



BAR MENU

EVERYDAY 3PM-5PM



APPS

Chips & Dip (V,GF) \$ 6
freshly fried potato chips | french onion dip

Fries (V,GF) \$ 7
skinny fries | roasted garlic dip

Chicken Wings (GF) \$ 12
(6) jumbo wings | Old Bay dry rub or buffalo ranch or bleu cheese

Baked Brie (V) \$ 15
figs | pistachio | crostini

Caramelized Brussels (V,GF) \$ 11
brussels sprouts | garlic maple glaze | shaved parmesan

Crab Cakes \$ 16
seaweed salad | house tartar sauce

Coconut Shrimp \$ 14
sweet chili dip | lemon

SOUP & SALAD

House Salad (V,GF) \$ 12
mixed greens | pickled pear | gorgonzola cheese | candied walnuts | balsamic vinaigrette
add: salmon +8 | chicken +6 | crab cake +8 | steak +12

Classic Caesar (V) \$ 12
romaine | creamy caesar | buttery croutons | parmesan
add: salmon +8 | chicken +6 | crab cake +8 | steak +12

K.A.C. Salad (V,GF) \$ 14
kale | avocado | crispy chick peas | carrots | dried cranberries | sunflower seeds | queso fresco | tahini vinaigrette
add: salmon +8 | chicken +6 | crab cake +8 | steak +12

Baja Cobb Salad (GF) \$ 18
romaine | chicken | bacon | avocado | black beans | roasted tomato | queso fresco cheese | chopped egg | cilantro pepita dressing

Boston Style Clam Chowder \$ 6 | 9
clams | bacon | potatoes | parsley

2091 Chili (GF) \$ 6 | 9
all beef | cheddar cheese | onions | sour cream

MAINS

(2) Fish Tacos (GF) \$ 12
mahi-mahi | cabbage | queso fresco | chipotle crema | cilantro | corn tortilla | lime
add side: fries +4 | potato chips +3 | side caesar +6

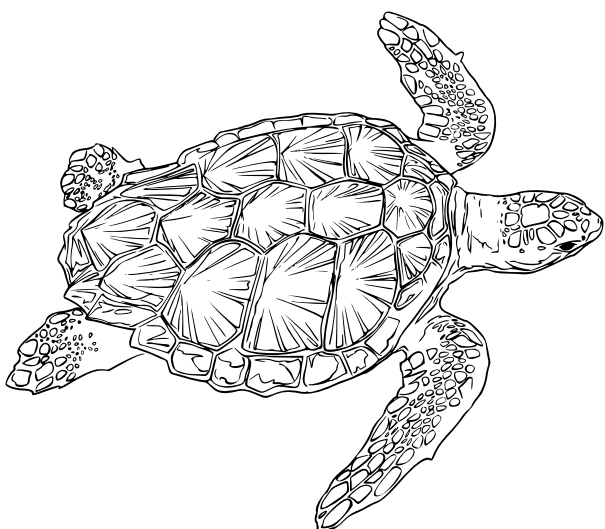
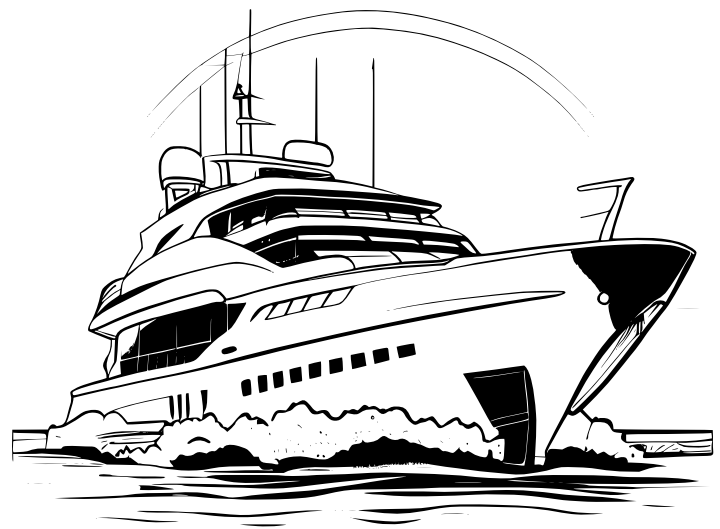
Club Burger \$ 16
1/3 lb patty | Tillamook white cheddar | confit tomatoes | red onions | house spread | brioche bun
sub: homemade veggie burger | gluten free bun +\$1
add: bacon +2 | avocado +2
choice of: fries | potato chips | side salad

