

# APPETIZERS

## SHOTGUN SHRIMP 19

TEMPURA SHRIMP, SWEET & SOUR SLAW

## SESAME-CRUSTED AHI 20

RICE, AVOCADO, EDAMAME, CUCUMBER,  
KOREAN SAUCE, PICKLED PEA SHOOT

## FRIED CALAMARI 18

RINGS & TENTACLES, LEMON CAPER AIOLI

## POLENTA & PORK BELLY 16

WITH BLACKBERRY GLAZE

## BURRATA 22

NAAN, BASIL PESTO, BALSAMIC GLAZE,  
PROSCIUTTO

## WAGYU MEATBALL TRIO 18

EACH SERVED WITH ITS OWN SAUCE:  
BACON JAM, SWEDISH, BOURBON GLAZE

# SOUP & SALAD

## SIX TWO EIGHT SALAD 9

SPRING MIX, STRAWBERRIES, DAIKON,  
CANDIED WALNUTS, POINT REYES BLUE CHEESE,  
RASPBERRY WALNUT VINAIGRETTE

## WEDGE SALAD 11

BABY ICEBERG, BACON, ROASTED & MARINATED  
TOMATO, POINT REYES BLUE CHEESE, RADISH,  
TOASTED WALNUT CRUMBLE, CRISPY ONION

## CAESAR SALAD 11

ROMAINE, CHERRY TOMATO, GRANA PADANO  
CHEESE, BRIOCHE CROUTONS, POACHED EGG,  
HOUSE MADE ROASTED GARLIC CAESAR DRESSING

## SOUP DU JOUR 9

ASK YOUR SERVER ABOUT  
OUR SOUP OF THE DAY

## ADD ONS

BLACKENED CHICKEN - ADD **8**

SMOKED SALMON - ADD **12**

STEAK - ADD **16**

ASK THE STAFF ABOUT OUR  
WHISKEY WEDNESDAY!

ROOM MANAGER  
NICHOLAS NEWMAN

ROOM CHEF  
GONZALO QUEZADA

20% gratuity included for parties of 6 or more.  
Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs  
may increase your risk of foodborne illness. .

## ENTREES

WAGYU BURGER 26

MONTEREY JACK & CHEDDAR, ARUGULA, TOMATO, CRISPY ONION, ROASTED GARLIC AIOLI

**SUGGESTED PAIRING: SHAPESHIFTER IPA**

LOBSTER RAVIOLI 42

RICOTTA, LEEKS, MOZZARELLA, ASPARAGUS, CARBONARA SAUCE, PANCETTA, ASIAGO CROSTINI

**SUGGESTED PAIRING: NIK WEIS RIESLING**

FETTUCCINE ALFREDO 26

**SUGGESTED PAIRING: BRANCOTT SAUV BLANC**

CHICKEN- ADD 8

SHRIMP- ADD 10

EGGPLANT PARMESAN 29

BASIL, BROCCOLINI, CAPERS, CHARRED ARTICHOKE, ALLA VODKA & ALFREDO SAUCE

**SUGGESTED PAIRING: DIORA PINOT NOIR**

TOMAHAWK PORK CHOP 37

GIGANTE BEAN & ARUGULA SALAD, FETA, PAN SAUCE, FINGERLING POTATOES

**SUGGESTED PAIRING: SLOT LIZARD**

## SEAFOOD

ARTICHOKE CRUSTED HALIBUT 54

MUSHROOM RISOTTO, ASPARAGUS, DILL CREMA, CHARRED LEMON

**SUGGESTED PAIRING: ANGELINE CHARDONNAY**

CATCH OF THE WEEK MP

CHEF'S FEATURED SEAFOOD

LOBSTER TAIL 27/55

FULL OR HALF, CLARIFIED BUTTER, LEMON, HERB BUTTER

**SUGGESTED PAIRING: MUMM NAPA BRUT PRESTIGE**

FISH AND CHIPS 33

HALIBUT, FRIES, DILL & CAPER TARTAR, APPLE & FENNEL SLAW, LEMON

**SUGGESTED PAIRING: PASKENTA GOLD**

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# STEAKS

ALL STEAKS COME WITH A  
CHOICE OF TWO SIDES

8 OZ FILET MIGNON 59

**SUGGESTED PAIRING:**  
**CANOE RIDGE MERLOT**

12 OZ PRIME CUT RIBEYE 57

**SUGGESTED PAIRING:**  
**IRON+SAND CABERNET**

12 OZ N.Y. STRIP 50

**SUGGESTED PAIRING:**  
**JORDAN CABERNET**

16 OZ BONELESS RIBEYE 52

**SUGGESTED PAIRING:**  
**BANSHEE CABERNET**

PRIME RIB 58

\*ONLY AVAILABLE THURSDAY\*

**SUGGESTED PAIRING: SHAPESHIFTER IPA**

## SIDES

ORDER ANY SIDE A LA CARTE  
FOR \$7

CHEF'S CHOICE  
VEGETABLE

LOADED BAKED POTATO

FIRE ROASTED  
CORN RISOTTO

GARLIC MASHED  
POTATOES

BROCCOLI AU GRATIN

BACON JAM  
BRUSSELS SPROUTS

BEER-BATTERED  
ONION RINGS

GRILLED ASPARAGUS

STEAK FRIES

BLACK GARLIC  
MUSHROOMS

## STEAK ADD-ONS

COWBOY SHRIMP 14

COGNAC DIANE SAUCE 4

POINT REYES BLUE CHEESE 5

CHIMICHURRI 4

CRAB CAKE OSCAR 18

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# COCKTAILS

## SIX TWO EIGHT OLD

### FASHIONED 15

WHISTLEPIG PIGGYBACK,  
ANGOSTURA BITTERS, DEMERARA SUGAR

## ROSEMARY PEACH BLISS 14

GREY GOOSE PEACH & ROSEMARY VODKA,  
ST-GERMAIN, PEACH-PUREE LEMON

## ESPRESSO MARTINI 15

PATRON XO CAFE, FIVE FARMS IRISH CREAM,  
HOUSE SIMPLE SYRUP, BLACK WALNUT  
BITTERS

## POET'S DREAM 12

AVIATION GIN, CINZANO DRY VERMOUTH,  
DOM BENEDICTINE

## SPICY SMOKED PINEAPPLE

### MARGARITA 13

MONTELOBOS MEZCAL, CAZADORES  
BLANCO, COINTREAU, LIME, PINEAPPLE PUREE

## GARDEN OF ROSE 14

STANFORD BRUT CHAMPAGNE,  
GREY GOOSE STRAWBERRY & LEMONGRASS  
VODKA, MONIN STRAWBERRY SYRUP

## YUZU WHITE LINEN 12

AVIATION GIN, ST. GERMAIN, REAL YUZU  
INFUSED SYRUP

## BLACK CHERRY MOJITO 10

CRUZAN BLACK CHERRY RUM,  
REAL CHERRY PUREE, MINT, LIME SODA

# PASKENTA DRAFT BEER

## PASKENTA GOLD 5

MEDIUM MALT SWEETNESS BALANCED BY SUBTLE FLORAL & CITRUS NOTES

ABV: 5%

## SHAPESHIFTER IPA 5

MEDIUM BODIED WITH GENTLE BITTERNESS, SUBTLE TOASTED MALT IN THE FINISH

ABV: 6%

## SLOT LIZARD 5

CRISP WITH A MILD HOP CHARACTER AND A CLEAN FINISH

ABV: 5%

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