

BITES

- Avocado Mash** pita chips **12**
- Shishito Peppers** garlic, lime **8**
- Half Dozen Oysters** mignonette, cocktail sauce **MP**
- Flatbread** burrata, tomato, chili flake **12**
- Chicken Wings** house buffalo sauce, parsley **10**

SOUPS/SALADS

- Lobster Bisque** crème fraîche, chives **14**
- Prime Rib Chili** onion three-ways **10**
- Wedge** iceberg, chives, blue cheese crumbles, bacon, cherry tomato, egg **15**
- Farmers Market Salad** fennel, mixed lettuces, parmesan, basil, harvest croutons, meyer lemon dressing **14**
- Endive Salad** blood orange, grapefruit, goat cheese, beets, pistachios, pomegranate, tarragon vinaigrette **12**
- Clam Chowder** leeks, bacon, oyster crackers **12**

SANDWICHES

- Prime Rib Sandwich** au jus, horseradish, chips **23**
- SideDoor Burger** white cheddar, red onion, bacon, russian dressing, sesame seed bun **17**
- Onion Press** caramelized onions, gruyere **10**
- Reuben Sandwich** pastrami, sauerkraut, russian dressing **16**
- Fried Chicken Sandwich** jalapeño slaw, sriracha aioli, pickles **15**
- Crab Cake Sandwich** remoulade, avocado, butter lettuce **17**

SIDES

- Stilton Cheddar Mac'n Cheese** **12**
- French Fries** aioli **6** / **Truffle Fries** **10**
- Creamed Spinach Yorkshire Pudding** **10**
(spinach contains pork)
- Prime Rib Chili Cheese Fries** **13**
- Brussel Sprouts** bacon vinaigrette **12**
- Roasted Baby Carrots** lime crema, peanut chili crumble **10**

PLATES

- California Cut of Prime Rib** choice of two sides:
creamed spinach, corn or mashed potatoes **39**
- Fish'n Chips** tartar sauce **11/16**
- Jidori Chicken Pot Pie** **15**
- Skirt Steak** potato wedges, pepper relish **32**
- St. Louis Ribs** fries, bread & butter pickles **28**
- Scallops** preserved lemon salsa verde, sunchoke puree, sunflower seeds **26**

DESSERTS

- C.C. Brown's Hot Fudge Sundae** Straus organic vanilla bean ice cream, almonds, whipped cream **10**
- Brioche Bread Pudding** whiskey sauce, whipped cream **9**
- Brownie A La Mode** butter pecan ice cream, salted caramel **10**
- Ricotta Cheesecake** poached pears, pinenut crumble, blackberry sauce **6**

CHEESE & CHARCUTERIE

- Chef's Plate (3 Choices)** **18**
- SideDoor Sampler (5 Choices)** **27**
- Cow**
Tumbleweed, *NY*, *Five Spoke Creamery*
Carmody, *CA*, *Bellweather*
Good Thunder, *MN*, *Alemar Cheese*
Brie Fermier, *France*, *Jouvence*
Ragged Point, *CA*, *Stepladder*
- Sheep**
•Verano, *VT*, *Vermont Shepard*
Dirt Lover, *MO*, *Green Dirt Farm*
- Goat**
Chabrin, *France*, *Onetik*
Fresh Chevre, *CA*, *Laura Chenel*
- Blue**
•Oregon Blue, *OR*, *Rogue Creamery*
•Roquefort, *France*, *Papillon*
- Charcuterie**
Prosciutto, *IA*, *La Quercia*
Duck, *CA*, *Angel's Salumi*
Saucisson d' Arles, *OR*, *Olympic Provisions*
Molisana, *VA*, *Olli Salumi*
Chorizo Rioja, *OR*, *Olympic Provisions*
- *Indicates Raw Cheese*

Consuming raw or undercooked food can be hazardous to your health.

In observance Newport Beach City Ordinance NBMC14.16.040(k) water is available upon request only.

BEER TRY A FLIGHT OF 4OZ DRAFT TASTERS!

DRAUGHT

- Stereo Brewing Kolsch, CA, 12oz, 4.6%** bready malts, clean crisp, mild hop presence **7**
- Bitter Bro. Golden Child, CA 9oz, 5.2%** banana and clove yeast character with dry finish **7**
- Tripel Karmeliet, Belgium, 8oz, 8.4%** vanilla & banana, biscuity malt, creamy mouthfeel **10**
- Delirium Noel, Belgium, 8oz, 10%** light caramel, stone fruit, nutmeg, hint of clove **11**
- Artifex Bog Trotter, CA, 14oz, 6%** caramel & roasted malts, slightly dry, biscuity notes **6**
- Old Speckled Hen, England, 14oz, 5.2%** malt, toffee, caramel balanced by a touch of fruit **8**
- OxBow Farmhouse, ME, 8oz, 6%** spice, hay, light malts, hints of citrus & pepper **8**
- El Segundo Uh OH! IPA, CA, 14oz, 7.5%** floral citrus, pale malt flavor, nice bitterness **8**
- Loast Coast Fogcutter DIPA, CA, 12oz, 8.7%** aromas of pine, citrus, bitter sweet, lite resin **7**
- Sanctum Dry Clean Only Brut IPA, CA, 14oz, 7.7%** citrus, dank, dry, good bitter finish **7**
- Noble Naughty Sauce, CA, 14oz, 5.4%** Portola coffee, mild sweetness, malt **7**
- Bruery So Happens It's a Tuesday CA, 8oz, 14.6%** vanilla, barley, molasses, mocha **13**

