



"I am dedicated to using the finest and freshest ingredients available from local farms and ranches

-Chef Jeremy Manley

Appetizing Starters and Light Grazing

- Soup Du Jour** Cup \$6.54 Bowl \$8.54 **Lobster Bisque** Cup \$7.54 Bowl \$9.54
- Six Deviled Eggs** topped with Bacon Jam, Blue Cheese and Crispy Prosciutto G/F \$9.54
- Jeremy's Fantastic Brussels Sprouts**, Served Crispy in House Made Ponzu Sauce made with Red Pepper Flakes, Brown Sugar, and Ginger \$9.54
- Artisan Cheese and Charcuterie Board** with Apples, Spiced Pecans, Taro Root Chips, Black Truffle Salumi, Prosciutto, and Fig Chutney G/F \$15.54
- Five, 50/50 Appetizer-Meatballs** with Grass Fed Beef and Heritage Pork, Chef's House Marinara Sauce and Parmesan Cheese \$10.54
- Classic French Steamed Mussels** with Saffron White Wine Cream Sauce G/F \$14.54

Fresh Mixed Green Salads

- Julian Apple Salad** with Fresh Mixed Organic Greens, Apples, Candied Nuts, Blue Cheese Dressing and Blue Cheese Crumbles G/F \$10.54
- Massaged Kale Caesar Salad** with Manchego, Caesar Dressing & Taro Chips G/F \$12.54
- Catch of the Day Salad** with Chef's Avocado Mousse, Parmesan Cheese, House Blended Quinoa, Red Pepper and Lemon Basil Vinaigrette G/F \$18.54

**Add Mary's Organic Marinated/Grilled*

Lunch Sandwiches

Served on a Brioche Bun with Apple Slaw Enjoy 11am-4pm

- Grilled and Marinated Organic Chicken Breast Sandwich** with Garlic Aioli, Chef's Avocado Mousse and House Taro Root Chip \$12.54
- Pulled Pork Sandwich** with Garlic Aioli and Chef's Barbecue Sauce \$14.54
- Beer Battered Salmon Sandwich** with Tartar Sauce, Red Onions, Mixed Organic Greens and House Taro Root Chip \$15.54
- Slow Braised Beef Brisket Sandwich** with Caramelized Onions and Chef's Special Blue Cheese Horseradish Sauce \$16.54
- *Add Our Famous, Fresh, House Made Garlic-Herb Fries.....* \$2.54

Grass Fed Burgers & Quinoa Bowls

Burgers are Served on a Brioche Bun **with** Our Famous, House Cut Garlic-Herb Fries.
or Make it a Quinoa Bowl Served on Top of House Blended Quinoa.

***Substitute for Vegan/ GF Tempeh "Meatloaf" on any Burger or Quinoa Bowl.*

California Sunshine Burger with Chipotle Aioli, House Avocado Mousse and Topped with Fresh Pineapple Pico de Gallo	\$14.54
Gloopy Burger with Applewood Smoked Bacon, Cheddar & Caramelized Onions	\$15.54
Juicy J Burger with Cheddar Cheese, Blue Cheese, Chipotle Aioli, House Avocado Mousse and then Topped with Heritage Pork Brisket <i>(Chef Jeremy's Favorite!)</i>	\$16.54
Star B Ranch Bison Burger with Blue Cheese, House Avocado Mousse & Topped with Chef's Whim Overnight Pickle	\$18.54
Portobello Mushroom Cap , Humboldt Fog Goat Cheese & Avocado Mousse	\$14.54
<i>*Add Bacon or Caramelized Onions to any Burger or Burger Bowl.....</i>	\$3.54
<i>*Add Our Famous, Fresh, House Made Garlic-Herb Fries.....</i>	\$2.54

