

FOOD

ANCHO CHILE STRIP STEAK (GF) | 18

4 oz. Ancho chile rubbed strip steak seared and sliced. Served with fresh avocado. Topped with corn salsa & housemade buttermilk ranch.

CHARCUTERIE BOARD (GFO) (N) | 22

Variety of cheeses served with prosciutto, soppressata salami, dried apricots, almonds, grapes, Spanish olives & crostini.

CALAMARI STEAK STRIPS | 16

Lightly breaded and served with a sweet Thai chili sauce.

CRAB CAKES | 16

Classic Maryland-style served with a spicy citrus aioli.

FRIED BRUSSEL SPROUT SALAD (VEG) (N) | 16

Fried brussel leaves tossed with toasted macadamia nuts, goat cheese & a rich balsamic butter dressing.

ROASTED GARLIC & GOAT CHEESE | 13 (GFO) (VEG)

Served with marinated tomatoes, drizzled with a balsamic reduction, basil oil and chili oil.
Served with fresh crispy crostini.

TRUFFLE FRIES (VEG) | 12

Home fries tossed with truffle oil and parmesan. Garnished with shallots and fried garlic. Served with parmesan aioli.

(GF)=GLUTEN FREE (GFO)=GLUTEN FREE OPTION AVAILABLE
(VEG)=VEGETARIAN (V)=VEGAN (N)=CONTAINS NUTS

DRINKS

MOONSTONE MULE | 11

Hendry's Vodka (*San Luis Obispo, Ca*), Ginger Beer, Lime

LOST COAST LEMON DROP | 11

Crop Organic Meyer Lemon Vodka, Combier Liqueur D'orange, Lemon, Sugar

MAIN STREET MOJITO | 13

White Rum, Rumhaven Coconut Rum, Fresh Mint, Lime, Splashed with Bubbles

SAN SIMEON SOUR | 13

Aviation American Gin, Orange Bitters, Fresh Lemon Juice, Simple Syrup, Aquafaba

NIT WIT NEGRONI | 13

Uncle Val's Gin, Carpano Classico Vermouth, Bruto American, Orange Twist

LEFFINGWELL MARGARITA | 13

Cazadores Blanco Tequila, Lime, Agave Nectar, Salt Rim

OCEAN VISTA FASHIONED | 10

Old Forester Bourbon, Sugar Water, Bitters

MAIN STREET MANHATTAN | 12

Black Market Rye Whiskey (*San Luis Obispo, Ca*), Carpano Classico Vermouth, Bitters, Cherry

FOG LIFTER | 11

Tullamore Irish Whiskey, Fresh Coffee, Shanky's Irish Cream, Whip Cream

OAXACA OLD FASHIONED | 11

Derrumbes Mezcal, Tequila, Simple Syrup, Bitters, Orange Twist