

BREAKFAST

Bloody Mary
pickles | onions | celery
\$ 10
add:
bacon + bleu cheese olives
\$ 2

SATURDAY & SUNDAY
9AM - 3PM

EGGS

Eggs prepared your way. Served with breakfast potatoes and toast or English muffin.

potatoes come w/ onions & bell peppers

- (1) Egg.....\$8**
- (2) Eggs.....\$10**
- (3) Eggs.....\$12**

ADD Meat

bacon, sausage, or ham +4 | 6oz flat iron steak +12
wild salmon +10 | crab cake +8

FROM THE GRIDDLE

100% maple syrup upon request (additional charge)

French Toast (V) \$ 10
(3) slices brioche | powdered sugar | butter

Belgian Waffle (V) \$ 7
add: chicken tenders +6

ADD
(2) eggs + bacon, sausage, or ham \$8

FAVOURITES

Monte Cristo Sandwich \$ 13
ham | swiss | brioche french toast | raspberry jam

Brunch Burger \$ 18
1/3 lb patty | Tillamook white cheddar | bacon | egg
confit tomatoes | red onions | house spread | brioche bun
sub: homemade veggie burger | gluten free bun +\$1
add: avocado +2 | jalapeño +1
choice of: fries | breakfast potatoes | fruit

Veggie Scramble (V,GF) \$ 15
(3) eggs | asparagus | confit tomato | avocado
onions & peppers | braised greens | pesto

Sausage Scramble (GF) \$ 16
(3) eggs | chicken andouille | onions & peppers
avocado | tomato | cheddar cheese | jalapeño
potatoes | chipotle aioli

Brussels Sprouts Hash (V, GF) \$ 15
brussels sprouts | sweet potato | breakfast potato
onions & bell peppers | queso fresco | (2) runny eggs

Hungry Man Hash (GF) \$ 16
ham | bacon | sausage | breakfast potatoes
onions & bell peppers | (2) runny eggs

CLASSICS

Avocado Toast (V) \$ 12
smashed avocado | braised greens | confit tomato
everything bagel seasoning | soft-boiled egg

Oatmeal (V, GF) \$ 8
bananas & candied walnuts
milk & brown sugar on the side

Savory Oatmeal (GF) \$ 14
bacon | brussels sprouts | confit tomato
parmesan cheese | maple syrup | soft-boiled egg

Breakfast Sandwich \$ 6
English muffin | fried egg | American cheese
choice of: ham | sausage | bacon
add: avocado +2 | jalapeño +1

BENEDICTS

All benedicts served w/ homemade hollandaise on an English muffin w/ soft-boiled eggs.

Ham.....\$14

Wild Salmon.....\$21

Short Rib.....\$18

Braised Greens & Tomato....\$14

SOUTH OF THE BORDER

Breakfast Burrito \$ 13
choice of: bacon, sausage, or ham
eggs | potatoes | cheese | avocado | house salsa
add: jalapeño +1

Veggie Breakfast Burrito (V) \$ 11
eggs | potatoes | black beans | cheese
avocado | house salsa **add:** jalapeño +1

Machaca Burrito \$ 16
scrambled eggs | short rib | bell peppers | onions
mushrooms | cheese | house salsa **add:** avocado +2

(2) Breakfast Tacos (*V, GF) \$ 12
choice of: bacon, sausage, or ham
eggs | cheese | avocado | house salsa | cilantro | corn tortilla
sub: black beans for meat **add:** jalapeño +1

A LA CARTE

- | | |
|-----------------------------------|------------------------------------|
| (3) Strips Bacon \$ 5 | (1) Egg \$ 3 |
| (2) Breakfast Sausage \$ 5 | Fruit Cup \$ 5 |
| Ham \$ 5 | Toast / English Muffin \$ 3 |
| Breakfast Potatoes \$ 5 | Homemade Raspberry Jam \$ 1 |

NO SUBSTITUTIONS

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.

