

BAR BITES

CHARCUTERIE + CHEESE PLATE

Artisanal cheeses, assorted cured meat, sourdough crostini, preserves, honey | 16

SMOKED OPAH DIP

House-smoked fish, tortilla chips | 10

KOBE SLIDERS

Brioche buns with caramelized balsamic onions, aged cheddar, brushed herb butter, fries | 16

SMOKED CHICKEN QUESADILLA

House smoked chicken, black beans, cheddar, pico de gallo, tomatillo avocado salsa | 12

SALT AND PEPPER CALAMARI

Sweet and sour, harissa aioli, shisito peppers | 13

MAC NUT HUMMUS & OLIVES

Macadamia nut-chickpea hummus, imported marinated olives, sun dried tomato tapenade, warm pita bread | 13

MARGHERITA FLATBREAD

Tomato sauce, mozzarella | 13

BBQ SMOKED CHICKEN FLATBREAD

Hawaiian BBQ sauce, cilantro, mozzarella | 13

WINGS

Buffalo or Asian style with ranch & veggies | 8

SALADS

THAI SALMON SALAD

Mixed greens, sticky rice, crispy wontons, mandarins, cilantro Thai dressing, Thai peanut drizzle | 14

77 B.L.T. WEDGE - G.F.

Maytag Blue Cheese, Candied Bacon, Crispy Shallots, Red Onion, Avocado, Heirloom Tomato, Buttermilk Ranch | 14

PRESSED LOCAL BEET SALAD - G.F.

Humboldt fog goat cheese, Blue Heron Farms greens, spiced pecans, Banyuls vinaigrette | 13

SEARED AHI TUNA STACK

Asian slaw, mandarin oranges, baby greens, wasabi aioli | 16

SIDES

77 TRUFFLE FRIES

Shoestring fries with truffle oil and grated Parmesan cheese | 7

SEASONAL VEGGIES

Assorted stir-fried vegetables | 8

TOTOPOS

House-made tortilla chips with freshly made guacamole and salsa quemada | 8

SMALL PLATES

PAN-SEARED SALMON - G.F.

Wild mushroom risotto and arugula | 18

SEVENTY-SEVEN TACOS (CHOICE OF THREE) - G.F.

Corn tortillas, onions, cilantro, avocado, radish, limes, pico de gallo

Chicken or steak | 12 Shrimp | +1/taco

BBQ CHICKEN SATAY

Brown rice vegetable stir fry | 14

TURKEY & GRUYERE MELT ON BRIOCHE WITH ROASTED BUTTERNUT BISQUE

Cranberry spread | 12

HAWAIIAN TUNA BOWL - G.F.

Sushi grade Ahi tuna, wakame, avocado, pickled veggies, green onion and rice | 16

LAMB LOLLIPOPS - G.F.

Grilled New Zealand lamb chops, smashed purple potatoes, sautéed spinach, chimichurri | 17

SLOW-BRAISED BONELESS BEEF SHORT RIBS

Creamy polenta, Cipollini onions, Cabernet demi, fresh grated horseradish | 19

77 WELLINGTON BURGER

American wagyu, Gouda, sautéed wild mushrooms, truffle oil, baby arugula | 16

MISO-SAFFRON BOUILLABAISSÉ

Shrimp, lump crab meat, mussels, local white fish, charred tomatoes, in a wild fennel, garlic, miso-saffron broth | 20

DESSERTS

DECADENT CHOCOLATE CAKE

Vanilla Crème | 8

CAST IRON SKILLET S'MORES

Molten chocolate biscuit, charred marshmallows, malted ice cream | 8

ASSORTED SORBETS + GELATOS

Seasonal selection of locally churned sorbets and gelatos | 6

TOASTED ALMOND AND COCONUT PANNA COTTA

Fresh seasonal berries | 8

All meat products will be cooked to well done (165 degrees) unless specified otherwise.

G.F. denotes Gluten Free Items.

