










SMALL PLATES

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|---|------|---|------|
|    MARINATED MIXED OLIVES coriander, fennel, lemon zest | \$9 |  CALAMARI cornmeal, currants, pistachio pesto | \$22 |
|    ROASTED MARCONA ALMONDS olive oil, rosemary | \$8 |  WARM HOUSE BREAD whipped butter, maldon salt | \$11 |
|  CRISPY CHICKEN WINGS triple threat sauce, pickled vegetables, yogurt cilantro lime dipping sauce | \$22 | WHITE BEAN BRUSCHETTA gigantes beans, roasted tomato, garlic thyme, parsley, olive oil | \$14 |

SALADS

grilled chicken or grilled shrimp + \$9

half / full
\$10 / \$15

CEASAR
romaine, housemade dressing,
parmesan crisp, crostini

 LITTLE GEM
radicchio, radish, pickled onion grana padano,
pepitas, house champagne vinaigrette

SANDWICHES

\$24

served with fries. side salad + \$3

1 / 2 LB. WAGYU BURGER *
bacon jam, white cheddar,
lettuce, tomato, onion, house
sauce, potato bun



FRIED MARY'S CHICKEN
herb brined, buttermilk crusted chicken
thigh, boursin cheese, arugula, tomato,
pickled onion, sundried tomato aioli,
ciabatta

MARINATED SLICED TRI - TIP *
marinated sliced tri-tip, creamy
feta, chimichurri, arugula, tomato,
pickled red onion

MAINS

choose two sides

available after 4pm

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|---|------|---|------|
| GRILLED MARINATED SHRIMP herbed garlic butter, crostini | \$25 |   CHICKPEA FRITTER arugula, harissa yogurt sauce | \$24 |
| BONELESS FRIED CHICKEN THIGHS herb-brined, buttermilk crusted mary's chicken, honey drizzle | \$26 | GRILLED CHICKEN BREAST herb-brined mary's chicken, arugula, harissa yogurt sauce | \$26 |

SIDES

à la carte or add additional sides \$10

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|---|---|
|  CREAMY LEMON ORZO | GRILLED BROCCOLINI |
|  SWEET CORN & GIGANTE BEAN SUCCOTASH |   SCHMALTZ POTATOES |

DESSERT \$14

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|  CINNAMON SUGAR CHURROS vanilla ice cream, chocolate and caramel sauces |   CHOCOLATE MOUSSE PARFAIT blackberry compote |
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KIDS

served with fries. side salad + \$3

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|---|------|---------------------------|------|
|  HOT DOG | \$14 | CHICKEN TENDERS | \$16 |
|  CHEESE QUESADILLA | \$14 | KIDS BURGER * | \$17 |
| CHICKEN QUESADILLA | \$16 | FRIED CHICKEN, BROCCOLINI | \$20 |

*Item may be cooked to order or contains raw or less than thoroughly cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCKTAILS

IT'S SUNDAY \$15
los sundays coconut tequila, lime, agave, mint

MAI TAI \$16
rum, dry caracou, orgeat, mai tai syrup, lime

WHY NOT \$15
tequila, triple sec, lime, agave, mint, jalapeno
cilantro

WITH BENEFITS \$16
blanco tequila, aperol, st germaine, lemon
angostura

DESERT FLOWER \$16
blanco, mezcal, cointreau, raspberry, lemon

PLAYING HOOKIE \$15
gin, ancho reyes, lime, guava puree
fever tree pink grapefruit

BASIC B \$16
tito's vodka, lemon, simple, blueberry

BARREL AGED OLD FASHIONED \$16
four roses, demerara simple, bitters

SUMMER
SPRITZER

\$17

LIMONCELLO SPRITZ

limoncello, prosecco, club soda

HUGO SPRITZ

st germaine elderflower, prosecco, club soda

APEROL SPRITZ

aperol, prosecco, club soda, orange

WINE

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|---|------|
| NV ZARDETTO PROSECCO, ITALY | \$11 |
| 2023 SUMMER IN A BOTTLE, ROSE de PROVENCE, FRANCE | \$19 |
| 2023 FROGS LEAP SAUVIGNON BLANC, NAPA VALLEY | \$13 |
| 2022 STADT KREMS GRUNVER VELTLINER, KREMSTAL, AUSTRIA | \$13 |
| 2023 MACROSTIE CHARDONNAY, SONOMA COAST | \$15 |
| 2021 MATTHEWS CABERNET SAUVIGNON, COLUMBIA VALLEY, WA | \$15 |
| 2022 SAINT COSME COTE DU RHONE ORGANIC SYRAH, FRANCE | \$14 |

DRAFT BEER

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|----------------------------|-----|------------------|-----|
| RUSSIAN RIVER VELVET GLOW | \$8 | MODELO | \$7 |
| FIFTYFIFTY WEST COAST HAZE | \$8 | BONEYARD RPM IPA | \$8 |

CANNED BEER

| | | | |
|------------------------------|-----|------------------------------|------|
| MODELO | \$7 | 50/50 CAPA PALE ALE (16 OZ.) | \$10 |
| COORS LIGHT | \$7 | 50/50 TAHOE PILZ (16 OZ.) | \$10 |
| DESCHUTES FRESH SQUEEZED IPA | \$8 | FIRESTONE WALKER 805 BLONDE | \$8 |



BREAKFAST served until 11am

BACON BURRITO

\$17

SCRAMBLED EGGS, APPLE WOOD SMOKED BACON
RED POTATO HOME FRIES, MONTEREY JACK &
CHEDDAR CHEESE, SALSA ROJA

 **VEGGIE BURRITO**

\$16

SCRAMBLED EGGS, RED POTATO HOME FRIES,
MONTEREY JACK & CHEDDAR CHEESE, SALSA ROJA



THE TURN

served until 6pm

HIT EM' LONG & HIT EM' STRAIGHT

 **HOT DOG**

\$12

CHICKEN CEASAR WRAP

\$16

TRI-TIP WRAP

\$17

1/3 WAGYU BURGER

\$19

TRI-TIP SANDWICH

\$24

FRIED CHICKEN SANDWICH

\$24

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|-------------|------|---------------|-----|
| TRANSFUSION | \$16 | COFFEE | \$3 |
| MIMOSA | \$14 | RED BULL | \$5 |
| HIGH NOON | \$8 | GATORADE | \$5 |
| COORS LIGHT | \$7 | SODA | \$4 |
| MODELO | \$7 | BOTTLED WATER | \$6 |
| CRAFT BEER | \$8 | | |