

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-crust 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-Crust 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 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

Minimum of 10 orders required.

CYPRESS FAMILY / \$35 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*

Dessert

Cookies & brownies

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

CEDAR FAMILY / \$40 PER PERSON

Starters

Bruschetta

*herb goat cheese, roasted garlic,
blistered tomatoes*

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 / \$55 PER PERSON

Starters

Sriracha Glazed Ribs

*honey-sriracha glaze,
spicy peanuts*

Salads

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*
