



07.06.26 Dinner
Served at 5pm

We value **quality** over quantity. **Sustainability** over mass production. **Natural** over artificial. We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may be harmful.

4% Card Processing Fee added to all card transactions. Parties of 6 or more will be charged a **20% service fee**.

Small & To Share

Warm Olives - 10

Mediterranean Olive Mix / Castelvetrano / Garlic

Roasted Eggplant - 13

Ledesma Family Farms Watermelon / Ricotta Salata / Cured Olives / Sherry Vinaigrette

Fava Bean Salad - 15

Avocado / Pickled Onion / Cucumber / Feta / Little Gem / Herb Yogurt Dressing

Corn Off The Cobb - 13

Chili Butter / Avocado Crema / Cotija

Bowl of Soup - 12

Burrata Crostini - 19

Prosciutto / House Made Apricot Jam / McCauley Olive Oil / Acme Toast

Woodfire Oven Roasted Summer Squash - 12

Basil / Garlic Confit

Kashke Bademjan - 16

Sourdough Flatbread / Fermented Yogurt

Heirloom Tomatoes from Ledesmaa Family Farms - 15

Stonefruit / Point Reyes Blue Cheese / Hand Torn Croutons / Local Honey

Woodfire Balsamic Roasted Figs - 16

Whipped Goat cheese / Prosciutto / Wild Arugula

Deep Fried Green Tomatoes - 10

House Made Aioli

Join us for Happy Hour Daily

Monday - Friday 3-5 pm

All Day \$10 Cocktails Monday & Tuesday

**Join Us for Late Night Chef's Special
Last Hour of Service Every Night**

\$38

Chef's Daily Choice of Protein

Roasted Herbed Potatoes / Arugula Salad with Parmesan

5 oz glass of

2025 Wairau River, Sauvignon Blanc

or

2023 Cusumano, Nero D'Avola

BEERS

DRAFT BEER

Kolsch | Coast | Calicraft 11
 Hefeweizen | Hugs | Almanac 11
 Pilsner | Bo Pils | East Brother 11
 IPA | Cool Kidz | Calicraft 12
 Hazy IPA | Love Hazy | Almanac 11
 Strawberry Lemonade Seltzer | Alameda Vice | Alameda 12

CANNED BEVERAGES

Meyer Lemon & Raspberry | Bloom | Calicraft 12
 P.O.G. | Bloom | Calicraft 12

WINE 3 oz/6oz

Blanc de Blancs Brut Les Allies Burgundy, FR	6	12	49
Cremant D'Alsace Rosé N.V Pierre Sparr Alsace, FR	7	14	56
Rosé 2021 Il Poggione Brancato Rosato Montalcino, IT	7	14	52
Pinot Gris 2022 Loveblock Marlborough, NZ	7	14	52
Sauvignon Blanc 2022 Robert Mondavi Napa Valley, CA	8	16	59
Unoaked Chardonnay 2023 Cave De Lugny Mâcon Villages, Burgundy, FR	8	16	59
Sauvignon Blanc 2025 Wairau River Marlborough, NZ	7	13	48
Chardonnay 2023 Darling "Den Chósta" Sonoma Coast, CA	7	14	56
Chardonnay 2024 Frank Family Los Carneros, CA	10	20	69
Côtes Du Rhône 2021 Vidal-Fleury Rhône, FR	7	14	52
Pinot Noir 2022 Louis Latour Valmoissine Var - Coteaux du Verdon, FR	8	16	60
Cabernet Sauvignon 2022 Alexander Valley Vineyards Alexander Valley, CA	10	20	76
Cabernet Sauvignon Vintage Monticello Vineyards Napa, CA	12	25	96
Nero D'Avola 2023 Cusumano Sicily, IT	6	12	42
Toscana 2022 Ricasoli 1141 "Antico Feudo" Tuscany, IT	7	14	56
Syrah 2023 Darling "Den Chósta" Sonoma, CA	8	16	59

WOOD FIRED PIZZA

Margherita - 23
 Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 26
 Corn / Tomato Sauce / Mozzarella

Housemade Nduja / Ricotta - 29
 Spicy Pork Salumi / Rose Lane Farm Summer Squash / Mozzarella /
 Spring Onion / Calabrian Chili Honey

Prosciutto - 29
 Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Fresh Tomato

Roasted Black Mission Fig - 27
 Point Reyes Blue Cheese / Onion Cream / Thyme / Aged Balsamic / Mozzarella

Pizza Add-Ons

Parmaggiano Reggiano 4

Kalamata Olives // Red Onions // Garlic Confit // Wild Arugula 3

Fennel Sausage // Ham // Pepperoni 5

Burrata // Prosciutto 6

Main

Grilled Hanger Steak - 49
 Cabrillo Farms Blue Lake Beans / Creamy Yukon Gold Potatoes / Beef Jus

1/2 Pound Wagyu Cheeseburger - 32
 Beer Battered Onion Rings / Sharp White Cheddar / Chipotle Aioli / Wild Arugula /
 Tomato & Bacon Jam / MSK Fries / MSK Pickles / Add Fried Green Tomatoes - 4

