

Pick Up Hours
Everyday 11:30 - 8:00



Executive Chef
Gabriel Arguelles

APPETIZERS

Deviled Eggs 🌿 / 10
fried capers & truffle aioli

Castroville Artichoke 🌿 / 13
coal-roasted, blistered tomatoes, lemon-basil pesto

Popcorn Prawns 🌿 / 13.5
crispy okra, harissa jam

Spicy Tuna Tacos / 12
scallions, sesame seeds, soy-yuzu aioli, wasabi tobiko

Bruschetta / 10.5
herb goat cheese, roasted garlic, blistered tomatoes

Crispy Calamari / 11.5
lime-Thai dipping sauce, "Srirachannaisc"

Sriracha Glazed Ribs 🌿 / 14
honey-sriracha glaze, spicy peanuts

Giant Bavarian Pretzel / 14
ale washed, Maldon sea salt, ale-cheddar, mustard

SALADS

Iceberg wedge 🌿 / 11
bacon, tomato, gorgonzola

Romaine / 10
Caesar croutons, Parmesan

Apple 🌿 / 10.5
greens, pecans, gorgonzola

ADD

chicken / 6 prime sirloin / 17
three grilled prawns / 10 salmon / 9

Tarpy's Cobb 🌿 / 18
*chicken, bacon, avocado, tomato, egg,
creamy gorgonzola*

Warm Napa Cabbage / 17.5
chili-crusting chicken, bacon, gorgonzola, spicy peanuts

SIDES

Gorgonzola Spinach 🌿 / 9
Gruyère Scalloped Potatoes / 9
Garlic Mashed Potatoes / 8
Green Beans / 9
Roadhouse Fries / 8

SANDWICHES

Buttermilk Fried Chicken / 15
*horseradish slaw, green goddess aioli,
petite iceberg wedge*

Angus Burger / 15
1/2 pound, lettuce, tomato, onion, fries

Blackened Salmon / 19
lemon aioli, lettuce, tomato, sweet potato fries

Grilled Cheese / 16
*broccolini, mushroom, fontina, gruyere,
mixed greens*

Chopped-Smoked Brisket / 17
longhorn sauce, pickled onions, potato salad

LARGE PLATES

Chili-Crusting Chicken / 24.5
*gruyère scalloped potatoes, green beans,
apricot BBQ sauce*

Classic Meatloaf / 23.5
*garlic mashed potato, green beans,
Madeira-mushroom gravy*

Wood-Fired Salmon 🌿 / 25
*pilaf, snap peas, broccoli, beurre blanc,
blistered tomato*

Prawn Pasta / 29
*tomatoes, corn, spinach, sherry-lobster cream,
asiago cheese*

Prime Angus Sirloin 🌿 / 30
*gorgonzola spinach, garlic mashed potatoes,
Cognac-black pepper demi*

Smoked Baby Back Ribs 🌿
Half Rack / 19 Full Rack / 29
potato salad, horseradish slaw

Vegan Lentil Stew / 18
*black beluga lentils, sautéed garlic, tomatoes,
spinach, mushrooms, broccoli in a
roasted vegetable broth*

Shrimp & Grits 🌿 / 18
*grilled shrimp, sweet cream grits, picalilli,
creole carrot butter*

🌿 These dishes are gluten free. Our kitchen is not and traces of gluten may be present.

DRINKS

NON-TAILS

Blood Orange / 4.5
lemonade

Martinelli's / 4
sparkling cider

Fentimans / 6
ginger beer

Lemonberry / 4.5
strawberry, lemonade

Guava Lemonade / 4.5
guava puree, lemonade

Thirsty Lizard / 4.5
grapefruit, ginger ale

Albita Root beer / 4.5
bottle

DRAFT

Mad Otter Pale Ale / 8
Monterey, CA

Coronado Hazy Pale Ale / 8
Leisure Lagoon

Scrimshaw Pilsner / 8
Fort Bragg, CA

Luponic Distortion IPA / 8.5
Paso, CA

Firestone DBA / 9
Paso, CA

NOON-TAILS

Berry Bliss / 12
peach vodka, bubbles, strawberry, lemon, simple syrup

High Noon Manhattan / 13
Woodinville rye whiskey, GrandMarnier, orange bitters

Passionfruit Rita / 16
Tarpy's Patron Reposado, cointreau, passionfruit purée, lime

Kentucky Buck / 12
Buffalo Trace, strawberries, ginger beer, simple syrup

Twisted Greyhound / 14
peach vodka, grapefruit, bitters, rosemary simple syrup

BOTTLED BREWS

Lagunitas Sumpin' Ale / 8
Little Sumpin'

Coors Light / 6.5
Colorado

Stella Artois / 7.5
Belgium

Lost Coast / 7
Downtown Brown

Coronado Never Better DIPA / 8.5
SD

Fort Point Pale Ale / 8
Park Series

Weihenstephaner / 7.5
Hef | Germany

Corona / 6.5
Mexico City

STEM Dry-Cider / 8.5
CO

STEM Rosé Cider / 8.5
CO

St. Paulie Girl / 7
Germany

Fort Point Animal IPA / 8.5
SF

WINE BY THE BOTTLE

Please ask your server about our wine selection

DESSERT

Chocolate Cake / 10
Lemon Cheesecake / 10
Apple Crisp 🍏 / 10

Gizdich Ranch Berry Pie / 10
à la' mode / 11.5

CYPRESS FAMILY / \$30 PER PERSON

Starters

Select one

Bruschetta

herb goat cheese, roasted garlic,
blistered tomatoes

Mixed greens

with tomatoes and shaved
carrots in a red wine vinaigrette

Entrées

Select one

Chili crusted chicken

green beans, apricot BBQ sauce

Classic meatloaf

green beans, Madeira-
mushroom gravy

Both entrées come with fresh
vegetables and your choice of
garlic mashed potatoes,
or rice pilaf

CEDAR FAMILY / \$36 PER PERSON

Starters

Select one

Bruschetta

herb goat cheese, roasted garlic,
blistered tomatoes

Popcorn Prawns

crispy okra, harissa jam

Salads

Romaine

Caesar croutons, Parmesan

Entrées

Select two

Chili crusted chicken

green beans, apricot BBQ sauce

Wood-fired salmon 🌿

snap peas, broccoli, beurre blanc,
blistered tomato

Smoked Baby Back Ribs 🌿

half rack / potato salad,
horseradish slaw

Dessert

Apple Crisp 🌿

All entrees come with fresh
vegetables and your choice of
garlic mashed potatoes,
gruyère scalloped potatoes,
or rice pilaf

HOMESTEAD FAMILY / \$40 PER PERSON

Starters

Select one

Castroville Artichoke 🌿

coal-roasted, blistered tomatoes,
lemon-basil pesto

Sriracha Glazed Ribs

honey-sriracha glaze,
spicy peanuts

Salads

Select one

Romaine

Caesar croutons, Parmesan

Iceberg Wedge 🌿

bacon, tomato, gorgonzola

Entrées

Select two

Prime Angus Sirloin 🌿

gorgonzola spinach,
Cognac-black pepper demi

Wood-Fired Salmon 🌿

snap peas, broccoli, beurre blanc,
blistered tomato

Prawn pasta

tomatoes, corn, spinach,
sherry-lobster cream,
asiago cheese

Dessert

Chocolate Cake

All entrees come with fresh
vegetables and your choice of
garlic mashed potatoes,
gruyère scalloped potatoes,
or rice pilaf