Entrees Du Jour

<i>Add a Fresh Mixed Greens, Organic House Salad to Any Entrée du Jour.....</i>	\$6.54
Beer Battered Salmon Fish & Chips with Garlic-Herb Fries & Chipotle Aioli	\$18.54
Sesame Checkerboard Ahi Tuna with Sweet Potato Puree, Chef's Tempura Avocado, Wild Caught Diver Scallop, and Butternut Squash - Kale Sauté	\$33.54
Chicken Cordon Bleu Stuffed with Prosciutto & Jarlsburg Cheese, with Lemon Beurre Blanc, Braised Red Cabbage and Butternut Squash-Kale Sauté	\$24.54
Star B Ranch Grass Fed Bison Meatloaf with Organic Potatoes, Braised Red Cabbage, Butternut-Kale Sauté, Pork Brisket, Manchego Cheese & Pork Jus	\$25.54
8oz Flat Iron Steak with House Truffle Butter, Chef's Motor Oil Aioli, Golden Yam Puree and Butternut Squash - Kale Sauté	\$26.54
Flame Grilled 15oz Rib Eye Steak with Point Reyes Blue Cheese, Organic Potatoes, Butternut Squash - Kale Sauté and Caramelized Onion	\$38.54
Pork Schnitzel with Lemon Butter, Golden Yam Puree, Braised Red Cabbage, Butternut Squash-Kale Sauté & Barnyard Egg	\$26.54
Pecan Crusted Rack of Lamb with Chef's Barbecue Sauce, Blended Quinoa, and Butternut Squash - Kale Sauté	G/F Half Rack \$31.54 Full Rack \$54.54
Vegan/Gluten-Free Tempeh 'Meatloaf' with Sweet Potato Purée, Braised Red Cabbage, House Quinoa and Apple Slaw	G/F \$19.54

Hand Crafted Desserts

Jeremy's Apple Cobbler Oven Warmed, served with Vanilla-Bean Ice Cream and House Caramel Brandy Sauce	\$9.54
Chef's Crème Brûlée of the Day Chilled Custard, Caramelized Sugar	G/F \$10.54
Chef's Cheesecake of the Day	\$10.54
Chocolate Ganache Mousse Rich, Creamy Belgian Chocolate Ganache	G/F \$9.54

Beverages

Fresh Pressed Julian Apple Cider 4.95	Sparkling Apple Cider 4.00
Bottled Root Beer, Ginger Beer Soda or Orange Cream 4.00	Coke, Diet Coke or 7up 2.75
Brewed Black Ice Tea 2.95	Apple Palmer (Iced Tea/Apple Cider) 3.75
Aqua Panna Bottled Mineral Water 4.75	Perrier Sparkling Water 2.75
Hot Chocolate with Whipped Cream 4.50	Hot Tea (Black, Green and Herbal) 3.95
Café Moto Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee	3.95
Café Moto Fair Trade/ Organic French Press Coffee for One or Two:	5.50 / 8.50

Drafts, Brews, and Hard Ciders

Six Rotating Draft Beers Available 7.50	Coors Light, Dos Equis or Non-Alcoholic 4.00
Harvest Apple, Julian Hard Cider 11.00	Hard Pear Cider, Rekorderlig 9.00
Orange Blossom Mead, Golden Coast 11.00	Hard Wild Berries Cider, Rekorderlig 5.00

Sparkling & White Wine by the Glass

Julian Apple Cider Mimosa 8.00
Sparkling Brut, Opera Prima, <i>Spain</i> 7/24
Sparkling Moscato, Orfila, <i>San Pasqual</i> 10/36
Prosecco, Caposaldo, <i>Italy</i> 8/28
Chardonnay, Bianchi, <i>Santa Barbara</i> 8.50/30
Viognier, Hawk Watch, <i>Warner Springs</i> 9/32
Sauvignon Blanc, Bliss, <i>Mendocino</i> 8/28
Pinot Grigio, Caposaldo, <i>Italy</i> 7/24

Red Wine by the Glass

Estate Rose, Bliss, <i>Mendocino</i> 9/32
Syrah, Menghini, <i>San Diego</i> 12.50/50
Cab Sauv, Calcareous, <i>Paso Robles</i> 11/40
Cab Franc, Woof 'n Rose, <i>Ramona</i> 12/45
Malbec, Chuparosa, <i>Ramona</i> 14/54
Zinfandel, Frank Family, <i>Napa Valley</i> 13/52

Full Wine List Upon Request. Wine Selections from both Chef Jeremy and his sister, Certified Sommelier – WSET Advanced Graduate, Brigida Williams.