Mary's Chicken al Mattone - 29
 Wood Fire Oven Roasted Rose Lane Farm Summer Squash / Demi-Glace

Sierra Nevada Farms Bone-In Pork Chop - 36
 Long Cooked Cabrillo Farms Romano Beans / Strawberry Rhubarb Jam

Catch of the Day - 38
 Italian Butterbean Ragu / Meyer Lemon Salsa

Summer Squash & Brentwood Corn Ravioli - 27
 Rose Lane Farms Summer Squash / Ricotta

Fresh Squid Ink Fettuccini - 29
 House Made Nduja Sausage / Little Neck Clams / White Wine Sauce / Toasted Bread
 Crumbs

WATER & SODA

San Benedetto 6 / 11
[Spring Water](#)

San Benedetto 6 / 11
[Sparkling Mineral Water](#)

Boylan Hand Crafted Soda 6
[Cola](#) | [Diet Cola](#) | [Root Beer](#)

Bene Soda 5
[Ginger Beer](#) | [Tonic Water](#)
[Club Soda](#) | [Grapefruit Soda](#)

NO CONSEQUENCES

Moscow Fuel - 15
Seedlip Garden / Lemon / Cane Syrup / Ginger Beer

Palom-ish - 15
Seedlip Spice / Grapefruit / Lime / Cane Syrup /
Grapefruit Soda

Raspberry Grove - 15
Seedlip Grove / Lime / Cane Syrup / Raspberry Shrub / Club
Soda

Blush Spritz - 15
TÖST N/A Sparkling Wine / Giffard N/A Apertif

Faux-Groni - 15
Pathfinder Non-Alcoholic Spirit / Giffard
Non-Alcoholic Apertif

Passionately Yours - 15
Seedlip Grove / Lime / Passionfruit / Hibiscus / Lavender /
Mint / Club Soda

Italian 57 - 15
Seedlip Spice / Lemon / Strawberry / TOST N/A
Sparkling Wine

Desert Rose - 15
Seedlip Garden / Lime / Prickly Pear / Cucumber / Club Soda

Seedlip is a distilled, non-alcoholic spirit from the United Kingdom
that is made with spices, botanicals & herbs.

FRESH JUICE

Fresh Squeezed Organic Juice 6
[Orange](#) | [Grapefruit](#)

Fresh Squeezed Lemonade 6

Arnold Palmer 6

Organic Apple Juice 6
[North Coast](#)

Organic Pineapple Juice 6
[Lakewood](#)

Organic Cranberry Juice 6
[Harney & Sons](#)

TEA & COFFEE

Black Iced Tea 5

Double Espresso 5

Brewed Coffee 6

Iced Coffee 6

Cafe au Lait 6

Americano 6

Cappuccino 6

Cortado 6

Latte 7
[+2 vanilla](#) | [chocolate](#) | [caramel](#) | [lavender](#)

Espresso con Panna 7

Hot Tea 7

Mocha 8

[Using all Organic](#)
[Mr. Espresso Coffee](#) | [Harney & Sons Tea](#) | [Clover Milk](#)

CRAFT COCKTAILS

MSK Summer Sangria - 15
Signature House Blend / Argonaut Brandy / Seasonal Fruit

MSK Pimm's Cup - 16
Pimm's No. 1 Liqueur / Aloe / Cucumber / Citrus / Club Soda

Fruit Salad, Yummy Yummy - 19
Gruven Vodka / Freshly Squeezed Lemon / Caravella Limoncello / Freshly Muddled Blueberries /
Cane Syrup / Alameda Vice

The Beekeeper - 17
Citadelle Gin / Paddy's Irish Whiskey / Freshly Squeezed Lemon / Honey / Cardamom / Elderflower

Daunte's Infante - 17
Vago Mezcal / Freshly Squeezed Lime / Orgeat / Ancho Reyes /
Chareau Aloe / Cucumber / Jalapeno / Tonic Water

La Dolce Vita - 16
Citadelle Gin / Freshly Squeezed Lemon / Elderflower / Sevez Honey Lavender Liqueur /
Hampton Water Sparkling Rose

Crushin' On You - 17
Gruven Vodka / Freshly Squeezed Lemon / Grapefruit / Fresh Strawberry / Mint / Aperol / Cane Syrup

Tennessee Stoned - 16
Barrel-Aged Redemption Bourbon / Freshly Squeezed Lemon / Amaro Montenegro / House-Made Plum Syrup /
Plum Bitters

One In A Melon - 16
Watermelon Infused El Distilador Tequila / Freshly Squeezed Lime Juice / Orange Liqueur / Cane Syrup / Fresh
Watermelon Juice

Tropical Rye-Tai - 17
Redemption Rye / Grand Marnier / Freshly Squeezed Lime / Pineapple / Orgeat / Angostura Bitters

Sweet Caroline - 17
Capurro Pisco / House-Made Apricot Syrup / Freshly
Squeezed Lime / Amaro Nonino / Apricot Liqueur / Peach Bitters / Dow 10 Year Tawny Float