

General Manager
Debbie Edwards



Executive Chef
Gabriel Arguelles

A COASTAL ROOTS HOSPITALITY RESTAURANT

FOOD MENU

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, "Srirachannais"

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

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

Dungeness Crab Cakes / 17
*smoked avocado aioli, carrot,
corn relish*

Crispy Date 🌿s / 14
*stuffed with pork chorizo,
Applewood bacon, roasted fresno
peppers & tomato sauce*

Roasted Brussel Sprouts 🌿 / 9
*deglazed with balsamic and maple syrup,
finished with toasted pumpkin,
sunflower and sesame seeds,
topped with dried cranberries*

Haystack Maui Onion Rings / 9
chipotle ketchup & ranch dressing

SALADS

Iceberg Wedge 🌿 / 11
bacon, tomato, gorgonzola

Romaine / 10
Caesar croutons, Parmesan

Apple 🌿 / 10.5
greens, pecans, gorgonzola

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

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

**Roasted Beets &
Poached Pear** 🌿 / 12
*roasted red & yellow beets, spring mix,
feta cheese, candied walnuts, poached
pears, balsamic & agave vinaigrette*

**Roasted Butternut Squash
& Baby Kale** 🌿 / 13
*Sonoma goat cheese, cranberries &
toasted seeds, tossed in an apple cider
honey bacon dressing*

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*

American Kobe Burger / 25
brie, bacon, lobster, truffle aioli, fries

**16-Hour Brine Roasted
Turkey Club** / 18
*crispy Applewood bacon, roasted garlic
mayo, homemade cranberry sauce,
baby arugula on a ciabatta roll,
sweet potato fries*

ADD TO YOUR SALAD

Chicken / 6

Prime Sirloin / 17

Three Grilled Prawns / 10

Salmon / 9



Vegan



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

LARGE PLATES

Chili-Crusted 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

12-Hour Brisket / 33

espresso dry rub, longhorn sauce, potato salad, horseradish slaw

Steak 12oz 🌿 / 42 16oz / 51

New York Steak, oven-roasted fingerling potatoes, tallow butter, brussel sprouts, green chimichurri

Braised Chuck Flap Boneless Short Ribs 🌿 / 36

braised with cabernet wine, mirepoix vegetables, bourbon truffle oil, maple syrup baby carrots and green peas, served with creamy garlic, and horseradish mashed potatoes

Venison Loin 🌿 / 44

cast iron seared, herb butter, pink peppercorn crust, port wine dried cherries, demi-sautéed fresh baby carrots, asparagus, served over creamy parsnip puree

ON THE SIDE

Gorgonzola Spinach 🌿 / 9

Gruyère Scalloped Potatoes / 9

Garlic Mashed Potatoes / 8

Green Beans / 9

Roadhouse Fries / 8

DESSERTS

Chocolate Cake / 10

Lemon Cheesecake / 10

Apple Crisp 🌿 / 10

Ranch Berry Pie / 10

À La' Mode / 12

Chocolate Peanut Butter

Mousse Cake / 10

WINE BY THE GLASS TO COMPLEMENT THE PERFECT MEAL

RED

**Carmel Road
Pinot Noir, 2017 / 12**
Monterey County, CA

**Chock Rock
Pinot Noir, 2014 / 16**
Monterey County, CA

**Freakshow
Red Blend, 2015 / 13**
Lodi, CA

**Liberty School
Cabernet Sauvignon, 2017 / 15**
Paso Robles, CA

WHITE

McIntyre SLH, 2018 / 13
Chardonnay, CA

Bernardus, 2017 / 16
Chardonnay, Monterey

**Morgan
Sauvignon Blanc, 2017 / 12**
Monterey County, CA

OTHER

Zonin / 10
Prosecco

Moet Brut / 16
Champagne, FR

Moet Brut Rose / 19
Champagne, FR