Mimosas

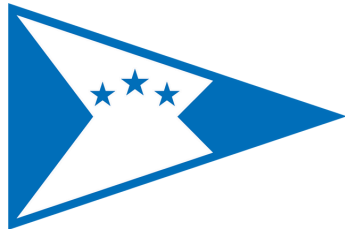
prosecco with choice of:
orange | pineapple | cranberry
pomegranate, mango, or lavender +\$1



\$ 8

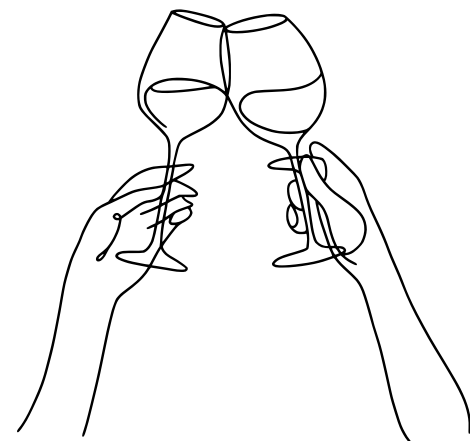


\$ 25



LUNCH

FRIDAY: 12PM - 3PM
SAT & SUN: 9AM - 3PM



APPS

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

Fries (V,GF) \$ 7
skinny fries | roasted garlic dip
sub: sweet potato fries +\$2

Chicken Wings (GF) \$ 14
(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 \$ 15
sweet chili dip | lemon

Crispy Calamari \$ 16
garlicky marinara | lemon

SOUP & SALAD

House Salad (V,GF) \$ 12
mixed greens | pickled pear | gorgonzola cheese | candied walnuts | balsamic vinaigrette
add: wild salmon +10 | chicken +6 | crab cake +8 | steak +12
bacon +3 | langostino +12

Classic Caesar (V) \$ 12
romaine | creamy caesar | buttery croutons | parmesan
add: wild salmon +10 | chicken +6 | crab cake +8 | steak +12
bacon +3 | langostino +12

Lobster Louie (GF) \$ 22
romaine | 1/3 lb langostino lobster | bacon
avocado | confit tomato | asparagus | chopped egg
Louis dressing

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) \$ 14
wild mahi-mahi | cabbage | queso fresco
chipotle crema | cilantro | corn tortilla | lime
add: avocado +2 | jalapeño +1
add side: fries +4 | potato chips +3 | side salad +5

Club Burger (*V, *GF) \$ 17
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 | jalapeño +1 | egg +3
choice of: fries | potato chips | side salad

Cali Sandwich \$ 18
roast turkey breast | bacon | avocado | greens
tomato | onion | garlic aioli | french roll
choice of: fries | potato chips | side salad

Chicken Caesar Wrap \$ 16
chicken breast or crispy tenders | romaine lettuce
red onions | parmesan cheese | breadcrumbs
add: bacon +2 | avocado +2 | buffalo chicken +1
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

B.L.T.A. \$ 18
applewood bacon | romaine lettuce | confit tomato
avocado | garlic aioli | french roll
choice of: fries | potato chips | side salad

Ham & Swiss Melt \$ 16
ham | swiss cheese | bread & butter pickles
dijon mustard | garlic aioli | toasted french roll
choice of: fries | potato chips | side salad

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

Harvest Bowl (V, GF) \$ 14
quinoa | brussels sprouts | sweet potato | confit tomato
avocado | black beans | sunflower seeds
cilantro pepita dressing
add: wild salmon +10 | chicken +6 | crab cake +8 |
steak +12 | bacon +3 | langostino +12

Lobster Roll \$ 22
1/3 lb wild langoustino lobster | green onions
butter | lemon | New England style bun
add: bacon +2 | avocado +2 | jalapeño +1
choice of: fries | potato chips | side salad