Chicken Caesar Wrap \$ 17
chicken breast | romaine lettuce | red onions | parmesan cheese | breadcrumbs | dressing
add: bacon +2 | avocado +2
choice of: fries | potato chips | side salad

Short Rib Dip \$ 18
red wine braised beef | swiss cheese | onions | mushrooms | french roll | jus
choice of: fries | potato chips | side salad

Sausage Sandwich \$ 16
chicken andouille | house sauerkraut | whole grain mustard | french roll
choice of: fries | potato chips | side salad

Chicken Tenders \$ 14
choice of: BBQ sauce | ranch | honey mustard
choice of: fries | potato chips | side salad



DESSERT



Brown Butter Cake
brandy caramel apples | vanilla ice cream
\$ 9

Cookie Skillet
chocolate chip | chocolate sauce | vanilla ice cream
\$ 8

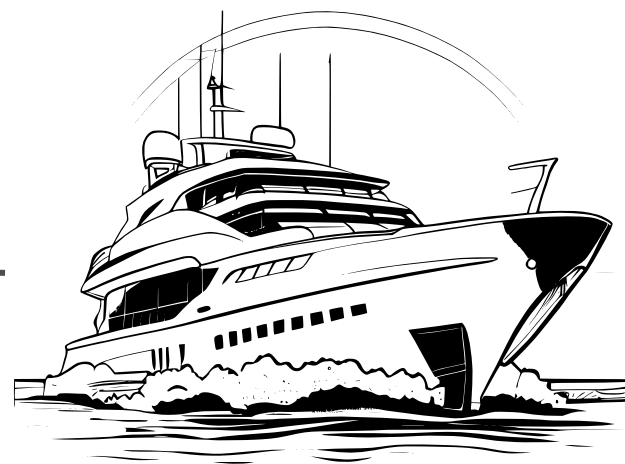
Vanilla Ice Cream
add: caramel or chocolate sauce +1
\$ 4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. A 18% service charge and 7.75% CA Sales Tax is added to all checks. There is a split plate charge of \$3.



LUNCH

FRIDAY - SUNDAY
12PM - 3PM



APPS

- Chips & Dip** (V, GF) \$ 6
freshly fried potato chips | french onion dip
- Fries** (V, GF) \$ 7
skinny fries | roasted garlic dip
- Chicken Wings** (GF) \$ 12
(6) jumbo wings | Old Bay dry rub or buffalo ranch or bleu cheese
- Caramelized Brussels** (V, GF) \$ 11
brussels sprouts | garlic maple glaze | shaved parmesan
- Crab Cakes** \$ 16
seaweed salad | house tartar sauce
- Coconut Shrimp** \$ 14
sweet chili dip | lemon

SOUP & SALAD

- House Salad** (V, GF) \$ 12
mixed greens | pickled pear | gorgonzola cheese | candied walnuts | balsamic vinaigrette
add: salmon +8 | chicken +6 | crab cake +8 | steak +12
- Classic Caesar** (V) \$ 12
romaine | creamy caesar | buttery croutons | parmesan
add: salmon +8 | chicken +6 | crab cake +8 | steak +12
- K.A.C. Salad** (V, GF) \$ 14
kale | avocado | crispy chick peas | carrots | dried cranberries | sunflower seeds | queso fresco | tahini vinaigrette
add: salmon +8 | chicken +6 | crab cake +8 | steak +12
- Baja Cobb Salad** (GF) \$ 18
romaine | chicken | bacon | avocado | black beans | roasted tomato | queso fresco cheese | chopped egg | cilantro pepita dressing
- Boston Style Clam Chowder** \$ 6 | 9
clams | bacon | potatoes | parsley
- 2091 Chili** (GF) \$ 6 | 9
all beef | cheddar cheese | onions | sour cream

