

LOUNGING

Crispy Calamari 19

Served with house marinara sauce and lemon aioli

Truffle Fries 12.95

Shoestring fries, truffle oil, parsley, chives parmesan, garlic aioli

Cheese & Crackers 17

Artisan cheese, house jam, olives, demi crackers

Whipped Sheep's Milk Ricotta 16

Toasted seeds, roasted butternut squash pomegranate seeded toast

Beet Hummus 14

Corn chips and cucumbers

Carnivore 18

Pepperoni, fennel sausage, bacon, house marinara, mozzarella

Margherita 16

Buratta, fried basil, roasted baby heirloom tomatoes, crushed pepper, tomato sauce Sicilian oregano

Chefs Special Pie Daily

Seasonal blend of the freshest ingredients

SPECIALTY COCKTAILS

Berry Hot Martini 14

Fugu vodka, strawberry puree, fresh muddled serrano peppers, lime juice with a sugared rim

Blackberry Storm 14

Three Sheets Spiced Rum, blackberry jam lime juice, ginger beer

Sangria 14

Our daily house made selection

WINE BY THE GLASS

SPARKLING

Stellina di Notte Prosecco 15

Taittinger Brut La Francaise 23

WHITES

BRIGHT AND FRUITY (apple, pear, mineral)

Da Luca Pinot Grigio 10.50

Beringer White Zinfandel 10.50

TANGY AND REFRESHING (melon, herbal grassy)

Duckhorn Sauvignon Blanc 15

RIPE AND FULL (tropical fruits, vanilla, citrus)

Maddalena Chardonnay 11.50

Chateau Ste. Michelle "Mimi" Chardonnay 13

Hess Collection Shirtail Chardonnay 15

Stag's Leap Hands of Time Chardonnay 16

REDS

LIGHT AND DELICATE (black cherry, currant, rose)

Angeline Reserve Pinot Noir 12

SOFT AND SMOOTH (plum, chocolate, berry)

Markham Merlot 15

ROBUST AND RICH (pepper, vanilla, black currant)

Century Cellars by Beaulieu Vineyards

Cabernet Sauvignon 10.50

Paraduxx (Napa) 19

Justin Vineyards Cabernet Sauvignon 21



If you would like to see our complete beverage menu please ask your server

ROLLING

ANA "Inspiration" 21

Hokkaido scallop, yuzu kosho, gobo topped with halibut and tai snapper served with Yuzu ponzu and lemon

Spicy Tuna Roll 15

Yellowfin tuna, cucumber, miji (spicy aioli) togarashi (asian chili powder), scallions, tobiko

California Roll 12

Snow crab, kani kama, cucumber, avocado sesame seeds, tobiko

The Honda Center 21

8pc. California Roll topped with salmon and unagi seared then dressed with daidai citrus, orange zest, eel sauce, scallions, black and orange tobiko

The Red Line 25

Spicy tuna roll topped with hamachi serrano ginger, negi, crispy shallots Yuzu tobiko, spicy ponzu, sriracha

Sushi Sampler 28

Sashimi - bincho tataki 5pc

Maki - California and spicy tuna

Nigiri - shrimp, tuna, salmon

DRAFT BEER

On Tap

Shock Top 10.50

Montejo 10.50

Bud Light 9.50

Bottled

O'Doul's 8

Heineken Light 10.50

Guinness 12

***Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.