

Tonight's Specials

Appetizer

TWO PLATE APPETIZER SAMPLER 23.95

Asian Chicken Lettuce Wraps, Crab Cakes, Ahi Tuna Poki,
Tempura Prawns, Flash Fried Calamari with all the Sauces

Entrée

CRISPY SKIN BLACK COD & TEMPURA PRAWNS 30.00

WHITE MISO MARINATED, PAN SEARED ATLANTIC BLACK COD, RAINBOW CHARD, PICKLED GINGER, PONZU.
TEMPURA PRAWNS, CRISP FRIED TOGARASHI CRUSTED YUCCA ROOT CAKE, GRILLED ASPARAGUS,
SAKE AIOLI, SOY GLAZE.

Dessert

FRESH STRAWBERRY & RHUBARB CRUMBLE 8.00

Served Warm, Almond, Oatmeal Topping,
Double Rainbow Vanilla Ice Cream

Seasonal Drink Special

POMEGRANATE LEMON DROP 10.75

Pama Liqueur, Absolut Citron, Pomegranate Juice,
Fresh Lemon, Pomegranate Seeds

Craft Beer

BELCHING BEAVER PHANTOM BRIDE IPA 7.25

OCEANSIDE, CA. 7.1% ABV

Named after the ethereal song by the one and only Deftones, Phantom Bride IPA is a blend of Amarillo, Citra, Simcoe, and Mosaic hops delicately balanced for the perfectly drinkable mix of citrus and hoppy goodness. A truly original Deftones/Belching Beaver Collaboration envisioned

Featured Wine

2016 ERATH PINOT GRIS 9.75

Commanding aromas of banana, floral talc and key lime zest tantalize the senses, mouthful of kumquat, cantaloupe and tropical guava. This succulent Pinot Gris builds in intensity, culminating in a sublime finish of fresh acidity.