

**BITES**

- Avocado Mash pita chips 12
- Half Dozen Oysters mignonette, cocktail sauce MP
- Grilled Hazel St Peppers sea salt, lemon aioli 10
- Softshell Crab "BLT" sliders rémoulade, frisée, hawaiian roll 16
- Eggplant Toast foccacia, somkey eggplant, walnuts 7
- Lamb Ribs cherry glaze, pickled mustard seeds 16
- Pretzel Sticks stilton cheese sauce, sea salt 7

**SOUPS/SALADS**

- Prime Rib Chili onion three-ways 10
- Wedge iceberg, sliced chives, blue cheese crumbles, bacon, cherry tomato, egg 15
- Hazel St. Farm Salad chevre, peaches, blonde radichio, soft herbs, grape tomato, sunflower seed crumble 14
- Melon Carpaccio watermelon, white soy glaze, avocado, spicy peanuts, serrano 9
- Heirloom Tomato buttermilk "Nori" ranch, hush puppies, parsley basil, Hazel St. cucumbers 12

**SANDWICHES**

- Prime Rib Sandwich au jus, horseradish, chips 23
- SideDoor Burger cheddar, red onion, bacon russian dressing, sesame seed bun 17
- Crispy Chicken Sandwich jalapeño slaw, sriracha aioli, pickles 15
- Rueben pastrami, sauerkraut, russian dressing 15
- French Onion Press gruyere, caramelized onions 12
- Lamb Belly Harissa aioli, jalapeño, pickled carrot 10

**SIDES**

- Stilton Cheddar Mac'n Cheese 12
- French Fries 6 / Truffle Fries 10
- Creamed Spinach Yorkshire Pudding 10  
(spinach contains pork)
- Prime Rib Chili Cheese Fries 13
- Shishito Peppers garlic, lime 8
- Grilled Corn cilantro, smoked chili aioli, parmesan, pickled Hazel St. tomato 10
- Sauté Kale chili flake, olive oil, cheese, lemon 8

**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
- Branzino chickpea purée, brown butter, green beans 26
- Crab Carbonara squid ink pasta, ocean asparagus, serrano, bacon, peas 22
- Pork Tomahawk french fries, béarnaise 32
- Shepherd's Pie short rib, gravy, mash, peas 17

**DESSERTS**

- C.C. Brown's Hot Fudge Sundae Straus organic vanilla bean ice cream, almonds, whipped cream 10
- Butter Cake vanilla ice cream 8
- Crème Brûlée fresh berries 10
- Peach Crostata devonshire cream, buckwheat honey 6

**CHEESE & CHARCUTERIE**

- Chef's Plate (3 Choices) 18
- SideDoor Sampler (5 Choices) 27
- Cow
- \*Griffin, GA, Sweet Grass
- \*Landaff, NH, Landaff Creamery
- \*Cloud Cap, WA, Cascadia Creamery
- Minuet, CA, Andante
- Brillat, France, Delin
- Goat
- Gold Hill, CO, Haystack Mountain
- Leonora, Spain, Mitica
- Sheep
- Ossau Iraty, France, Beillevaire
- La Tur, Italy, Caseificio dell'Alta Langa
- Bleu
- You Calf to be Kidding, WI, Hooks Cheese
- Bayley Hazen, VT, Jasper Hill Farm
- Charcuterie
- Prosciutto, IA, La Quercia
- JHF, VT, Jasper Hill Farm
- Norcino, CA, Olli Sahumi
- Bison, CA, Angels Sahumi
- Chorizo Rioja, OR, Olympic Provisions
- Indicates Raw Cheese

Consuming raw or under-cooked food can be hazardous to your health.  
In observance Newport Beach City Ordinance NBM14.16.040(k) water is available upon request only.

# BEER

DRAUGHT

- Russian River STS, Santa Rosa CA, 12oz, 5.35% European style pilsner 7
- Refuge Brewery, Blood Orange Wit, Temecula, CA, 12oz, 5.7% Belgian style witbier 7
- Left Hand, Flamingo Dreams, Longmont, CO, 14oz, 4.7% berry blonde ale on nitro 7
- Gunwhale Hayshaker, Costa Mesa CA, 12oz, 6.4% saison 7
- Sanctum Brew Co., DeusVult, Pomona, CA 10oz, 8.8% Belgian-style dubbel ale 8
- Old Speckled Hen, Oxfordshire England, 14oz, 5.2% English bitter, on nitro 8
- Sanctum Brew Co, La Chica Fresa, Pomona CA, 14oz, 5.8% blonde ale 7
- Fort Point Mosaic Park, San Francisco CA, 14oz, 4.5% American pale 7
- Lost Winds, Tropiclemente, San Clemente CA, 14oz, 6.7% American IPA 8
- Russian River, Pliny The Elder, Santa Rosa CA, 10 oz, 8.0% American imperial IPA 10
- Beachwood, Passionfruit Overdrive, Long Beach, CA, 8oz, 6.5% sour 9
- Beachwood, Coconudder, Long Beach CA, 10oz, 9.0% milk stout 8

