STARTERS

HAPPY HOUR: every night from 4:30pm - 7:00pm Happy hour prices are listed first

PARMESAN GARLIC FRITES (GF) 7/9 shoestring french fries, shaved parmesan cheese, roasted garlic, sea salt, & white truffle aioli

CRISPY WINGS 7/12 choice of buffalo, tamarind peanut sauce, or spice rubbed with celery & carrots

TUNA TARTARE* (GF) 7/12 ahi tuna, chili ponzu, citrus gel, wasabi crème, daikon radish, caper berries, lemon zest & crispy taro root chips

BRAISED BEEF SHORT RIB SLIDERS 8/14 roasted garlic, truffle aioli, & crater lake blue cheese on a pretzel bun

DUNGENESS CRAB CAKEScorn tomatillo salsa, chipotle aioli, orange segments,
& a micro green salad

BRAISED BEEF SHORT RIB SLIDERS 14 roasted garlic, truffle aioli, & crater lake blue cheese on a pretzel bun

MEZZE PLATE
hummus, olives, stuffed grape leaves,
marinated artichokes, grilled pita, tzatziki, sundried
tomatoes, & lemon

CHEESE & CHARCUTERIE BOARD

local cheeses, jams, charcuterie, and fresh fruit

ask your server for daily cheese selections



SALADS

CLASSIC CAESAR* 7/11
romaine, herb croutons, parmesan cheese, & anchovies

with chicken 18
with shrimp 19

HEIRLOOM TOMATO SALAD 8/11
heirloom tomatoes, fresh mozzarella, & basil puree

ROASTED BABY BEET SALAD (GF) 13
Tiny green beans, toasted almonds, champagne vinaigrette

FLATBREAD PIZZAS

MARGHERITA 7/12
sundried tomato, basil, fresh mozzarella, & roasted garlic

CHIPOTLE CHICKEN PIZZA 8/12 queso fresco & jack cheeses, pasilla peppers, onion, & cilantro

CYPRESS 1 salami, roasted mushroom, sundried tomato, & shaved parmesan

VEGGIE LOVERS PIZZA 12 mushrooms, peppers, black olives, artichokes, tomatoes, basil, roasted garlic, mozzarella cheese, & olive oil

(GF) We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

ENTREES

BRAISED CHICKEN STREET TACOS 17 soft corn tortilla, chopped sweet onion, cilantro, pablano peppers, salsa verde, chipotle aioli, & quacamole

WAGYU BURGER*

8oz Wagyu beef cooked to order,
house cured bacon, Beecher's flagship cheddar,
onion marmalade, sunny-side up fried egg,
Arugula & garlic aioli on a kaiser roll

GRILLED SALMON BURGER*

avocado, red onion, sesame seeds, sriracha aioli

bib lettuce on a pub bun

SALMON, SPINACH, AND QUINOA SALAD* 18 cucumber, goat cheese, frisee and lemon vinaigrette

HERB ROASTED CHICKEN BREAST SALMON 26 caramelized onion, whipped potatoes, red wine Reduction & grilled asparagus

CHIMICHURRI GRILLED HANGAR STEAK * 28 local fingerling potato salad, roasted Brussels sprouts & cauliflower, kale, lemon zest with a Dijon sherry vin

COME IN AND ENJOY LIVE JAZZ MUSIC EVERY FRIDAY 7PM-10PM

^{*}consuming raw or undercooked meat, eggs and/or fish cooked to order may increase your risk of food-borne illness $\frac{1}{2} \left(\frac{1}{2} \right) = \frac{1}{2} \left(\frac{1}{2} \right) \left(\frac{1}{$