

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-cruste 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-Cruste 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** 🌿 / 29  
*grilled shrimp, sweet creat 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**  
*NA*

**Fort Point Animal IPA / 8.5**  
*SF*

## WINE BY THE GLASS OR 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 / 12