MAINS

- (2) Fish Tacos** (GF) \$ 12
mahi-mahi | cabbage | queso fresco | chipotle crema | cilantro | corn tortilla | lime
add side: fries +4 | potato chips +3 | side caesar +6
- Club Burger** \$ 16
1/3 lb patty | Tillamook white cheddar | confit tomatoes | red onions | house spread | brioche bun
sub: homemade veggie burger | gluten free bun +\$1
add: bacon +2 | avocado +2
choice of: fries | potato chips | side salad
- Cali Sandwich** \$ 17
roast turkey breast | bacon | avocado | greens | tomato | onion | garlic aioli | french roll
choice of: fries | potato chips | side salad
- Chicken Caesar Wrap** \$ 17
chicken breast | romaine lettuce | red onions | parmesan cheese | breadcrumbs | dressing
add: bacon +2 | avocado +2
choice of: fries | potato chips | side salad
- Short Rib Dip** \$ 18
red wine braised beef | swiss cheese | onions | mushrooms | french roll | jus
choice of: fries | potato chips | side salad
- Sausage Sandwich** \$ 16
chicken andouille | house sauerkraut | whole grain mustard | french roll
choice of: fries | potato chips | side salad
- Chicken Tenders** \$ 14
choice of: BBQ sauce | ranch | honey mustard
choice of: fries | potato chips | side salad
- Harvest Bowl** (V, GF) \$ 16
quinoa | brussels sprouts | avocado | black beans | confit tomatoes | sweet potato | sunflower seeds | cilantro pepita dressing
add: salmon +8 | chicken +6 | steak +12 | egg +3
- Salmon Sandwich** \$ 21
blackened salmon | mixed greens | cucumber | tomato | red onions | tartar sauce | potato bun
choice of: fries | potato chips | side salad
- Steak Frites** (GF) \$ 26
6oz flat iron | skinny fries | mixed greens | confit tomato | au poivre sauce

