierra Nevada	7
805	7
Space Dust IPA	8
Angry Orchard	7

KETEL ONE BOTANICAL SPRITZER

Ketel One Grapefruit Rose	10
Ketel One Cucumber Mint	10
Ketel One Peach Orange Blossom	10
Bucket of Six Ketel Spritzers	50

PROHIBITION POPS

Daq 33 margarita popsicle	12
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WINES BY THE GLASS

Sparkling

Bisol Prosecco	12
Domaine Chandon	12
Chandon Garden Spritz	12
Domaine Chandon Rosé	12
Schramsberg Blanc De Blanc	20
Schramsberg Brut Rosé	20

White

Cliff Lede Sauvignon Blanc	14
Stewart Sauvignon Blanc	15
Grgich Hills Chardonnay	16
Artesa Chardonnay	14

Rosé

Flowers	18
Whispering Angel	14
Grgich	16

Red

Cuvaison Pinot Noir	25
Patz & Hall Pinot Noir	20
Round Pond Cabernet Sauvignon	20
Faust Cabernet Sauvignon	28
Ehlers Portrait Proprietary Red	25
Sinegal "Devil In The Details" Cabernet Sauvignon	25

COCKTAILS

Endless Summer

Vodka, Limoncello, Strawberry
Basil Simple Syrup, Lemon Juice

16

Spring Fling

Gin, Lime Juice, Guava Puree
Simple Syrup, Basil

16

Pimmlet

Gin, Pimms, Lime Juice, Sugar, Mint
Cucumber

16

So-Yo Paradise

Spiced Rum, Lime Juice, Pineapple Juice,
Coconut Water

16

Blushing Rose

Yuzu Liqueur, Rose Simple Syrup
Chandon Rosé

16

Hibiscus Sparkler

Blanco Tequila, Lime Juice
Hibiscus Tea Syrup, Chandon Rosé

16

Lost Paloma

Blanco Tequila, Grapefruit Juice,
Chartreuse Triple Sec, Float Mezcal

16

Blackberry Smash

Bourbon, Lime Juice, Simple Syrup,
Angostura Bitters, Blackberries

16

Roaring 22's

Bourbon, Honey Simple Syrup
Grapefruit Juice

16

MOCKTAILS (ZERO ALCOHOL)

GARDEN & TONIC

Seedlip Garden & Mediterranean Tonic
15

Orange Blossom Highball

Seedlip Grove, Honey Syrup, Orange
Flower Water, Club Soda
15

HY Mule

Seedlip Garden, Simple Syrup, Lime
Juice, Cucumber, Mint, Ginger Beer
15

HELLA COCKTAIL CO.

DRY AROMATIC

10

HELLA COCKTAIL CO.

SPRITZ AROMATIC

10

For The Table

Marinated Olives

8

Cheese & Charcuterie

Local & Imported Cheeses, Cured Meats, Local Honey, Pickled Vegetables, Crostini

37

Guacamole

Pickled Jalapeños, Lemon Crema
House Made Tortilla Chips

15

Burrata

Apricot Chutney, Grilled Baguette

18

Crispy Chicken Wings

Spicy Aioli, Fresh Herbs, Peanuts
Lime

16

Sliced Seasonal Fruit

14

French Fries

7

Truffle Parmesan Fries

10

Aioli Sides / 2ea

Spicy Sriracha, Black Garlic, Truffle

Soups & Salads

Tomato Gazpacho

Olive Oil baguette, Croutons,
Cucumber Relish, Basil

14

Organic Mixed Greens

K&J Orchard Fruit,
Candied Walnuts,
Red Wine Vinaigrette

14

La Quercia Prosciutto

K&J Stone Fruit,
Maple Sherry Gastrique,
Goat Cheese,
Baquette Crostini, Basil, Mint,
Arugula

18

Tomato Bruschetta

Grilled Multi-Grain Toast,
Burrata,
Marinated Tomatoes,
Pepper Mignonette,
Fleur De Sel,
Balsamic Reduction, Basil,
Arugula, Frisee

18

Add To Any Salad:

Grilled Organic Chicken
Breast

14

Wild King Salmon

18

Sandwiches

Steak Sandwich

Skirt Steak, Horse Radish Cream
Caramelized Onions, Arugula
Crispy Fries

23

Grilled Cheese

Aged Cheddar, Gruyere, Brioche
Seasonal Soup

17

BLT

Toasted Model Bakery Multigrain
Nueske Bacon, Local
Heirloom Tomatoes, Avocado
Pickled Onions, Little Gem Lettuce
Sriracha Aioli

18

Heritage Oak Burger

Grass-Fed Beef, Little Gem
Lettuce, House Pickled Onions
Heirloom Tomato
Crispy Fries

18

Add Cheddar **3** Add Bacon **4**
Add Mushrooms **4**

Mains

Roasted Chicken

Seasonal Vegetables, Natural
Jus

32

Wild King Salmon

Seasonal Vegetables,
Citrus Vinaigrette

35

Steak Frites

11 oz Prime New York Strip
Foraged Mushrooms, Red Wine-
Onion Marmalade Crispy Fries

48

DESSERT

PANNA COTTA

Mixed Berries, Almond
Crumble, Fresh Mint, Lime Zest

12

FRESH BAKED COOKIES

8

MILKSHAKES

Chocolate

Vanilla

Strawberry

10

BERRY SMOOTHIE

11

GREEN SMOOTHIE

11

