

Fireside Menu

STARTERS AND SHARE PLATES

All items come out fresh as cooked by the kitchen and not always together

Duck Wings	18
sweet and spicy glaze, toasted sesame seeds, scallion, buttermilk dressing	
Cheese & Charcuterie	23
a rotating selection of gourmet cheese and cured meats, served with pickled vegetables, spreads and artisan breads	
Wild Baja Shrimp Cocktail	17
thousand island, lemon, cocktail sauce	
Oysters on the Half Shell	18
six west coast oysters, preserved lemon mignonette, cocktail sauce	
Market Fish Ceviche	20
passionfruit agua chili, pico de gallo, avocado, spiced tortilla chips	
Crispy Brussels Sprouts	9
toasted pecans, apple, radicchio, sweet chili sauce	
Roasted Garlic Hummus	10
olive tapenade, heirloom tomato, warm pita	
Hand Cut Fries	9
sea salt, fresh herbs, garlic aioli	
Nueske Smoked Bacon Mac and Cheese	13
garlic breadcrumbs	
Seafood Platter	51
six wild baja shrimp cocktail, six west coast oysters, market fish ceviche and all the accompaniments	
Italian Pizza	15
rustic tomato sauce, mozzarella, soppressata, capicola and pepperoni	
Margherita Pizza	13
rustic tomato sauce, shredded mozzarella, basil, olive oil	

Warm Salted Pretzel 9
served with spicy honey mustard and pub cheese

Chicken Nachos 19
Oaxaca cheese, black beans, pico de gallo, avocado mash, lime crema and spiced tortilla chips

DESSERT

Warm Chocolate Chip Cookies 12
vanilla ice cream

Last Slice of Apple Pie 12
brown sugar streusel, salted caramel and vanilla ice cream

Old Fashioned Crème Brulee 12
bourbon brulee, candied orange and luxardo cherries