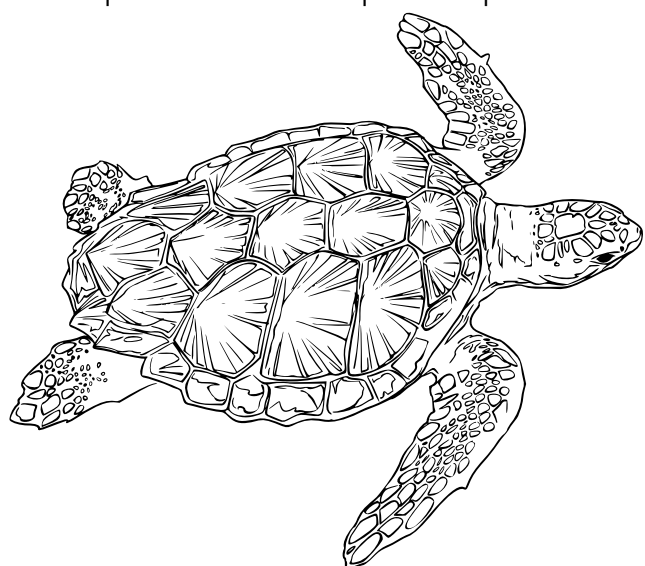
DESSERT



- Cookie Skillet**
chocolate chip | chocolate sauce | vanilla ice cream
\$ 8

- Brown Butter Cake**
brandy caramel apples | vanilla ice cream
\$ 9

- Vanilla Ice Cream**
add: caramel or chocolate sauce +1
\$ 4

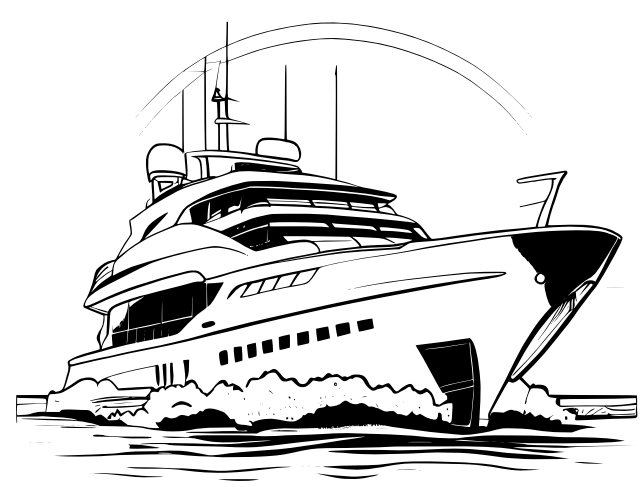


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DINNER

5PM - CLOSE



APPS

Rosemary Focaccia (V) \$ 5
cacio e pepe butter

Chips & Dip (V,GF) \$ 6
freshly fried potato chips | french onion dip

Fries (V,GF) \$ 7
skinny fries | roasted garlic dip

Baked Brie (V) \$ 15
figs | pistachio | crostini

Caramelized Brussels (V,GF) \$ 11
brussels sprouts | garlic maple glaze | shaved parmesan

Crab Cakes \$ 16
seaweed salad | house tartar sauce

Coconut Shrimp \$ 14
sweet chili dip | lemon

SOUP & SALAD

House Salad (V,GF) \$ 12
mixed greens | pickled pear | gorgonzola cheese | candied walnuts | balsamic vinaigrette
add: salmon +8 | chicken +6 | crab cake +8 | steak +12

Classic Caesar (V) \$ 12
romaine | creamy caesar | buttery croutons | parmesan
add: salmon +8 | chicken +6 | crab cake +8 | steak +12

K.A.C. Salad (V,GF) \$ 14
kale | avocado | crispy chick peas | carrots | dried cranberries | sunflower seeds | queso fresco | tahini vinaigrette
add: salmon +8 | chicken +6 | crab cake +8 | steak +12

Baja Cobb Salad (GF) \$ 18
romaine | chicken | bacon | avocado | black beans | roasted tomato | queso fresco cheese | chopped egg | cilantro pepita dressing

Boston Style Clam Chowder \$ 6 | 9
clams | bacon | potatoes | parsley

2091 Chili (GF) \$ 6 | 9
all beef | cheddar cheese | onions | sour cream

MAINS

(2) Fish Tacos (GF) \$ 12
mahi-mahi | cabbage | queso fresco | chipotle crema | cilantro | corn tortilla | lime
add side: fries +4 | potato chips +3 | side caesar +6

Club Burger \$ 16
1/3 lb patty | Tillamook white cheddar | confit tomatoes | red onions | house spread | brioche bun
sub: homemade veggie burger | gluten free bun +\$1
add: bacon +2 | avocado +2
choice of: fries | potato chips | side salad

Short Rib Risotto (GF) \$ 28
red wine braised beef | mushrooms | peas | parmesan cheese | herbs | lemon zest

Lobster Mac-N-Cheese \$ 28
cavatappi pasta | langostino lobster | cheese blend | herbs | breadcrumbs
add: side caesar +6

Chicken Pot Pie \$ 24
peas | carrots | corn | brussels sprouts | fresh herbs | puff pastry

Scratch Lasagna \$ 21
beef & pork | bechamel | herb focaccia
add: side caesar +6

Fettuccine Alfredo (V) \$ 18
parmesan | fresh herbs | herb focaccia
add: salmon +8 | chicken +6 | side caesar +6

Butternut Squash Ravioli (V) \$ 21
sage | brown butter | walnuts | parmesan
add: salmon +8 | chicken +6 | side caesar +6

Pan Seared Salmon (GF) \$ 28
au gratin potatoes | braised greens | confit tomato | citrus beurre blanc

Steak & Potatoes (GF) \$ 32
6oz flat iron | au gratin potatoes | braised greens | confit tomato | au poivre sauce

