



07.10.26 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

Wood-Fired Burst Cherry Tomatoes - 15

Whipped Belgian Feta Cheese / Mini Crostini / Garlic Confit

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

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

Lemon & Ricotta Ravioli - 27  
 Cabrillo Farms Fava Bean / Chef's Grown Mint / Parmesan /  
 Toasted Bread Crumbs

Fresh White Georgia Turtle Free Shrimp Pasta - 29  
 Saffron Fettuccini / White Wine Butter Sauce / Shrimp Stock / Cherry Tomato

|| [Gluten Free Pasta Available Upon Request](#) ||

## 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  
TOST 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

Cantaloupe Confidential - 17  
Melon Infused Vago Mezcal / Freshly Squeezed Lime / Fresh Cantaloupe / Passionfruit / Pineapple /  
Green Chartreuse / 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