

FOOD

Wings - 16

*sweet honey chipotle, house-made ranch dressing,
Point Reyes bleu cheese, scallion ribbon salad*

Crispy Beef Flautas - 17

*tomatillo avocado salsa, Mexican crema, cotija cheese,
cucumber & radish pico de gallo*

Charred Brussel Sprouts - 14

*crispy brussel sprouts, Jerez vinegar caramel,
Spanish chorizo crumble, pickled pearl onion*

Grilled Naan Bread - 15

*parmesan kalamata olive tapenade, muhummara,
roasted garlic hummus, spiced almonds*

California Cowboy Nacho Skillet - 15

crispy tortilla chips, tres chile con queso, charred corn, black bean pico de gallo

805 Artichoke Dip - 14

805 reduction, gruyère Mornay sauce, grilled garlic baguette

Seasonal Autumn Greens Salad - 13

*roasted butternut squash, apples, radish, beets, candied pecans,
toasted Pepitas, cinnamon pear vinaigrette*

add grilled chicken - 12

add grilled shrimp - 12

add grilled portobello mushroom - 5

Santa Barbara Market Cobb - 16

*sweet baby gem, pecan-smoked bacon, dungeness crab, queso fresco,
scallion, tomato, roasted Poblano, green goddess*

Crispy Buttermilk Chicken Sandwich - 17

*basil & cabbage slaw, house-made pickles, herb aioli,
local potato bun, lemon rosemary fries*

Central Coast Burger - 20

*8oz. all natural beef, hopscotch cheddar, shallot jam,
crimini mushroom, heirloom tomato, butter lettuce
add bacon - 5*

Crispy Shrimp Roll - 19

crispy rock shrimp, tarragon aioli, crispy shallot, pea shoot & tarragon salad

Central Coast Artisan Cheese & Charcuterie Board - 23

*Central Coast Creameries, Fra' Mani Meats, seasonal chutney,
local dried fruits, candied nuts, grilled baguette*

Parmesan Garlic & Herb Fries - 14

cracked black pepper & truffle aioli

DESSERTS

Pumpkin Spice Swiss Roll - 14

*pumpkin spice sponge, whipped vanilla ganache,
cinnamon macaroon, candied pepitas*

Date & Pecan Sticky Bun - 14

brioche dough, date & pecan filling, caramel apple, vanilla bean ice cream

Peanut Butter Chocolate Mousse - 12

salted caramel ice cream, pecan brittle, feuilletine crunchy layer

Espresso Affogato - 12

salted caramel ice cream, toasted biscotti croûtons

add Baileys - 12.5 add Frangelico - 10.5

add Kahlúa - 12.5 add Patron XO Café - 14

BARKEEPS CREATIONS

-\$18 each-

Anacapa Ginger

Van Gogh pineapple vodka, mint & ginger syrup, fresh lemon & lime juice, soda

Sparkling Berry Bramble

Ketel One vodka, prosecco, black raspberry basil syrup

Pink Pineapple

Bombay Sapphire, fresh pineapple, pink peppercorns, sugar, rhubarb bitters, soda

Signature Red Wine Sangria

red wine, brandy, raspberry simple syrup, fresh fruit

ITALIAN SODAS

-\$10 each- (Non - Alcoholic)

Strawberry Basil Soda

strawberry basil syrup, soda

Hibiscus Soda

hibiscus orange peel syrup, soda

PORT & SHERRY

Graham's 20 yr. Tawny

17

Graham's 30 yr. Tawny

26

CHAMPAGNE & SPARKLING

	<u>Glass</u>	<u>Bottle</u>
Prosecco, Valdo, Valdobbiadene, Italy, Brut NV	12	46
Rosé, Laetitia, Arroyo Grande Valley, Central Coast, Brut NV	18	70
Champagne, Pierre Gimonnet, Blanc de Blancs, Cuis, 1er Cru, Extra Brut NV	28	110

WHITE & ROSÉ

	<u>Glass</u>	<u>Bottle</u>
Chardonnay, Land of Saints, <i>Sta. Rita Hills, Santa Barbara</i>	15	58
Sauvignon Blanc, Dashwood, <i>Marlborough, New Zealand</i>	12	46
Pinot Grigio, Terlato, <i>Friuli Collio Orientali, Italy</i>	15	58
Rosé, Miraval, <i>Côtes de Provence, Provence, France</i>	15	58

RED

	<u>Glass</u>	<u>Bottle</u>
Pinot Noir, Melville, “Estate”, <i>Sta. Rita Hills, Santa Barbara</i>	18	70
Bordeaux Blend, Domaine du Cheval Blanc, <i>Bordeaux, France</i>	12	46
Cabernet Sauvignon, Justin “Isosceles”, Paso Robles	29	114

BEER

LOCAL CRAFT SELECTION

Figueroa Mt. Hoppy Poppy - Buellton, CA	8
Firestone 805 - Buellton, CA	7

INTERNATIONAL & DOMESTIC

Corona Extra - México	8
Amstel Light - Netherlands	8
Heineken - Netherlands	8
Stella Artois - Belgium	7
Coors Light - Colorado	6

VODKA

<i>Absolut</i>	14
<i>Grey Goose</i>	15
<i>Ketel One</i>	15
<i>Tito's</i>	15
<i>Vincent Van Gogh Pineapple</i>	14

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<i>Bombay Sapphire</i>	15
<i>Tanqueray</i>	15

TEQUILA

<i>Don Julio Añejo</i>	24
<i>Don Julio Blanco</i>	19
<i>Don Julio Reposado</i>	21
<i>Sauza Blue Reposado</i>	12

RUM

<i>Bacardi Light Superior</i>	12
<i>Captain Morgan Spiced</i>	13
<i>Myers Dark</i>	12
<i>Ron Zacapa Centenario</i>	23

BOURBON

<i>Angel's Envy</i>	14
<i>Buffalo Trace</i>	16
<i>Maker's Mark</i>	15

RYE WHISKEY

<i>Whistle Pig Rye</i>	15
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IRISH WHISKEY

Jameson 14

JAPANESE WHISKEY

Suntory Toki 86 15

WHISKEY

Jack Daniels 12

CORDIALS

Aperol 12
Baileys 12.5
Cointreau 12
Grand Marnier 12.5
Campari 12
Kahlúa 12.5
St. Germain Elderflower Liqueur 10

COGNAC

Remy 1738 21
Remy Martin VSOP 18

SCOTCH

Dewar's White Label 14
Johnny Walker Black 15
Lagavulin 16 yr. 22
MaCallan 12 yr. 24
MaCallan 18 yr. Fine Oak 58