

SHAREABLE PLATES

- Poke Nachos** 13
Fresh Albacore Tuna, Sesame-Tamari Ginger Marinade,
Avocado Salsa, Crisp Won Tons & Wasabi Tamari Glaze
- Shrimp Cocktail** 13
Chilled Poached Shrimp,
Served with House-Made Atomic Cocktail Sauce
- Chicken Wings** 12
Choose Traditional Buffalo, Sriracha-Bourbon Glaze or
Smoky BBQ Sauce, Served with Carrots & Celery Sticks
- Crudit  & Cilantro-Lime Hummus** 12
Market Fresh Heirloom Vegetable Crudit ,
Served with House-Made Organic Hummus
- Steak Tacos** 12
Grilled, Smoked Chili Marinated Carne Asada,
Cilantro-Lime Cr me, Avocado Salsa,
Roasted Molcajete Salsa, Jack & Cotija Cheeses
- Pork Belly Tacos** 12
Crispy Pork Belly, Ancho Chili Roasted Pineapple, Avocado,
Pico de Gallo, Cotija Cheese & Roasted Molcajete Salsa
- Charcuterie Board** 16
Chef's Selection of Artisan Meats, Torched Burrata Cheese
& Accompaniments
- Roasted Golden & Red Beets** 12
Honey Glazed Beets, Goat Cheese, Baby Arugula &
Garlic Herb Crostini

LOADED FRIES

- Garlic Parmesan Fries** 10
Seasoned Fries, Roasted Fresh Garlic,
Shredded Parmesan Cheese & Garlic Aioli
- Carne Asada Fries** 13
Seasoned Fries, Grilled Carne Asada, Guacamole,
Pico de Gallo, Jack Cheese Sauce, Cotija Cheese
& Cilantro-Lime Cr me
- Sriracha Pork Belly Fries** 13
Seasoned Fries, Sriracha Glazed Pork Belly,
Caramelized Onions, Jack Cheese Sauce,
Green Onions & Sriracha Cream
- Nacho Fries** 12
Seasoned Fries, Cheddar-Jack Cheese Sauce,
Shredded Cheddar, Diced Tomato, Diced Red Onion,
Cilantro & Fire Roasted Jalapeno

SOUP & ENTR E SALADS

- Soup of the Day** Served with a breadstick
- Cup 6
Bowl 8
- Sesame Chicken Salad** 13
Organic Hearts of Romaine, Shredded Napa Cabbage,
Red Bell Peppers, Shitake Mushrooms, Won Ton Crisps,
Shredded Roasted Chicken, Edamame,
Served with Sesame Ginger Vinaigrette
- California Cobb Salad** 14
Organic Hearts of Romaine, Mixed Spring Greens,
Chilled Free Range Chicken Breast, Applewood Smoked Bacon,
Blue Cheese, Avocado, Cucumber, Cherry Tomatoes,
Served with Peppercorn Ranch Dressing
- Caesar Salad** 11
Organic Hearts of Romaine, Shaved Parmesan,
House Croutons, Tossed with Caesar Dressing
- For Any Entr e Salad**
- Add Grilled Free Range Chicken Breast* 6
Add Avocado 2

FLATBREADS

- Cheese** 11
Shredded Mozzarella, Asiago, Parmesan & House Marinara
- Pepperoni** 12
Shredded Mozzarella, Sliced Pepperoni, Asiago,
Parmesan & House Marinara
- CBA** 14
Grilled Free Range Chicken Breast, Honey Smoked Bacon,
Sliced Avocado, Peppercorn Ranch, Jack & Mozzarella Cheeses
- Steak Avocado** 14
Grilled Marinated Steak, Tomatoes, Diced Avocados,
Chipotle Ranch, Bell Peppers, Cheddar & Mozzarella Cheeses

SANDWICHES

All Sandwiches are served with Fries and a Dill Pickle.

Substitute a Side Salad or Sweet Potato Fries for a \$2 charge

- Turkey Croissant** 13
Oven Roasted Turkey, Honey Smoked Bacon,
Crisp Organic Lettuce, Tomato, Sliced Red Onion,
Avocado & Cranberry Aioli, Served on a Buttery Croissant
- B.L.T.** 12
Honey Smoked Bacon, Crisp Organic Green Leaf Lettuce,
Tomato, Sliced Red Onion, Pesto Aioli,
Served on Toasted Whole Wheat Bread
Add Avocado for \$2
- Chicken Sandwich** 13
Grilled Free Range Chicken Breast, Organic Leaf Lettuce,
Marinated Roma Tomatoes, Garlic-Basil Jack Cheese,
Pesto Aioli, Served on a Brioche Bun
Add Avocado for \$2
- Cheese Steak Sandwich** 16
Shaved Brandt Strip Steak, Caramelized Onions,
Crimini Mushrooms, Smoked Mozzarella,
Served on a Hoagie Roll

BURGERS

Our Fresh Burgers come from Local Brandt Family Farm,
All Natural Corn Fed Beef, served with Fries and a Dill Pickle.
A "Beyond Burger™" vegan patty may be substituted upon your
request.

