

<b>TUSCAN KALE SALAD</b>	
Kuro Goma, Radish, Puff Quinoa, Rye Crouton, Pecorino, Green Apple	16
<i>Add Salmon Trout 9 – Add Chicken 7</i>	
<b>MIXED GREENS SALAD</b>	10
Cucumber, Cherry Tomato, House Vinaigrette	
<b>VEGAN NACHOS</b>	19
Cauliflower, Cashew Cheese, Black Beans, Guacamole	
<b>NACHOS</b>	20
Turkey Chili Verde, Queso Sauce, Crema, Salsa, Guacamole	
<b>CLUB WRAP</b>	19
Turkey, Bacon, Avocado, Lettuce, Herb Mayo	
<b>CRISPY CHICKEN WINGS</b>	16
House Sriracha Buffalo Sauce	
<b>CHEESEBURGER</b>	20
Lettuce, Tomato, Pickles, American Cheese, Burger Sauce	
Served with french fries or sweet potato fries	
<b>HALF JIDORI CHICKEN</b>	32
Charred Chili Honey, Cilantro, Brussels Sprout	
<b>SRF WAGYU SIRLOIN</b>	39
Tender Broccolini, Wood Ear Mushroom, Jus	
<b>CRUNCHY TORTILLA CHIPS</b>	17
Guacamole, Molcajete & Tomatillo Salsas	
<b>FRENCH FRIES</b>	11
<b>SWEET POTATO FRIES</b>	11
Maple Chipotle Yogurt	
<b>FRESHLY CUT CALIFORNIA FRUIT BOWL</b>	12
Yuzu-Chili Powder	
<b>DARK CHOCOLATE CAKE</b>	14
Coffee Ice Cream	

## COCKTAILS

<b>PURPLE HAZE</b>	16
Hibiscus Gin, Pimm's, Demerara, Orgeat, Peychaud's Bitters, Yuzu	
<b>THE LINE OLD FASHIONED</b>	16
Bourbon, Genever Barley Tea, Demerara, Angostura Bitters, Sea Salt	
<b>MIDNIGHT MARGARITA</b>	16
Tequila, Agave, Tripple Sec, Lime, Active Charcoal	
<b>K-TOWN MULE</b>	16
Rum, Sesame Honey, Ginger, Lime, Soda	
<b>TENGU &amp; HANNYA</b>	20
Kikori Japanese Whiskey, Yuzuri, Lime, Grapefruit, Agave, Soda Water	
<b>VIEJO AMOR</b>	16
Rosa Luna Mezcal, Black Strap Rum, Grand Marnier, Demerara	
<b>BELLA LUNA</b>	16
Rosaluna Mezcal, Yellow Chartreuse, Aperol, Lime	
<b>THE GRAPPLER</b>	16
Vodka, Cherry Herrings, House Grenadine, Pineapple, Lime, Bitters	
<b>BATTOJUTSU</b>	20
Kikori Japanese Whiskey, Yuzuri, Lemon, Simple Syrup, Egg White	

<b>TUSCAN KALE SALAD</b>	
Kuro Goma, Radish, Puff Quinoa, Rye Crouton, Pecorino, Green Apple	16
<i>Add Salmon Trout 9 – Add Chicken 7</i>	
<b>MIXED GREENS SALAD</b>	10
Cucumber, Cherry Tomato, House Vinaigrette	
<b>VEGAN NACHOS</b>	19
Cauliflower, Cashew Cheese, Black Beans, Guacamole	
<b>NACHOS</b>	20
Turkey Chili Verde, Queso Sauce, Crema, Salsa, Guacamole	
<b>CLUB WRAP</b>	19
Turkey, Bacon, Avocado, Lettuce, Herb Mayo	
<b>CRISPY CHICKEN WINGS</b>	16
House Sriracha Buffalo Sauce	
<b>CHEESEBURGER</b>	20
Lettuce, Tomato, Pickles, American Cheese, Burger Sauce	
Served with french fries or sweet potato fries	
<b>HALF JIDORI CHICKEN</b>	32
Charred Chili Honey, Cilantro, Brussels Sprout	
<b>SRF WAGYU SIRLOIN</b>	39
Tender Broccolini, Wood Ear Mushroom, Jus	
<b>CRUNCHY TORTILLA CHIPS</b>	17
Guacamole, Molcajete & Tomatillo Salsas	
<b>FRENCH FRIES</b>	11
<b>SWEET POTATO FRIES</b>	11
Maple Chipotle Yogurt	
<b>FRESHLY CUT CALIFORNIA FRUIT BOWL</b>	12
Yuzu-Chili Powder	
<b>DARK CHOCOLATE CAKE</b>	14
Coffee Ice Cream	