BOTTLES/CANS

- Aspall Cider, 375ml, 6.8% clean, dry, round and creamy, medium fullness, long finish 13
- Wölffer No. 139, 355ml, 6.9% dry rosé cider 10
- Einstock White, Iceland, 300ml, 4.2% clean lemon, refreshing zest, easy drinking 8
- Figueroa Mountain Summerland Citrus, CA, 12oz, 5% refreshing citrusy blonde ale 7
- Pizza Port Chronic Ale Amber Ale, CA, 16oz, 4.95% toasted malt, caramel, smooth finish 8
- Green Flash Natura Morta Plum, CA, 750ml, 5.5% tart plum, rose water, almonds, dry 35
- The Lost Abbey Framboise De Amorosa, CA, 12.7oz, 8.5% raspberries, sour oak finish 19
- Russian River Supplication, CA, 375ml, 7.0% brown ale, pinot noir aged, cherries 19
- Firestone Walker Velvet Merkin '16, CA, 22oz, 9.5% chocolate, vanilla, coconut 40

# COCKTAILS

SIGNATURE

- Bittersweet Italian 16**  
Anchor Junipero gin, strawberry Campari, Carpano Antica, egg white.  
Served up
- Smoke on the Horizon 15**  
Dulce Vida reposado, Siembra mezcal, fresh lemon, Jardesca Blanc.  
Served on the rocks

- Grass Roots 14**  
lemongrass infused Wheatley vodka, elderflower, raspberry, rhubarb bitters.  
Served on the rocks
- Route 66 14**  
Luxardo Sour Cherry gin, Velvet Falernum, fresh lime, half & half.  
Served on the rocks

- Blink of an Eye 14**  
Blinking Owl aquavit, lemon, lavender bitters, sparkling wine.  
Served in a flute
- Citrus Grove 15**  
Junipero gin, elderflower liqueur, citrus bitters.  
Served on a perfect cube

- Why Is The Rum Gone? 15**  
Denizen silver rum, luxardo syrup, fresh lemon, mint, citrus simple.  
Served up
- Sunshine in Fashion 16**  
Nosotros Reposado, rhubarb & orange bitters, turbinado syrup.  
Served on a perfect cube

- The Rook 16**  
Highest double rye, Benedictine, Montenegro  
Served on a perfect cube
- Smells Like Mahogany 18**  
Woodford Reserve Rye, Averna amaro, creme de cacao.  
Served on smoked cube.

# WINE CREATE YOUR OWN FLIGHT OF 2OZ TASTERS!

WHITE

MV Roederer, <i>Anderson Valley</i>	Sparkling Wine	6oz	9oz	Btl
MV Veuve Clicquot, <i>Reims</i>	Brut	11	n/a	55
'18 Le Secret de St Pierre, <i>Pays Du Var</i>	Rosé	21	n/a	97
'17 Urban, <i>Mosel</i>	Riesling	10	15	40
'17 Santa Margherita, <i>Italy</i>	Pinot Grigio	11	17	44
'14 Espirit Tablas Blanc, <i>Paso Robles</i>	White Blend	13	20	52
'17 Zotovich, <i>Santa Rita Hills</i>	Viognier	20	30	80
'17 Stag's Leap "Aveta", <i>Napa Valley</i>	Sauvignon Blanc	15	23	60
'18 Spy Valley, <i>Marlborough</i>	Sauvignon Blanc	18	24	72
'15 Starmont, <i>Carneros</i>	Chardonnay	12	18	48
'17 Gregory Graham, <i>Carneros</i>	Chardonnay	10	15	40
'16 Patz & Hall, <i>Sonoma Valley</i>	Chardonnay	16	24	64
		20	27	80

RED

'15 Cambria, <i>Clone 4, Santa Barbara</i>	Pinot Noir	16	24	64
'16 Patz & Hall, <i>Sonoma County</i>	Pinot Noir	20	30	80
'17 Trig Point, <i>Sonoma County</i>	Merlot	12	18	48
'17 Shannon Ridge, <i>Lake County</i>	Cabernet Sauvignon	10	15	40
'17 Katherine, <i>Alexander Valley</i>	Cabernet Sauvignon	16	24	64
'14 Cold Creek, <i>Columbia Valley</i>	Cabernet Sauvignon	23	30	92
'15 Anonymous, <i>Napa Valley</i>	Red Blend	18	27	72
'16 Sabazio, <i>Montepulciano</i>	Sangiovese	11	17	44
'17 Colome, <i>Salta</i>	Malbec	15	22	60
'15 San Simeon, <i>Paso Robles</i>	Petite Sirah	12	18	48
'15 Numanthia, <i>Termes, Spain</i>	Tempranillo	11	17	44
'16 Robert Hall, <i>Paso Robles</i>	Zinfandel	10	15	40

# RARE WINE BY THE GLASS

- 2014 Phelps Creek, *Columbia Gorge, Pinot Noir*  
2oz - 11 6oz - 32
- 2016 Alpha Omega, II, *Napa Valley, Red Blend*  
2oz - 9 6oz - 26
- 2015 Levendi, 15th Anniv, *Napa Valley,*  
Cabernet Sauvignon  
2oz - 20 6oz - 60
- 2014 Terre Brune, *Sardegna, Red Blend*  
2oz - 15 6oz - 45
- 2014 BV Tapestry, *Napa Valley, Meritage*  
2oz - 10 6oz - 30
- 2014 Maison d' Amis, *Napa Valley,*  
Cabernet Sauvignon  
2oz - 15 6oz - 45



August 26, 2019