

## APPETIZERS

|  |    |
|--|----|
| <b>CALAMARI</b> DF   | 16 |
| chipotle aioli & lemon garlic aioli                                    |    |
| <b>CHICKEN WINGS</b>   | 16 |
| carrot sticks & ranch  |    |
| <b>BUFFALO CAULIFLOWER</b> VG  | 14 |
| carrot sticks & ranch  |    |
| <b>KOREAN STICKY RIBS</b>  | 20 |
| crispy & tender pork ribs, green onions, sweet & spicy gochujang sauce |    |
| <b>POKE TACOS</b> DF   | 16 |
| fresh ahi tuna, chipotle aioli, & furikake                             |    |
| <b>JUMBO BARAVIAN PRETZEL</b> VG                                       | 16 |
| served with beer cheese sauce  |    |
| <b>ONION RING TOWER</b>  | 14 |
| guinness stout battered & boom boom sauce                              |    |
| <b>FRIED PICKLES</b>   | 14 |
| with jalapeño ranch  |    |

## PIZZA

|  |    |
|--|----|
| <b>CLASSIC MARGARITA</b> VG  | 18 |
| made with house-made marinara sauce, mozzarella, garlic butter crust, and fresh basil                                |    |
| <b>PEPPERONI</b>   | 18 |
| made with house-made marinara sauce, mozzarella, pepperoni, and garlic butter crust                                  |    |
| <b>VEGGIE LOVERS</b> VG GF   | 18 |
| made with house-made marinara sauce, mozzarella, bell peppers, black olives, mushrooms, and garlic cauliflower crust |    |

## SIDES

|                                |   |
|--------------------------------|---|
| <b>MASHED POTATOES</b>         | 6 |
| <b>BACON BALSAMIC BRUSSELS</b> | 6 |
| with pecorino cheese           |   |
| <b>CREAMY POLENTA</b>          | 6 |
| <b>LOADED BAKED POTATO</b>     | 8 |



## COCKTAILS

|   |    |
|---|----|
| <b>ENRIQUE'S SPICY MARGARITA</b>                | 18 |
| tequila, agave, jalepeños, lime                 |    |
| <b>ASPEN ESPRESSO MARTINI</b>                   | 20 |
| aspen vodka, mr. blacks coffee liquor, espresso |    |
| <b>COMMODORE'S OLD FASHIONED</b>                | 20 |
| makers mark, bitters, luxardo cherry            |    |
| <b>DARK AND STORMY</b>                          | 14 |
| goslings dark rum, ginger beer, lime            |    |



|                    |    |
|--------------------|----|
| <b>HOUSE RED</b>   | 13 |
| <b>HOUSE WHITE</b> | 13 |

|                                    |       |
|------------------------------------|-------|
| <b>LA GIOIOSA PROSECCO</b>         | 15/50 |
| Veneto, Italy                      |       |
| <b>VICTORIOUS PINK GRAND CUVÉE</b> | 14/42 |
| South of France, France            |       |

|                                     |       |
|-------------------------------------|-------|
| <b>WHITE HAVEN 2024</b>             | 16/60 |
| Marlborough, New Zealand            |       |
| <b>MAISON CHANTEL SANCERRE 2024</b> | 21/77 |
| Sancerre, Loire Valley, France      |       |

|                           |       |
|---------------------------|-------|
| <b>NO. 09 SIMPLE ROSÉ</b> | 12/42 |
| South of France, France   |       |

|                                 |       |
|---------------------------------|-------|
| <b>ACOLYTES CHARDONNAY 2023</b> | 18/60 |
| Santa Barbara, California       |       |

|   |       |
|---|-------|
| <b>DECOY SONOMA COAST CHARDONNAY 2023</b> | 16/55 |
| Sonoma Coast, California                  |       |

|                                |       |
|--------------------------------|-------|
| <b>BANSHEE PINOT NOIR 2023</b> | 15/52 |
| Sonoma County, California      |       |

|   |       |
|---|-------|
| <b>FLOWERS PINOT NOIR SONOMA COAST 2023</b> | 24/97 |
| Sonoma County, California                   |       |

|  |       |
|--|-------|
| <b>BONANZA LOT NUMBER 9 CABERNET SAUVIGNON</b> | 22/80 |
| Napa Valley, California                        |       |

|                              |       |
|------------------------------|-------|
| <b>8 YEARS IN THE DESERT</b> | 19/76 |
| Napa Valley, California      |       |