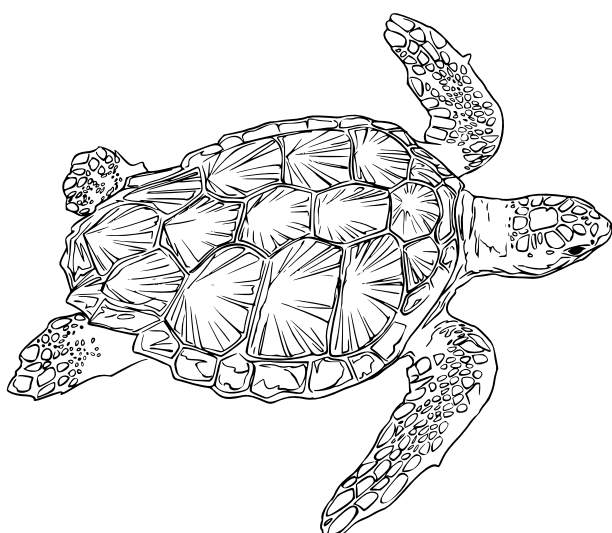
DESSERT



Brown Butter Cake
brandy caramel apples | vanilla ice cream
\$ 9

Cookie Skillet
chocolate chip | chocolate sauce | vanilla ice cream
\$ 8

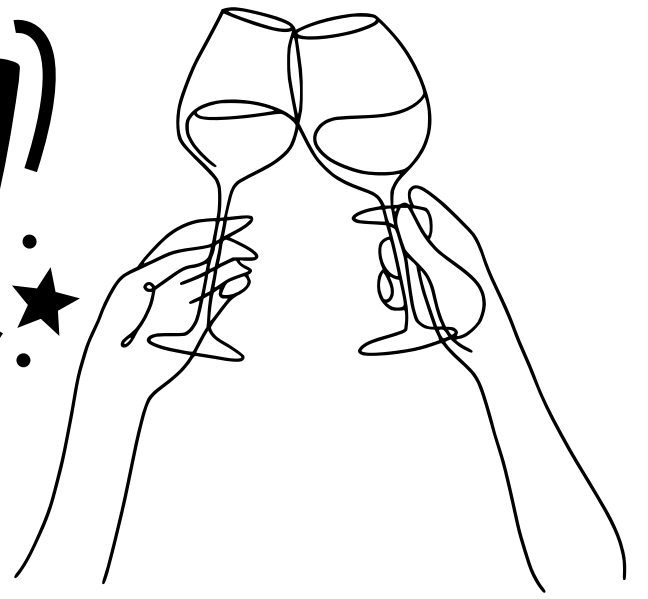
Vanilla Ice Cream
add: caramel or chocolate sauce +1
\$ 4



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Happy Hour



WED-FRI
3PM-5PM

\$2 OFF
DRAFT BEER
WINE BY THE GLASS
WELL COCKTAILS

Caramelized Brussels \$ 6 (V, GF)

brussels sprouts | garlic maple glaze | shaved parmesan

Crab Cakes \$ 14

seaweed salad | house tartar sauce

Chips & Dip \$ 5 (V, GF)

freshly fried potato chips | french onion dip

Sausage Bites \$ 6 (GF)

chicken andouille | whole grain mustard
house sauerkraut

Coconut Shrimp \$ 12

coconut chili dip | lemon

Smash Slider \$ 5

smashed beef patty | American cheese
bread & butter pickles | garlic aioli | potato bun

Chicken Wings \$ 6 (GF)

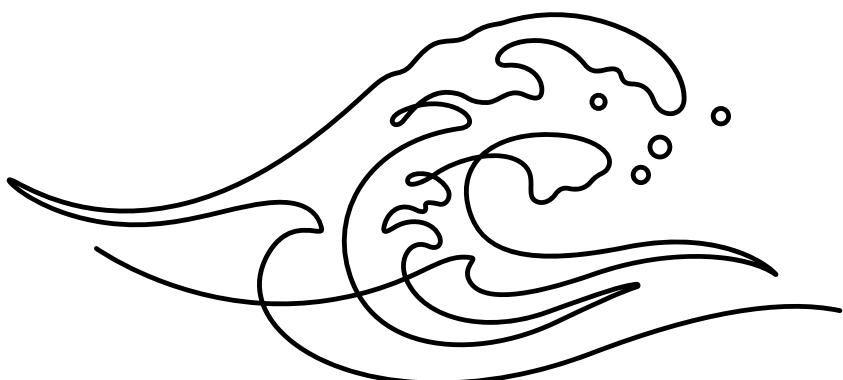
(3) wings | buffalo or Old Bay dry rub | ranch or bleu

