



## LOUNGING

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### **Crispy Calamari 19**

Served with house marinara sauce and lemon aioli

### **Truffle Fries 12.95**

Shoestring fries, truffle oil, parsley, chives  
Parmesan cheese garlic aioli

### **Cheese & Crackers 17**

Artisan cheese, house jam, olives, demi crackers

### **Beet Hummus 14**

Corn chips and cucumbers

### **Carnivore 20**

Pepperoni, fennel sausage, bacon  
house marinara, Mozzarella cheese

### **Margherita 18**

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

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### **Berry Hot Martini 14**

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

### **Blackberry Storm 14**

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

### **Sangria 14**

## WINE BY THE GLASS

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### **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)**

St. Supery Dollarhide Sauvignon Blanc 14

**RIPE AND FULL (tropical fruits, vanilla, citrus)**

Chateau Ste. Michelle "Mimi" Chardonnay 13

Hess Collection Shirtail Chardonnay 14

Stag's Leap Hands of Time Chardonnay 17

### **REDS**

**LIGHT AND DELICATE (black cherry, currant, rose)**

Angeline Reserve Pinot Noir 12

**SOFT AND SMOOTH (plum, chocolate, berry)**

Markham Merlot 15

**ROBUST & RICH (pepper, vanilla, black currant)**

Century Cellars by Beaulieu Vineyards

Cabernet Sauvignon 10.50

Paraduxx (Napa) Red Blend 19

Justin Vineyards Cabernet Sauvignon 21

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

*\*\*\*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.*

## ROLLING

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### **ANA Inspiration Roll 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  
peppers, 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

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### **On Tap**

Shock Top 11

Montejo 11

Bud Light 10.50

### **Bottled**

O'Doul's 9

Heineken Light 10.50

Guinness 12