Add Avocado 2
Add Crisp Honey Smoked Bacon 2

Substitute a Side Salad or Sweet Potato Fries for a \$2 charge

- The Skyline Burger** 14
Natural Corn Fed 1/3 lb. All Beef Patty, Grilled to Perfection,
Organic Leaf Lettuce, Tomato, Sliced Red Onion,
Choice of Cheddar, Swiss or American Cheese,
Served on a Brioche Bun
- The Dragon Burger** 15
Natural Corn Fed 1/3 lb. All Beef Patty, Grilled to Perfection,
Sweet Onion Jam, Honey Smoked Bacon, Organic Leaf Lettuce,
Tomato, Skyline Aioli, Habanero Jack Cheese,
Served on a Brioche Bun
- Blue Mushroom Burger** 15
Natural Corn Fed 1/3 lb. All Beef Patty, Grilled to Perfection,
Caramelized Cremini Mushrooms, Shafts Bleu Cheese Crumbles,
Organic Leaf Lettuce & Tomato, Served on a Brioche Bun
- The Vegetarian** 12
Black Bean-Chipotle Patty, Avocado, Alfalfa Sprouts,
Crisp Organic Green Leaf Lettuce, Organic Tomato,
Served on a Whole Wheat Bun

DESSERT SELECTION

Ask your Server about our Delicious Dessert Selections for Today

*Please let your server know about any allergies.
Consuming raw or undercooked, meats, poultry, seafood, shellfish,
and eggs may increase your risk of foodborne illness.*

WINE & BEER LIST

WHITE WINE Glass Bottle

La Terre Chardonnay California	9	30
Kendall Jackson Chardonnay Vintner's Reserve, California, Sonoma	11	44
Ferrari Carrano Chardonnay California, Sonoma	12	46
La Crema Chardonnay California, Sonoma	15	54
Cake Bread Chardonnay California, Napa Valley	19	70
Cellar #8 Pinot Grigio California, North Coast	10	34
Robert Mondavi Sauvignon Blanc California, Central Coast	10	34
Kim Crawford Sauvignon Blanc New Zealand, Marlborough	11	44
Chateau Ste. Michelle Riesling Washington, Columbia Valley	10	34
La Terre White Zinfandel California	9	30
Mumm's Napa Brut Prestige California, Napa Valley	---	32
Grand Imperial Brut France	Split 10	---

RED WINE Glass Bottle

La Terre Cabernet Sauvignon Spain	9	30
Robert Mondavi Cabernet Sauvignon California, Central Coast	11	44
Kendall Jackson Cabernet Sauvignon Vintner's Reserve, California, Sonoma	12	46
Hess Select Cabernet Sauvignon California, North Coast	14	50
Sir Charles Cabernet Sauvignon California	16	58
Caymus Cabernet Sauvignon California, Napa Valley	---	118
La Terre Merlot California	9	30
Clos du Bois Merlot California	10	34
Robert Mondavi Pinot Noir California, Central Coast	10	34
La Crema Pinot Noir California, Sonoma Coast	15	54
Rembrandt Pinot Noir California	16	58
Ménage à Trois Midnight Red Blend California, Napa Valley	12	46
Brazin Zinfandel California, Lodi	11	44
Eppa Red Sangria California, Mendocino	10	34

DRAUGHT BEER

Domestic	8
Select and Craft	9
Premium	10

Please ask about our seasonal draft beer offerings

BOTTLED BEER

O'Doul's	5
Angry Orchard Cider	6
Domestic	7
Select and Craft	8
Premium	9

SPECIALTY SIGNATURE
COCKTAILS

\$13

The King-A-Rita

Patron Silver Tequila,
Grand Marnier, Cranberry Juice,
Sweet & Sour, Fresh Lime Juice,
Served on the Rocks with Salted Rim,
Garnished with a Lime

Arrgh Matie-Mojito

Bacardi Superior Rum, Mint Leaves,
& your choice of Mango,
Strawberry or Traditional Lime,
Served on the Rocks,
Garnished with a Mint Sprig

The Secret Passage

Stolichnaya Strasberi Vodka,
Lemonade & Fresh Strawberry,
Served on the Rocks,
Garnished with Lemon & Cherry

A Knight's Reward

Tito's Handmade Vodka,
Peach Schnapps, Malibu Coconut Rum,
Pineapple Juice & Cranberry Juice,
Served on the Rocks,
Garnished with Orange & Cherry

Princess Paradise

Sky Vodka, Bacardi Superior Rum,
Peach Schnapps, Triple Sec,
Orange Juice, Sweet & Sour, Sprite,
Served on the Rocks,
Garnished with Orange & Lemon

Route 66

Knob Creek, Amaretto,
Simple Syrup, Dash of Bitters,
Served on the Rocks,
Garnished with Orange & Cherry

Carlsbadhattan Martini

Maker's Mark, Sweet Vermouth,
Grand Marnier, Dash of Bitters,
Shaken with Ice and Served Up,
Garnished with a Cherry