BOTTLES & CANS

- Oliver's Gold Rush, England, 330ml, 6.8%** medium dry, bittersweet & sharp vintage apples **15**
- T.W. Pitchers Radler, CA, 12oz, 5.1%** grapefruit, blood orange, light malts, medium body **6**
- King Harbor Sink w/ CA, CA, 16oz, 5.5%** toffee, pineapple and sweet malts **9**
- Lagunitas Mozango, CA, 22oz, 7.7%** mosaic & simcoe hops, fresh mango juice, piney resin **13**
- Left Coast Hop Juice, CA, 22oz, 10%** sweet with lingering bitterness, crisp malt backbone **11**
- Funkwerks Raspberry Provincial, CO, 16oz, 4.2%** citrus & raspberry, tart finish **7**
- Almanac DogPatch Grand Cru, CA, 750ml, 10.5%** tannic wine notes, complex sour flavors **30**
- To Ol 1 Ton of Christmas, Denmark, 500ml, 8.1%** creamy, sour, tart dark berries **17**
- Aecht Schlenkerla Eiche, Germany, 500ml, 8%** smoke, caramel, creamy mouthfeel **12**
- Firestone Walker Velvet Merkin '16, CA, 22oz, 9.5%** chocolate, cherry, vanilla, coconut **40**

COCKTAILS

SIGNATURE

- Westside Story 15**
Botanist gin, blood orange, cointreau, pink grapefruit, falernum bitters
Served on the rocks.
- Wallflower 15**
Vodka, creme de violette, lemon, lavender bitters.
Served up.

- Trade Winds 15**
Tequila, limoncello, black tea syrup, lemon.
Served up.

- Negroni 15**
St. George Terrior gin, campari, cocchi di torino vermouthe .
Served on the rocks.

WINE CREATE YOUR OWN FLIGHT OF 2OZ TASTERS!

WHITE

- | | | | | |
|--|-----------------|-----|-----|-----|
| MV Roederer, Anderson Valley | Sparkling Wine | 6oz | 9oz | Btl |
| '14 Domaine Carneros, Los Carneros | Brut | 11 | n/a | 55 |
| '18 Kim Crawford, Marlborough | Rosé | 15 | n/a | 75 |
| '17 Urban, Mosel | Riesling | 13 | 20 | 52 |
| '17 Antiquum Farm, Daisy, Willamette | Pinot Gris | 11 | 17 | 44 |
| '17 Domaine Des Aubuisieres, Vouvray | Chenin Blanc | 15 | 22 | 60 |
| '17 Justin, Central Coast | Sauvignon Blanc | 13 | 20 | 52 |
| '17 Spy Valley, Marlborough | Sauvignon Blanc | 11 | 16 | 42 |
| '16 Conundrum, California | White Blend | 12 | 18 | 48 |
| '16 Mer Soleil, Santa Lucia Highlands | Chardonnay | 11 | 17 | 44 |
| '16 Gregory Graham, Carneros | Chardonnay | 12 | 18 | 48 |
| '15 Prim, Santa Lucia Highlands | Chardonnay | 16 | 24 | 64 |

RED

- | | | | | |
|--|--------------------|----|----|-----|
| '15 A to Z, Oregon | Pinot Noir | 18 | 27 | 72 |
| '14 Cambria Clone 4, Santa Barbara | Pinot Noir | 11 | 17 | 44 |
| '16 Patz & Hall, Sonoma County | Pinot Noir | 16 | 24 | 64 |
| '16 Dry Creek Vineyard, Sonoma County | Zinfandel | 20 | 30 | 80 |
| '16 Trig Point, Sonoma County | Merlot | 13 | 20 | 52 |
| '15 BenMarco, Mendoza | Cabernet Sauvignon | 12 | 18 | 48 |
| '16 Justin, California | Cabernet Sauvignon | 10 | 15 | 40 |
| '16 Caymus, Napa Valley | Cabernet Sauvignon | 16 | 24 | 64 |
| '15 Anonymous, Napa Valley | Red Blend | 38 | 57 | 152 |
| '15 Justin, Isosceles, California | Red Blend | 18 | 27 | 72 |
| '17 Colome, Salta | Malbec | 28 | 42 | 108 |
| '14 San Simeon, Paso Robles | Petite Sirah | 15 | 22 | 60 |

- Heat Wave 15**
Spiced rum, calisaya, lime, pineapple, falernum, hellfire bitters.
Served on the rocks.

- Bermuda Triangle 15**
Eagle rare, martell vs, sfumato, orgeat, lemon, bitters.
Served on the rocks.

RARE WINE

BY THE GLASS

Silver Oak, Alexander Valley

Cabernet Sauvignon

2oz - 17 6oz - 50

Alpha Omega, II, Napa Valley

Red Blend 2016

2oz - 9 6oz - 26

BV, Tapestry, Napa Valley

Meritage 2014

2oz - 10 6oz - 30



February 3, 2019

~Straws are available upon request only.~