

# LATE FLOE NIGHT

## LOUNGE

10PM-12AM

### *Quick Bites*

#### **TORTILLA SOUP 9**

California Hass guacamole | corn strips | micro cilantro

#### **PUB CHIPS & DIP 9**

house-made rosemary truffle potato chips | chive onion dip

#### **SURFER SHRIMP TACOS 16**

pico de gallo slaw | pickled onion | flour tortilla | micro cilantro | chipotle lime crema

#### **WORKER BEE FLAT BREAD 14**

mozzarella | gorgonzola | shaved parmesan | local honey | herb micro greens

#### **MICHAELANGELO**

#### **FLAT BREAD 16**

pesto | caramelized onion | mozzarella | grilled chicken | sun dried tomato | micro basil

#### **THE CAVALIER WINGS 15**

Chef Blake's dry rub wings with a choice of sauce:  
buffalo | BBQ | sweet chili |

### *From the Garden*

#### **CLASSIC CAESAR SALAD 13**

chopped romaine | shaved parmesan | heirloom tomatoes | artisan lavosh

#### **STRAWBERRY KALE SALAD 13**

baby kale | arugula | goat cheese | strawberries | blueberries | shaved onion | toasted almonds | citrus

### *Coastal & Pasture*

#### **MARKET CATCH OF THE DAY 29**

roasted vegetables | simply prepared

#### **ORGANIC HERB ROASTED**

#### **CHICKEN 25**

roasted fingerling potatoes | baby heirloom carrots | lemon herb jus

#### **THE MAHONY BURGER 19**

grass fed angus patty | umami mayo | bacon jam | arugula | heirloom tomato | camembert | pretzel bun | fries

#### **MARRIOTT SIGNATURE**

#### **BURGER 18**

grass fed angus patty | lettuce | tomato | brioche bun | fries

#### **CHOICE OF THREE TOPPINGS:**

cheddar | American | Swiss | pepper jack | bacon | guacamole | fried egg | caramelized onions | mushrooms

# Wine

	187ml	Gl	Btl
Chandon Classic, <b>Brut</b>		12	46
La Marca <b>Prosecco</b>		11	42
Mionetto Prosecco <b>Brut</b>	12		
Mumm Napa, Prestige <b>Brut</b>	16		76
Moet & Chandon, Imperial <b>Brut</b>			120
Veuve Clicquot, <b>Brut</b> , Yellow Label			146
Three Thieves <b>Rose</b>		11	42
Chateau Minuty M <b>Rose</b>		16	62
Fleurs de Prairie <b>Rose</b>		12	46
Chateau Ste. Michelle <b>Riesling</b>		11	42
Three Thieves <b>Pinot Grigio</b>		11	42
CasaSmith, ViNo <b>Pinot Grigio</b>		12	46
Pighin <b>Pinot Grigio</b>		13	50
Emmolo <b>Sauvignon Blanc</b>		14	54
Kim Crawford <b>Sauvignon Blanc</b>		12	46
Brancott Estate <b>Sauvignon Blanc</b>		11	42
Three Thieves <b>Chardonnay</b>		11	42
Chateau St. Jean <b>Chardonnay</b>		13	50
Meiomi <b>Chardonnay</b>		15	58
Sonoma Cutrer, Russian River Ranches <b>Chardonnay</b>		16	62
Neyers 304 <b>Chardonnay</b>		15	58
Rombauer Vineyards <b>Chardonnay</b>		21	82
Cakebread Cellars <b>Chardonnay</b>			98
Three Thieves <b>Pinot Noir</b>		11	42
Chalk Hill <b>Pinot Noir</b>		14	54
Straight Shooter <b>Pinot Noir</b>		13	50
Erath <b>Pinot Noir</b>		14	54
Alamos <b>Malbec</b>		11	42
Kaiken <b>Malbec</b>		12	46
Three Thieves <b>Red Blend</b>		11	42
Austin Hope, Trouble Maker <b>Red Blend</b>		12	46
J. Lohr Estates, Los Osos <b>Merlot</b>		12	46
Raymond Vineyards, Reserve Selection <b>Merlot</b>		16	62
St. Francis <b>Merlot</b>		13	50
Earthquake, Lodi <b>Zinfandel</b>		13	50
Three Thieves <b>Cabernet Sauvignon</b>		11	42
Columbia Crest, H3 <b>Cabernet Sauvignon</b>		12	46
Aquinas <b>Cabernet Sauvignon</b>		14	54
Black Stallion <b>Cabernet Sauvignon</b>		15	58
Treana <b>Cabernet Sauvignon</b>		18	70
The Hess Collection, Allomi <b>Cabernet Sauvignon</b>		22	84
Jordan Vineyard & Winery <b>Cabernet Sauvignon</b>			124

## DRAFT 10

- Ballast Point *Sculpin IPA* ABV: 7.0 %
- Pizza Port *Chronic Amber Ale* ABV: 4.9 %
- Santa Monica "Modern Witbier" Wit ABV: 5.3 %
- Coors Light ABV: 4.2 %
- Stella Artois Lager ABV: 4.8 %

## BOTTLED

### DOMESTICS 8    IMPORTS/CRAFT 9

- Allagash White, Blue Moon, Bootlegger "Knuckle Sandwich" IIPA, Bud Light, Budweiser, Corona, Corona Light, Firestone 805, Guinness, Heineken, Heineken 0.0 N/A, Lagunitas IPA, Michelob Ultra, Miller Light, Modelo Especial, Sam Adams, Scrimshaw Pilsner, Truly Wild Berry, Truly Pineapple