



CHILLED OYSTERS* GF/DF 1/2 dozen, rice wine mignonette	18	DOUBLE PATTY SMASH BURGER american cheese, pickle, sesame potato bun, fries, kimchi aioli (add bacon 4)	16
SHRIMP COCKTAIL GF/DF wasabi - gin cocktail sauce	24	PAN ASIAN PORK BURGER DF cabbage, pickled onion, fries, pickled ginger mayo	18
TUNA TARTARE TACOS* GF/DF everything bagel spiced ahi tuna, chili crunch dressing	14	BLACK BEAN VEGGIE BURGER DF spicy relish, avocado, potato bun, fries, ginger mayo	14
GREEN SALAD GF mixed greens, cucumber, tomato, parmesan vinaigrette (add chicken 9/ add salmon 11)	12	JERK CHICKEN CLUB DF lettuce, tomato, onion, fries, jerk mayo (add bacon 4)	16
ICEBERG WEDGE SALAD GF bacon, tomato, blue cheese dressing (add chicken 9/ add salmon 11)	13	SEAFOOD FRA DIAVOLA PASTA DF calamari, lobster, shrimp, basil, roasted garlic toast, spicy marinara	29
CAESAR* GFO anchovy, romaine hearts, crushed nori croutons, miso-caesar dressing (add chicken 9/ add salmon 11)	15	EVERYTHING CRUSTED AHI TUNA* GF/DF sesame - green bean - cabbage salad, soy-truffle vinaigrette	36
BRUSSELS SPROUTS GF/DF endive, sour apple, crispy onion, soy-truffle vinaigrette	14	CRISPY SKIN SALMON GF wasabi mashed potatoes, bok choy, red wine veal reduction	35
TERIYAKI FRIES GF/DF scallion, cilantro, teriyaki, kimchi aioli	12	WHOLE FRIED SNAPPER GF/DF cabbage salad, cilantro, pickled fresno chilies, 1-2-3 dipping sauce	59
FRIED CALAMARI GF/DF cherry peppers, marinara	16	MC FRIED CHICKEN GF/DF thighs & drumsticks, pickles, vinegar - chili dip	29
MELTED CHILI CRAB DIP jumbo crab, cream cheese, parmesan, chili crunch, baguette	24	GRILLED NEW YORK STRIP STEAK FRITES GF/DF asparagus, black garlic - veal reduction	52
WILD MUSHROOM SPAETZLE pecorino, miso pesto	14		

DESSERTS

COCONUT MATCHA PUDDING GF/DF fresh berries	10	NO BAKE CHEESECAKE GF granola, strawberry - yuzu	10
FIVE SPICE CHOCOLATE CAKE GF whipped cream	10	SELECTION OF ICE CREAM & SORBETS	10

20% Gratuity added for parties of 6 or more. *These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



COCKTAILS

MC Old Fashioned 15
buffalo trace, angostura bitters, orange bitters

Wa-hakan Tea Party 16
mezcal, joe's peach tea, ancho reyes chile, lemon

Orange & Bloom 15
gin, lime, chinola passion fruit, prosecco

Mai Tai 16
jm rum, smith & cross rum, orgeat, dry curaçao, lime

Eastside Mags 15
gin, lime, mint, crop cucumber vodka

Up Up & Away 16
montenegro, aperol, pamplemousse, lemon, prosecco

Paloma 16
blanco tequila, lime, fresh grapefruit juice

SPIRIT FREE

Lychee Mojito 11
pressed lychee, sparkling Lime, mint

Jalapeño Margarita 11
jalapeño, agave, salt, sparkling lime

BEER

Foam Brewer built to spill 11
IPA 8% **Three 3's Back to Reality** 10
IPA 6%

Kane Sneak Box 9
APA 6% **902 Brewing** 9
amber lager 5.2%

Ghost Hawk 9
lager 5% **Magnify Vine Shine** 9
IPA 6.5%

Grimm 10
hefewizen 5.5%

Montclair Orange 9
wheat 6.5% **Ross Brewing** 9
pink rose cider 5.5%

WINE

SPARKLING

Lubanzi Rainbow 15/55
pet nat blend, south africa

Tullia Prosecco 15/42
veneto, italy

Dirler-Cade Cremant d'Alsace Rose 17/62
alsace, france 2018

WHITE

Erste & Neue Pinot Grigio 16/55
alto adige, italy

Domaine Roger & Didier Raimbault Sancerre 20/85
loire valley, france 2023

Coteaux du Giennois Sauvignon Blanc 16/68
loire valley, france 2022

The Wonderland Project Chardonnay 18/74
sonoma, ca 2022

Peyrassol Les Commandeurs Rosé 18/74
provence, france 2023

RED

Bench Pinot Noir 17/70
sonoma, ca 2022

Finca Abril Malbec 16/65
mendoza, argentina 2020

Route Stock Cabernet Sauvignon 19/80
napa, ca 2022

N/A BEER

Rescue Club Non-Alcoholic pilsner 9 **Rescue Club Non-Alcoholic IPA** 9