## COCKTAILS

<b>PURPLE HAZE</b>	16
Hibiscus Gin, Pimm's, Demerara, Orgeat, Peychaud's Bitters, Yuzu	
<b>THE LINE OLD FASHIONED</b>	16
Bourbon, Genever Barley Tea, Demerara, Angostura Bitters, Sea Salt	
<b>MIDNIGHT MARGARITA</b>	16
Tequila, Agave, Tripple Sec, Lime, Active Charcoal	
<b>K-TOWN MULE</b>	16
Rum, Sesame Honey, Ginger, Lime, Soda	
<b>TENGU &amp; HANNYA</b>	20
Kikori Japanese Whiskey, Yuzuri, Lime, Grapefruit, Agave, Soda Water	
<b>VIEJO AMOR</b>	16
Rosa Luna Mezcal, Black Strap Rum, Grand Marnier, Demerara	
<b>BELLA LUNA</b>	16
Rosaluna Mezcal, Yellow Chartreuse, Aperol, Lime	
<b>THE GRAPPLER</b>	16
Vodka, Cherry Herrings, House Grenadine, Pineapple, Lime, Bitters	
<b>BATTOJUTSU</b>	20
Kikori Japanese Whiskey, Yuzuri, Lemon, Simple Syrup, Egg White	

## WINES BY THE GLASS

### SPARKLING

	GLS/BTL
BRUT ROSÉ – “The Callie” – Une Femme – California	16/65
BLANC DE BLANCS – Skinner Vineyards – Sierra Foothills	20/80

### WHITE

CHENIN BLANC – Notary Public – Santa Ynez Valle	16/60
SAUVIGNON BLANC – Massican – Napa Valley	18/70
RIESLING – Reeve Wines – Prism – Mendocino County	20/80
CHARDONNAY – Lioco – Russian River Valley	22/80

### ORANGE & ROSÉ

WHITE BLEND – “Queen Of Sierra” – Calaveras County	16/56
ROSÉ OF GRENACHE – “Prestige” – Provence, France	14/52
ROSÉ OF MOURVÉDRE & GRENACHE Santa Barbara County	16/64

### RED

	GLS/BTL
ZINFANDEL – Old Vine – California	16/56
GAMAY – Arnot-Roberts – El Dorado	18/78
PINOT NOIR – Mid Elevation – Mendocino	18/75
CABERNET SAUVIGNON – Cultivar – Napa County	20/85
SYRAH – Presqu’île Winery – Santa Maria Valley	22/84

## BEER

### ON TAP 10

PILSNER Modern Times ICE– abv:4.7%
IPA Modern Times Orderville – abv:7.2%
BELGIAN WHEAT Smog City LA Wit Love – abv: 4.8%

### CANNED 7

LAGER Modelo Especial – abv:4.4%
AMBER ALE Pizza Port Chronic Ale – abv:4.9%
IPA Modern Times Orderville – abv:7.2%
PALE LAGER Smog City Little Bo Pills – abv:4.4%

### NON-ALCOHOLIC 10

GOLDEN WHEAT Athletic Brewing Co.
IPA Athletic Brewing Co.
Pentire Adrift & Tonic - Coastal, Herbaceous, Fresh
Pentire Seaward & Soda - Bright, Zesty, Verdant

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*denotes items that contain raw or undercooked ingredients.

## WINES BY THE GLASS

### SPARKLING

	GLS/BTL
BRUT ROSÉ – “The Callie” – Une Femme – California	16/65
BLANC DE BLANCS – Skinner Vineyards – Sierra Foothills	20/80

### WHITE

CHENIN BLANC – Notary Public – Santa Ynez Valle	16/60
SAUVIGNON BLANC – Massican – Napa Valley	18/70
RIESLING – Reeve Wines – Prism – Mendocino County	20/80
CHARDONNAY – Lioco – Russian River Valley	22/80

### ORANGE & ROSÉ

WHITE BLEND – “Queen Of Sierra” – Calaveras County	16/56
ROSÉ OF GRENACHE – “Prestige” – Provence, France	14/52
ROSÉ OF MOURVÉDRE & GRENACHE Santa Barbara County	16/64

### RED

	GLS/BTL
ZINFANDEL – Old Vine – California	16/56
GAMAY – Arnot-Roberts – El Dorado	18/78
PINOT NOIR – Mid Elevation – Mendocino	18/75
CABERNET SAUVIGNON – Cultivar – Napa County	20/85
SYRAH – Presqu’île Winery – Santa Maria Valley	22/84

## BEER

### ON TAP 10

PILSNER Modern Times ICE– abv:4.7%
IPA Modern Times Orderville – abv:7.2%
BELGIAN WHEAT Smog City LA Wit Love – abv: 4.8%

### CANNED 7

LAGER Modelo Especial – abv:4.4%
AMBER ALE Pizza Port Chronic Ale – abv:4.9%
IPA Modern Times Orderville – abv:7.2%
PALE LAGER Smog City Little Bo Pills – abv:4.4%

### NON-ALCOHOLIC 10

GOLDEN WHEAT Athletic Brewing Co.
IPA Athletic Brewing Co.
Pentire Adrift & Tonic - Coastal, Herbaceous, Fresh
Pentire Seaward & Soda - Bright, Zesty, Verdant

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*denotes items that contain raw or undercooked ingredients.