



07.17.26 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
- Roasted Shishito Peppers - 12
Romesco Sauce
- Corn Off The Cob - 13
Chili Butter / Cotija Cheese
- Bowl of Soup - 12
- Organic Grilled Heirloom Peppers - 13
Tomato / Cucumber / Red Onion / Cured Olives / Whipped Feta
- Burrata Crostini - 19
Prosciutto / House Made Plum 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 Ledesma Family Farms - 15
Stonefruit / Point Reyes Blue Cheese / Hand Torn Croutons / Local Honey
- Deep Fried Green Tomatoes - 10
House Made Aioli
- Heirloom Melon from Ledesma Family Farms - 16
Whipped Goat cheese / Prosciutto / Wild Arugula

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 NapaValley, CA	8	16	59
Unoaked Chardonnay 2023 Cave De Lugny Mâcon Villages, Burgundy, FR	8	16	59
Sauvignon Blanc 2025 Wairau River Maralborough, 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
Wild Arugula Salad With Parmesan / 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
Cabrillo Farms Roasted Romano Beans / Strawberry Rhubarb Jam

Catch of the Day - 38
Italian Butterbean Ragu / Heirloom Cherry Tomato Salsa

Pasta Alla Norma - 27
Roasted Eggplant / Tomato Sauce / Spring Onion / Ricotta Salata

Beef & Pork Ragu Alla Bolognese - 29
Pappardelle / Parmigiano Reggiano

|| 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
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

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