Chicken Tenders \$ 8

choice of: BBQ sauce | ranch | honey mustard

Fries \$ 6 (V, GF)

skinny fries | roasted garlic aioli



**Anchors Down,
Bottoms Up!**





WINE MENU



BUBBLY

| | | |
|--|----|-----|
| Cuvee Prestige Brut Portal de Calçada Portugal | 10 | 38 |
| Rosé Prosecco Fratelli Italy | 8 | 30 |
| Premier Cru Pascal Lallement Champagne, FR | | 108 |

WHITES

Rosé

| | | |
|--|---|----|
| Vinho Verde Portal de Calçada Portugal | 7 | 26 |
| Ojai Santa Barbara, CA | | 60 |

Pinot Grigio

| | | |
|---------------------------------------|---|----|
| Ferrante Tuscany, Italy | 6 | 22 |
| Laird Family Estate Napa Valley, CA | | 36 |

Sauvignon Blanc

| | | |
|----------------------------------|---|----|
| Arona Marlborough, New Zealand | 7 | 26 |
| Ektimo Sonoma, CA | | 38 |

Chardonnay

| | | |
|--|----|----|
| House California | 7 | 26 |
| Bonneau Estate Los Carneros, CA | 9 | 34 |
| Red Hen Laird Family Estate Napa Valley, CA | 12 | 42 |
| Clarion Bacus Vineyards Willamette, Oregon | | 60 |
| Premier Cru Les Lys Domaine Du Chardonnay Burgundy | | 78 |

Other Whites

| | | |
|---|--|----|
| Esprit Barville Blanc Domaine Brotte Rhone Valley, FR | | 26 |
| Moscato Tobin James Cellars Paso Robles, CA | | 22 |
| Vermentino Vega Vineyards Santa Barbara, CA | | 42 |
| Viognier Zotovich Santa Rita Hills, CA | | 56 |

Dessert White

| | | |
|---|----|----------|
| Late Harvest Chardonnay Zotovich Santa Rita Hills, CA | 36 | |
| | | (375 ml) |

REDS

Pinot Noir

| | | |
|---|----|----|
| Mignanelli Santa Lucia Highlands, CA | 8 | 30 |
| Estate Ektimo Russian River, CA | | 38 |
| Parable Bacus Vineyards Willamette, OR | 16 | 66 |
| Kessler Haak Ojai Vineyards Santa Barbara, CA | | 88 |
| Clos de la Tech Santa Cruz, CA | | 99 |

Merlot

| | | |
|--|----|----|
| Made in the Shade Tobin James Paso Robles, CA | 11 | 40 |
| Suscol Ranch Laird Family Estate Napa Valley, CA | | 84 |

Cabernet

| | | |
|--|----|-----|
| House California | 7 | 26 |
| Heroe Sculpterra Winery Paso Robles, CA | 10 | 38 |
| Laird Family Estate Napa Valley, CA | | 76 |
| Uproar Mark Herold Wines Napa Valley, CA | | 92 |
| Moon Mtn. District Kamen Estate Sonoma, CA | | 125 |

Red Blends

| | | |
|---|--|-----|
| Pandemonium Cordant Winery Central Coast, CA | | 44 |
| Jillian's Blend Laird Family Estate Napa Valley, CA | | 60 |
| Cab/Zin Blend Lamborn Family Howell Mtn., Napa, CA | | 102 |

Other Reds

| | | |
|---|----|----|
| Cotes du Rhone Domaine Brotte Rhone Valley, France | | 30 |
| Dry Creek Zinfandel Ektimo Russian River, CA | 10 | 38 |
| Primativo Sculpterra Winery Paso Robles, CA | | 56 |
| Barbera Vega Vineyard Santa Barbara, CA | | 56 |
| Suscol Syrah Laird Family Estate Napa Valley, CA | 14 | 60 |
| Chateauneuf du Pape Domaine Brotte Rhone Valley, FR | | 86 |

Dessert Red

| | | |
|--|----|----------|
| Late Harvest Zin Tobin James Paso Robles, CA | 36 | |
| | | (375 ml) |



Anchors Down, Bottoms Up

corkage fee \$20