

– WEEKLY SPECIALS –

Seasonal Salad

Spring mix and arugula, goat cheese, toasted pepitas, caramelized shallots, fresh tangerines, sweet pomegranate vinaigrette \$14⁹⁵

Kickin' Chicken

Buttermilk fried chicken breast, spicy California chili + habanero + honey sauce, and coleslaw, on a toasty brioche bun, served with fries or salad \$16⁵⁰

happy hour

\$2 OFF ALL WINE!

Mon-Thursday 4-6pm

\$2 OFF BEER ON TAP!

PRETZEL \$6.5

with beer cheese dip + grainy mustard

FRENCH FRIES \$4

TOMATO SOUP cup \$4.5/ bowl \$6.5

SIDE SALAD \$5

greens, carrot, cherry tomato, sunflower seeds

Dressings: ranch, bleu cheese, house vinaigrette

\$3 OFF ALL PIZZAS

**Scroll down for drink
and SUNDAY BRUNCH Menus**

ON TAP 16oz

There Does Not Exist HEAVY WINGS PILSNER 5.2% SLO \$8

Wild Fields ATASCADERO BEACH MEXI LAGER 4.8% Atascadero \$8

Avery WHITE RASCAL BELGIAN WHITE 5.6% Colorado \$7⁵⁰

***Maui Brewing** KŌKUA Session IPA 4.2% Maui, HI \$7^{50*}

ALL SALES GO TO MAUI WILDFIRE RELIEF

There Does Not Exist ABSENT ORIGIN HAZY IPA 6.5% SLO \$8⁵⁰

Beachwood TIDAL TRACKS IPA 7.1% Long Beach \$8⁵⁰

Russian River PLINY THE ELDER Double IPA 8% Santa Rosa \$9

Wild Fields PINE MTN MONOLITH BROWN 5.4% Atascadero \$8⁵⁰

Draughtsmen MEAT+POTATOES PORTER 5.5% Goleta \$8⁵⁰

Jiant KIWI STRAWBERRY YERBA MATÉ HARD TEA 7% LA \$6

CANS + BOTTLES

EACH

SMOG CITY LITTLE BO PILS Pilsner 4.4% 16oz
Refreshing and crisp pilsner, light and balanced, Torrance

\$7

SOCAL CIDER CO ORANGE SUNSHINE Cider 5% 16oz
Semi-sweet mimosa cider, perfect for sunny SoCal days, GF, Gardena

\$7

BOOCHCRAFT TROPICAL HOLIDAY Kombucha 7%, 16oz
Pear, passionfruit, hibiscus, allspice, ginger, orange peel Chula Vista

\$9⁵⁰

VENTURA COAST ARCTIC HAZE Hazy IPA 7.1%, 16oz
Juicy and smooth, notes of grapefruit, passion, pineapple Ventura

\$8⁵⁰

WILD FIELDS LEARNING TO FLY IPA 6.9% 16oz
Simcoe, mosaic, citra, citrusey, piney, and dank

\$8⁵⁰

APIARY SELF CARE Cider 6.9% 12oz
With Elderflower, Orange Blossom, Citrus Honey, Carpinteria

\$8

ALMANAC CHERRY SOURNOVA Sour 5.6%, 16oz
Aged, bright, tart, and super fruity space juice, Alameda

\$9

KYLA LAVENDAR LEMONADE Kombucha 6.5%, 12oz
Hints of lavender and lemon refreshingly delightful, Oregon

\$6⁷⁵

MAUI BREWING LEMONADE Hard Seltzer 5%, 12oz, Hawaii

\$6⁵⁰

WINE

SPARKLING

Adami Prosecco, Italy.....\$8

Mimosa Sparkling Brut, Orange Juice.....\$8

Amaro Spritz Margerum Amaro, Brut, sparkles, orange slice.\$14

WHITE

Chardonnay, JLohr Arroyo Seco Monterey\$10

Chardonnay, Trefethen, Napa.....\$14

Sauvignon Blanc, Brander Los Olivos.....\$12

ROSE

Grenache Rose, Curran SB County.....\$12

Margerum, Riviera Rose SB County.....\$14

RED

Cabernet Sauvignon, Poppy, Paso Robles.....\$10

Pinot Noir, Talbott, Kali Hart, Monterey.....\$12

Pinot Noir, Melville, Sta. Rita Hills.....\$16

Syrah Andrew Murray, Santa Ynez Valley.....\$12

RUSSIAN RIVER BOTTLES

PLINY THE ELDER Double IPA, 8% 17.25oz \$9.5

STS Pilsner, 5.35%, 17.25oz \$9

FUNKY FOEDER 7%, 17.25oz Mildly sour Saison aged with tart cherries, notes of raspberry, strawberry, and rhubarb \$9

BEVERAGES (Non-alcoholic)

Coke, Diet Coke, Rootbeer, Sprite \$3.5

Shirley Temple or Roy Rogers \$4

Homemade Lemonade \$4

Iced Tea Unsweetened Black or Blue Herbal \$3.75

Arnold Palmer Unsweetened Black or Blue Herbal \$4

Ginger Beer Bundaberg \$4.25

Pellegrino Sparkling Water \$4

Orange Juice Perricone Farms, 10oz \$4

Milk Box \$2.75 / **Juice Box** Honest \$2.25

Coffee Handlebar Coffee Roasters, seasonal roast \$3.5

Hot Tea Chamomile, Green, Earl Grey \$3.25

BRUNCH SPECIALS

Sunday 10am-2pm

BRIOCHE FRENCH TOAST

hand-dipped thick cut brioche, side of butter & maple syrup **\$10.5**

Make it a combo: add 2 eggs + bacon \$16.5

BREAKFAST BURRITO

eggs, tater tots, cheese, pico de gallo **\$10 / add bacon or avocado +\$3**

EGG SANDWICH

egg, cheddar cheese, roasted garlic aioli on a brioche bun, side of tater tots or fruit **\$11.5**

add bacon or avocado \$3 / add fried chicken \$6.5

MILES BREAKFAST SANDWICH

fried eggs, arugula, tomato, avocado, cheddar cheese & chipotle aioli on sourdough

side of tater tots or fruit **\$14.5 / add bacon \$3 / add fried chicken \$6.5**

CORNBREAD BENEDICT

cornbread, two fried eggs, avocado, house hollandaise, cotija cheese, cilantro

side of tater tots or fruit **\$14.5 / add bacon \$3 / add fried chicken \$6.5**

Brunch Drinks

Coffee Handlebar Roasters \$3.25 / **Hot Tea** chamomile, green, Earl Grey \$3.25

Orange Juice Perricone Farms 10oz \$4

Mimosa bubbly & OJ \$8

Guava Mimosa bubbly & Guava Juice \$9

Beer-Mosa lager on tap & fresh OJ \$8.5

Michelada lager on tap & bloody mix \$8.5

Bloody Mary bloody mix + fermented vodka \$9.5

