

An experience on every level.

# #SHADEHOUR

MON-FRI 3-6PM  
THU-SAT 10PM-CLOSE\*  
DRINKS ONLY

## ≡ STARTERS.

### Kale Chips

Pecorino Toscano / Lemon Fleur de Sel 8 4

### Crispy Chicken

Sesame Honey / Spicy Ranch 45 7.5

### Local Mussels

Shellfish-White Wine Broth / Picked Herbs / Roasted Garlic /  
Whole Grain Mustard / Grilled Country Bread 48 9

Hand Cut Fries With Sea Salt 7 3.5

## ≡ RAW.

### Poached Jumbo Shrimp

Horseradish-Chive Cocktail Sauce / Lemon / Per Piece 2.50

### Daily Chefs Selection of Oysters

Watermelon Radish-Shallot Mignonette / Per Piece 2.50

### Citrus Cured Hamachi

Finger Lime / Yuzu Kosho Vinaigrette / Marinated Persian  
Cucumber / Puffed Wild Rice 16

## ≡ FROM THE GARDEN.

### Butter Lettuce Salad

Shaved Radish / Market Herbs / Avocado / Sherry-Shallot Vinaigrette 40 5

### Roasted Baby Beets

Herbed Goat Cheese / Frisee / Roasted Pistachios / Arugula Pesto 44 5.5

### The Wedge

Crisp Iceberg Lettuce / St Agur Blue Cheese / Candied Smoked Bacon /  
Cherry Tomatoes / Buttermilk Blue Cheese Dressing 42 6

### Zinc Chopped Salad

Wild Arugula / Toasted Arare / Dried Currants / Tomatoes / Pepitas / Roasted  
Corn / Parmesan Cheese / Aged Salami / Basil-Buttermilk Dressing 14

## ≡ FROM LAND AND SEA.

### Crispy Chicken Sandwich

Soft Onion Roll / Harrisa Aioli / Carrot-Jicama Slaw / Vine Ripe Tomato 15

### Sea Level Burger *Gluten Free Bun Add 1.00*

Angus Chuck / Aged White Cheddar / Butter Lettuce / Red Onion /  
Vine Ripe Tomatoes / Garlic Aioli 16

### Braised Short Rib Dip

Toasted Baguette / Crispy Onions / Melted Swiss / Short Rib Jus /  
Horseradish Crème 17

### Striped Sea Bass

Sauteed Bloomsdale Spinach / Roasted Peewee Potatoes /  
Spiced Macadamia Nut Crumble / Citrus Beurre Blanc 28

## ≡ PIZZAS.

### Margherita

Garlic Roasted Tomatoes / Fresh Basil / Burrata 45 7.5

### Wild Mushroom and Pepperoni

Boursin Cheese / Crushed San Marzano Tomato Sauce 46 8

### Fennel Sausage

Charred Broccolini / Chili / Shallot Confit / Mozzarella / Fennel Pollen 17

### BBQ Short Rib

Goat Cheese / Caramelized Maui Onions / Cilantro / Chimichurri 18

CONSUMING RAW OR UNDERCOOKED MEATS, SEA FOOD, OR  
SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 10 OR MORE + ADD 20% GRATUITY

N 33° 50' 52.16"

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## COCKTAILS.

### Shade Lemonade

House-made Lemonade, Tropical Nectar, EFFEN Black Cherry Vodka 12 6

### Cantaloupe Martini

Absolut Elyx Vodka, shaken with Lush Tropical Fruit Juices 12 6

### Moscow Mule

Stolichnaya Vodka, Ginger Beer, Mint, and Lime 13 6.5

### Margarita

Our signature house-made Sweet & Sour, shaken with Don Julio Blanco, Agave Syrup & Cointreau, finished with a Cilantro Kosher Salt Rim 13 6.5

### Pomegranate Spritzer

Grey Goose Vodka, St. Germain Liqueur, Lemon Juice, Agave Nectar, Pomegranate Juice, Soda 12 6

## HOUSE SPIRITS.

New Amsterdam Vodka 10 5

Bombay Gin 10 5

Bacardi Silver 10 5

Sauza Silver 10 5

Jim Beam 10 5

Dewars White Label 10 5

## BUBBLES.

La Marca Prosecco, Non-Vintage Friuli-Venezia Giulia, Italy 11 5.5

Perrier Jouet Grand Brut, Non-Vintage Epernay, France 22 11

## WHITE OF THE DAY.

Canyon Road Sauvignon Blanc 10 5

La Terre Chardonnay 10 5

Ferrari Carano Rose 13 6.5

## REDS OF THE DAY.

Canyon Road Pinot Noir 10 5

La Terre Cabernet Sauvignon 10 5

## BEER ON THE HANDLE.

Angry Orchard Hard Apple Cider 7 4

Bud Light 7 3.5

Stella Artois Lager 8 4

Kirin Ichiban Pale Lager 8 4

Golden Road 329 Lager 8 4

Hoegaarden Witbier 8 4

Spaten Lager 8 4

Kona Firerock Pale Ale 8 4

Golden Road Wolf Pup IPA 8 4

Get up off that Brown 8 4

Goose Island Matilda 8 4

Guinness Stout 8 4

Breckenridge Vanilla Porter 8 4

Grapefruit Sculpin 9 4.5

Seasonal Brew 8 4

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