## BY THE GLASS

\*ask server for full list

## SOUPS & SALADS

### GRILLED CHEESE WITH TOMATO BISQUE VG 14

smoked gouda & gruyere cheese served on grilled sourdough

### ASIAN CHOPPED VG 15

romaine, mandarin oranges, edamame, red pepper, sesame seeds, green onion, and sesame vinaigrette

### THE CYC VG 15

spring mix, artichoke hearts, heirloom tomatoes, cucumbers, focaccia croutons, and avocado vinaigrette

### CAESAR 14

romaine lettuce, anchovy-lemon caesar dressing, focaccia crumble, and pecorino cheese

### QUINOA SALAD DF VG V GF 15

seasonal root vegetables, quinoa, and citrus vinaigrette

add: chicken +6 , shrimp +8 , salmon +10

## HANDHELDS

### TURKEY CLUB DF 18

roasted turkey, applewood smoked bacon, mixed greens, tomato, chipotle aioli, avocado smash, served with fries

### WAGYU SMOKED TRI-TIP SANDWICH DF 23

roasted red pepper aioli, mixed greens, toasted ciabatta, served with fries

### FRIED CHICKEN SANDWICH 18

butter milk fried chicken, jalapeño coleslaw, pickles, honey siracha sauce, potato bun, served with fries

### BAJA FISH TACOS 19

beer battered or blackened, jalapeño slaw, pico de gallo, cotija cheese, served with tortilla chips

### THE BURGEE 14

crispy smashed wagyu beef patty, American cheese, lettuce, tomato, caramelized onion, house sauce, served with fries  
sub: black bean quinoa patty DF VG

### HOUSE BURGER 22

8 oz wagyu beef, smoked cheddar, balsamic onions, spicy aioli, served with fries  
Add: bacon +2 , avocado +1.50

## MAINS

### CHICKEN POT PIE 18

fresh baked puff pastry, pearl onions, carrots, peas, chicken gravy

### LOBSTER RAVIOLI 36

sautéed langoustine, asparagus, pecorino, and lemon butter sauce

### KOREAN STEAK BOWL 42

grilled skirt steak, jasmine rice, broccolini, carrots, kimchee, and fried egg

### MISO SALMON DF 28

jasmine rice, sautéed bok choy, carrots, red peppers with sweet chili soy sauce

### LOCAL WHITE SEABASS 36

stir fry udon noodles, ginger garlic sauce, red pepper, carrot, broccoli, snap peas, and green onions

### PRIME 10 OZ FLAT IRON 32

creamy whipped mashed potato, broccolini, blistered tomatoes, and red wine demi glaze  
Add: lobster +22

### 14 OZ PRIME NEW YORK STRIP STEAK 55

loaded baked potato, sweet chili, brussels with grilled red peppers, and garlic bourbon cream sauce  
Add: lobster +22

### FRENCH DIP 24

roasted ribeye, provolone cheese, french garlic roll, au jus, and french fries

## DESSERT

### CHOCOLATE MOLTA CAKE 10

### BUTTER BUNDT CAKE 10

### TORTA DEL NONNA (GRANDMOTHER CAKE) 10

### ICE CREAM 6

vanilla, chocolate, or strawberry

\* Please note: Our kitchen uses soybean oil in food preparation.

\*GF: Gluten Free DF: Dairy Free V: Vegan VG: Vegetarian 🥜: CONTAINS NUTS