Wild 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

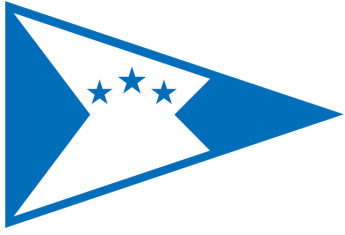


Vanilla Ice Cream
add: caramel or chocolate sauce +1
\$ 4

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

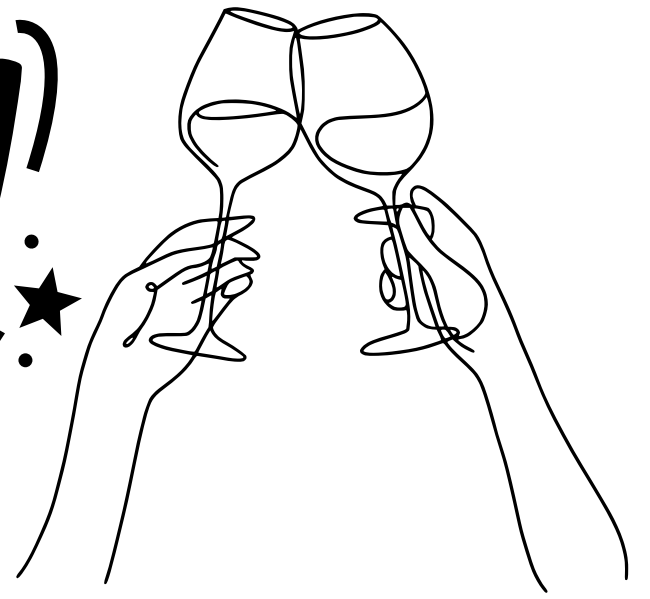
Cookie Skillet
chocolate chip | chocolate sauce | vanilla ice cream
\$ 8

NO SUBSTITUTIONS



WED-SUN
3PM-5PM

**Happy
Hour**



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

Fries \$ 6 (V, GF)
skinny fries | roasted garlic aioli
sub: sweet potato fries +\$2

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

Caramelized Brussels \$ 7 (V, GF)
brussels sprouts | shaved parmesan
garlic maple glaze

Smash Slider \$ 6
smashed beef patty | American cheese
bread & butter pickles | garlic aioli | potato bun

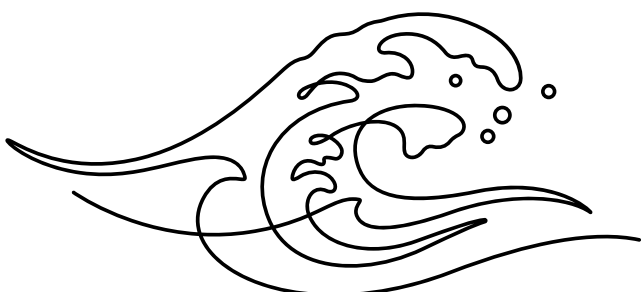
Chicken Wings \$ 6 (GF)
(3) wings | buffalo or Old Bay dry rub
ranch or bleu

Chicken Tenders \$ 9
choice of: BBQ sauce | ranch | honey mustard

Coconut Shrimp \$ 13
coconut chili dip | lemon

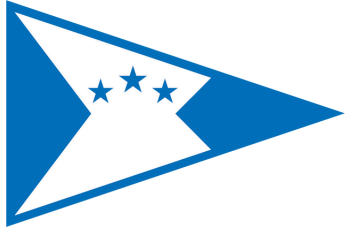
Lobster Roll \$ 15
1/3 lb wild langoustino lobster | green onions
butter | lemon | New England style bun
add: bacon +2 | avocado +2

Crispy Calamari \$ 14
garlicky marinara | lemon



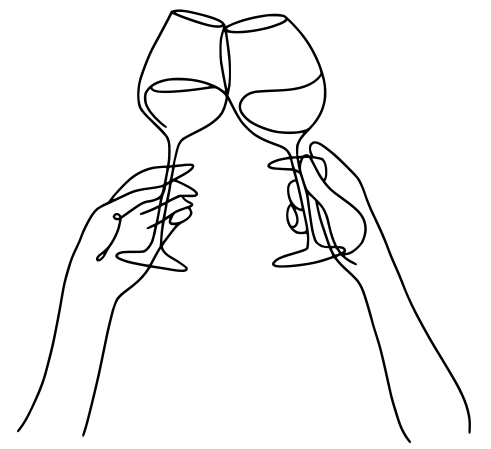
**Anchors Down,
Bottoms Up!**





BAR MENU

EVERYDAY 3PM-CLOSE



APPS

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

Fries (V,GF) \$ 7
skinny fries | roasted garlic dip
sub: sweet potato fries +\$2

Chicken Wings (GF) \$ 14
(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 \$ 15
sweet chili dip | lemon

Crispy Calamari \$ 16
garlicky marinara | lemon

SOUP & SALAD

House Salad (V,GF) \$ 12
mixed greens | pickled pear | gorgonzola cheese | candied walnuts | balsamic vinaigrette
add: wild salmon +10 | chicken +6 | crab cake +8 | steak +12
bacon +3 | langostino +12

