



mixed drinks 15 each

calamity jane
rosé sparkling wine | apple brandy
meyer lemon | bgb pear bitters

the optimist
vodka | peach shrub | lime
bitters | brut

the gringo
mezcal | mint | ginger
falernum | lime | topo

house old fashioned
bourbon + rye | brown sugar
2 bitters | orange zest

sunburn cocktail
blanco tequila | cucumber
cayenne | lime

pretty bird
bourbon | lemon balm | campari
lime | grapefruit | bitters

easy money
gin | basil
lime | grapefruit

dry mezcal negroni
mezcal | cappalletti | dry vermouth
bitters | grapefruit zest

penicillin
scotch | lemon
honey | ginger

vieux carre
bonded rye | vermouth | cognac
bitters | benedictine

little red corvette
rum | luxardo | ginger beer
raspberry | lime | lemon | mint

We add an optional 4% surcharge to all checks to
help offset rising min. wages, living wages for our
kitchen staff, and subsidized health insurance for our
employees.

starters | drinking snacks

today's market oysters
cucumber granita | tabasco | mignonette a.q.

smoked trout canapes 4 pc
dill yogurt | avocado | potato cake 20
add hackleback caviar + 8

ahi tartare
crostini | black olive | avocado | salsa verde 20.5

crispy brussels sprouts
rosemary | parm | honey aioli 16

the truffle fries
pistachio + almond romesco | aioli | parm 11.5

saffron arancini 4 pc
black garlic aioli | parm 13.5

wood grilled maitake mushroom
tarragon aioli | grilled lemon 16

new orleans style shrimp toast
cream | sherry | worcestershire | shallots | scallions 20

soup | salad | veg

chilled gazpacho
heirloom tomato | melon | peppers | blue crab | avocado 16

charred broccoli di ciccio
toasted garlic | preserved lemon | calabrian chili 12

supper club caesar add grilled & chilled chicken + 6
little gems | sesame croutons | caesar dressing | parm 14

the kale salad add grilled & chilled chicken + 6
shaved veggies | crispy shallots | sesame | pecorino 14.5

roasted beets & arugula add grilled & chilled chicken + 6
frisee | fennel | citrus | feta 17.5

heirloom tomato salad
peach | burrata | pesto | olive oil | aged balsamic 18

pasta

spaghetti cacio e pepe
hand rolled spaghetti | english peas | parm | black pepper 18.5

green eggs + ham bucatini
bacon | chili | egg | pesto | peas | breadcrumbs 25

radiator bolognese
pork + veal ragout | basil | chili | parm 24

sausage orecchiette
fennel sausage | rapini | chili | breadcrumbs | parm 24

wood grill | large plates

wild king salmon
asparagus | fingerlings | jalapeno chimichurri | cherry tomato
sauce dijon | fennel salad 36

guesthouse cioppino
mussels | clams | shrimp | san marzano tomato
chili | grilled bread 38

alaskan halibut
cajun spice | corn & bean succotash | almond romesco 35

wood grilled game hen
grilled zucchini | potato puree | arugula | parm 35.5

wood grilled lamb chop
english peas | potato puree | chimichurri | red wine sauce 36

allen bros. prime new york strip 10 oz. cut
asparagus | fingerlings | maitake | steak sauce | bearnaise 43

the fried chicken sando
pepper jack | chipotle aioli | lettuce | tomato
caramelized onion | pickles | fries 19.5

the guesthouse burger
brisket blend | sharp cheddar | caramelized onions
special sauce | house pickles | lettuce | tomato | fries 21.5