BUBBLES

LA MARCA Prosecco | 8/29

SCHARFFENBERGER Brut NV Mendocino CA | 11/34

NICOLAS FEUILLATTE Brut NV Champagne FR | 75

ROSE

CHAPOUTIER BELLERUCHE Cotes-du-Provence Fr
2015 9/32

WHITES

THE CROSSINGS Sauvignon Blanc Marlborough, N.Z. 2013 |
9/32

POMAR JUNCTION Viognier Paso Robles 2014 | 10/39

FERRARI CARANO Fume Blanc Napa Valley 2013 |
12/46

BOLLIG-LEHNERT Riesling Piesporter Goldtröpfchen
GER 2012 | 9/32

ITALO CESCONE Pinot Grigio Veneto, Italy 2013 | 9/32

WILLIAM HILL Chardonnay Monterey 2013 | 9/32

TALLEY Chardonnay Santa Barbara 2012 | 13/ 48

FRANK FAMILY Chardonnay Napa Valley 2013 | 15/63

ROMBAUER Chardonnay Carneros 2013 | 18/71

REDS

TALBOTT KALI HART Pinot Noir Monterey 2013 |
10/39

MELVILLE ESTATE Pinot Noir Santa Barbara 2012 |
15/59

EN ROUTE Pinot Noir Russian River Valley 2013 | 18/71

ENCANTO Pinot Noir Russian Napa Valley Carneros 2012
| 19/75

RAYMOND Merlot Monterey 2013 | 10/39

SIETE FINCAS Malbec Mendoza, Argentina 2013 | 11/40

ADELAIDA Zinfandel Paso Robles 2013 | 11/40

THE PRISONER Zinfandel Blend Napa Valley 2012 |
18/71

LOUIS MARTINI Cabernet Sauvignon, Sonoma 2012 |
9/32

DAOU Cabernet Sauvignon, Paso Robles 2012 | 14/49

LAIRD FAMILY Cabernet Sauvignon, Napa Valley 2011 |
17/63

POMAR JUNCTION GSM Blend "The Crossing" Paso Robles
2012 | 18/71

SHERWIN ESTATE Cabernet Sauvignon, Napa Valley 2009 |
18/71

CRAFT BEERS ON TAP

BOOCHCRAFT Seasonal Kombucha 7% | 7

BALLAST POINT Rotating Sculpin IPA 7% | 7

ST. ARCHER Rotating | 6

COORS LIGHT Lager 4.2% | 5

PACIFICO Pilsner 4.5% | 6

STELLA ARTOIS Pale Lager 4.8% | 6

See bartender for other rotating drafts

COCKTAILS

All cocktails | 12

TESLA MARGARITA

IXA Organic Reposado Tequila, Fruitlab organic
orange, fresh squeezed lime juice, agave

MOSCOW MULE

New Amsterdam Vodka, Bundaberg ginger beer,
lime

THE THIN-MANHATTAN

Woodford Reserve bourbon, sweet vermouth,
Angostura Bitters

ORCHARD MARTINI

TRU Vanilla Vodka, fresh cold pressed apple juice,
apple bitters

MAI TAI

Captain Morgan Spiced Rum, local juice blend of
pineapple and guava, topped with Meyers

HONEY BADGER

Slow Hand 6 wood whiskey, apple bitters, honey,
lemon, ginger beer

PUMPKIN SPICE HORCHATA

TRU Vanilla Vodka, Rum Chata, house-made
pumpkin spice liqueur

CLASSIC LIME MOJITO

Silver rum, fresh mint, lime juice, simple syrup,
topped with soda water (Add fresh strawberries,
pineapple, or more for a twist!)

BALLAST BLOODY

Absolut Vodka, spicy local Ballast Point Bloody
Mary mix and garden garnish

HAPPY HOUR - DAILY 3:30 - 6:30pm

Plus All Evening Monday

Appetizer Specials

\$1 off all drafts

\$7 House Chardonnay, Sauvignon Blanc, Pinot Noir
and Cabernet Sauvignon

\$8 Craft Cocktail Moscow Mule and Tesla
Margarita