Classic Caesar (V) \$ 12
romaine | creamy caesar | buttery croutons | parmesan
add: wild salmon +10 | chicken +6 | crab cake +8 | steak +12
bacon +3 | langostino +12

Lobster Louie (GF) \$ 22
romaine | 1/3 lb langostino lobster | bacon
avocado | confit tomato | asparagus | chopped egg
Louis dressing

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) \$ 14

wild mahi-mahi | cabbage | queso fresco
chipotle crema | cilantro | corn tortilla | lime
add: avocado +2 | jalapeño +1
add side: fries +4 | potato chips +3 | side salad +5

Club Burger (*V, *GF) \$ 17

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 | jalapeño +1 | egg +3
choice of: fries | potato chips | side salad

Cali Sandwich \$ 18

roast turkey breast | bacon | avocado | greens
tomato | onion | garlic aioli | french roll
choice of: fries | potato chips | side salad

Chicken Caesar Wrap \$ 16

chicken breast or crispy tenders | romaine lettuce
red onions | parmesan cheese | breadcrumbs
add: bacon +2 | avocado +2 | buffalo chicken +1
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

B.L.T.A. \$ 18

applewood bacon | romaine lettuce | confit tomato
avocado | garlic aioli | french roll
choice of: fries | potato chips | side salad

Ham & Swiss Melt \$ 16

ham | swiss cheese | bread & butter pickles
dijon mustard | garlic aioli | toasted french roll
choice of: fries | potato chips | side salad

Chicken Tenders \$ 14

choice of: BBQ sauce | ranch | honey mustard | buffalo
choice of: fries | potato chips | side salad

Harvest Bowl (V, GF) \$ 14

quinoa | brussels sprouts | sweet potato | confit tomato
avocado | black beans | sunflower seeds
cilantro pepita dressing
add: wild salmon +10 | chicken +6 | crab cake +8 |
steak +12 | bacon +3 | langostino +12

Lobster Roll \$ 22

1/3 lb wild langoustino lobster | green onions
butter | lemon | New England style bun
add: bacon +2 | avocado +2 | jalapeño +1
choice of: fries | potato chips | side salad

Wild 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

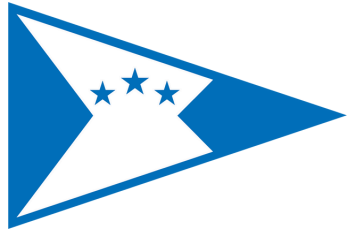


Vanilla Ice Cream
add: caramel or chocolate sauce +1
\$ 4

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

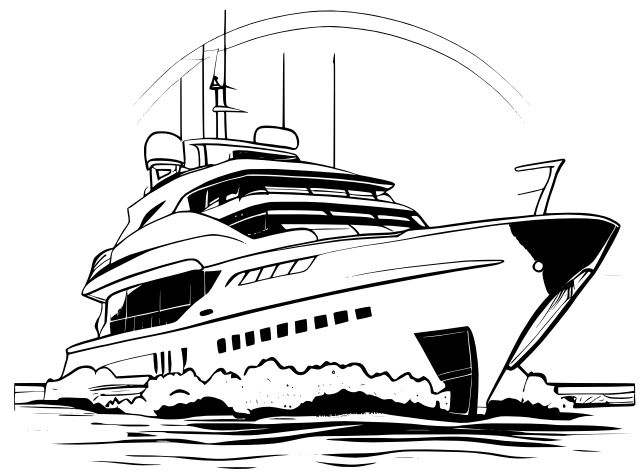
Cookie Skillet
chocolate chip | chocolate sauce | vanilla ice cream
\$ 8

NO SUBSTITUTIONS



DINING ROOM
PINNER

5PM - CLOSE



APPS

- Rosemary Focaccia** (V) \$ 5
cacio e pepe butter
- Chips & Dip** (V, GF) \$ 6
freshly fried potato chips | french onion 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** \$ 15
sweet chili dip | lemon
- Crispy Calamari** \$ 16
garlicky marinara | lemon

SOUP & SALAD

- House Salad** (V, GF) \$ 12
mixed greens | pickled pear | gorgonzola cheese
candied walnuts | balsamic vinaigrette
add: wild salmon +10 | chicken +6 | crab cake +8
6oz steak +12 | 5oz langostino +12 | bacon +3
- Classic Caesar** (V) \$ 12
romaine | creamy caesar | buttery croutons | parmesan
add: wild salmon +10 | chicken +6 | crab cake +8
6oz steak +12 | 5oz langostino +12 | bacon +3
- Baja Cobb Salad** (GF) \$ 18
romaine | chicken | bacon | avocado | black beans
roasted tomato | queso fresco cheese | chopped egg
cilantro pepita dressing
- Lobster Louie** (GF) \$ 22
romaine | 1/3 lb langostino lobster | bacon
avocado | confit tomato | asparagus | chopped egg
Louis dressing
- Boston Style Clam Chowder** \$ 6 | 9
clams | bacon | potatoes | parsley
- 2091 Chili** (GF) \$ 6 | 9
all beef | cheddar cheese | onions | sour cream

MAINS

- Club Burger** (*V, *GF) \$ 17
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 | egg +3
choice of: fries | potato chips | side salad
- Lobster Roll** \$ 22
1/3 lb wild langostino lobster | green onions
butter | lemon | New England style bun
add: bacon +2 | avocado +2 | jalapeño +1
choice of: fries | potato chips | side salad
- Short Rib Risotto** (GF) \$ 28
red wine braised beef | mushrooms | peas
parmesan cheese | herbs | lemon zest | au jus
- Chicken Pot Pie** \$ 20
peas | carrots | corn | brussels sprouts
fresh herbs | puff pastry
- Lasagna Americana** \$ 23
beef & pork | ricotta cheese | house marinara
herb focaccia **add:** side caesar +6
- Veggie Rice** (V, GF) \$ 18
lemon rice | house marinara | brussels sprouts
asparagus | peas | braised greens | herbs
add: side caesar +6
- Fettuccine Alfredo** (V) \$ 16
parmesan | fresh herbs | herb focaccia
add: asparagus & peas +4 | wild salmon +10 | chicken +6
1/3 lb langostino +12 | 6oz steak +12 | short rib +10
side caesar +6
- Mediterranean Mahi Mahi** (GF) \$ 24
wild Mahi Mahi | puttanesca sauce
asparagus | lemon rice
- Pan Seared Salmon** (GF) \$ 30
wild Alaskan salmon | lemon rice | confit tomato
braised greens | citrus beurre blanc
- Steak & Potatoes** (GF) \$ 32
6oz flat iron | mashed potatoes | braised greens
confit tomato | au poivre sauce

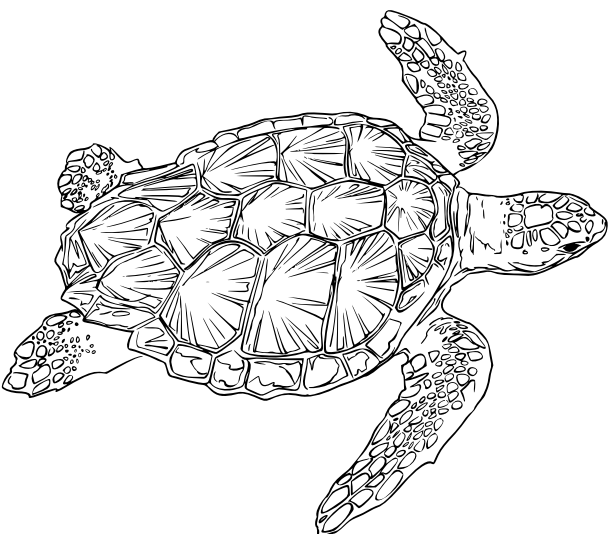
DESSERT

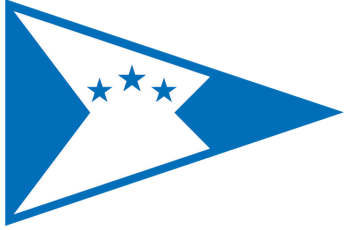


- Brown Butter Cake**
brandy caramel apples | vanilla ice cream
\$ 9
- Cookie Skillet**
chocolate chip | chocolate sauce | vanilla ice cream
\$ 8
- Vanilla Ice Cream**
add: caramel or chocolate sauce +1
\$ 4

NO SUBSTITUTIONS

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.





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	7	26
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