

BEGINNERS

Spinach

Artichoke Dip —\$11
Artichoke hearts and spinach, in a creamy cheese dip

Beef Birria

Street Tacos —\$16
Tender, slow-cooked beef in a chili pepper broth on corn tortillas, cheese, onions and cilantro, with a side of consommé

PowPow

Potstickers —\$14
Six crispy pork potstickers served with our house dipping sauce

Chicken Wings

—\$13
BBQ, spicy teriyaki, hot wing sauce or Nashville hot, wings are drizzled with hot honey

SOUP & SALAD

Soup Du Jour

Chef Aaron's homemade soup of the day
Cup —\$5 Bowl —\$8

Garden Salad

—\$5
Mixed greens with fresh tomato, carrots, red onion and croûtons
With grilled chicken —\$10

Caesar Salad

—\$6
Chopped romaine tossed with croûtons, Caesar dressing and Parmesan cheese
With grilled chicken —\$11

Salmon

Harvest Salad —\$23
Mixed greens with blue cheese, raisins, red onion and croûtons

Caesar Salmon Salad

—\$23
Chopped romaine tossed with croûtons, Caesar dressing and Parmesan cheese

ENTREES

All entrees include a cup of soup du jour or small garden salad.

Steak Of The Night

—\$35
Inquire with your server. Tender and grilled, served with mixed potatoes and seasonal vegetables, and a house made Demi Glace sauce

Rack of Lamb

—\$36
Tender rack of lamb topped with a house made Demi Glace sauce, served on rice with seasonal vegetables

Grilled Salmon

—\$28
Seasoned in house and grilled, topped with a citrus aioli and served with a rice blend and seasonal vegetables

Moroccan

Chicken —\$23
Grilled chicken, mushrooms, and artichoke hearts in a creamy Moroccan sauce, served with a rice blend and seasonal vegetables

Orange Chicken

—\$19
Golden crispy chicken tossed in our zesty orange sauce, served with rice, seasonal vegetables, and green onions

PASTA

All pasta dishes include a cup of soup du jour or small garden salad.

Gnocchi

—\$18
Potato pasta tossed in a rich creamy pesto sauce topped with Parmesan cheese

Arrabbiata

Tortellini —\$18
Cheese Tortellini tossed in a spicy Arrabbiata meat sauce topped with Parmesan cheese

Sundried Tomato and Artichoke Heart Ravioli

—\$16
Ravioli tossed in a rich vodka sauce topped with Parmesan cheese
Add chicken \$5
Add shrimp \$7

SMALLER BITES

Jalapeño

Bacon Mac —\$12
The bacon mac is back!
Elbow pasta with creamy cheese sauce infused with bacon crumbles and jalapeño peppers

Dynamite

Shrimp Tacos —\$15
Shrimp sautéed in our house taco seasoning served on three corn tortillas topped with a slaw and lime cream sauce

BURGERS & MORE

Served with your choice of fries, a cup of soup du jour or small garden salad. Substitute onion rings —\$2. Substitute pretzel bun —\$2.

Spicy Jam

Bacon Burger —\$18
Burger, pepperjack cheese, bacon, jalapeño, onion and balsamic jam on a warm pretzel bun

Huntington

Burger —\$18
Hamburger, with bacon, cheese, onion rings and BBQ sauce

J.W.'s

Chicken Club —\$17
Grilled chicken breast with bacon, lettuce, tomato, onion, guacamole, and provolone cheese served on a toasted bun

Spicy

Teriyaki Chicken Sandwich —\$17
Grilled chicken breast tossed in our spicy teriyaki sauce lettuce, tomato, onion, grilled pineapple and jack cheese served on a toasted bun

Spicy Chicken

Sandwich —\$17
Fried chicken breast with house made jalapeño slaw and home made fire sauce, served on a toasted bun

Fish and Chips

—\$14
3 beer battered pieces of cod served with tartar sauce and fries



Taxes and gratuity not included.

D R I N K S

SPECIALTY COCKTAILS

Peaked

Old Fashioned —\$14.00

R6 bourbon, sweet vermouth, dash of bitters, muddled sugar cube, cherry and orange, stirred and strained over ice

Rocket Mule —\$12

Rocket vodka, fresh lime juice and ginger beer, topped off with apple juice

Sparkling Peak Drop —\$12

Absolute Citron, triple sec, lemon juice, muddled sugar cube and lemon, shaken and strained into a Champagne glass with La Marca prosecco

Alpine Gold Rush —\$14

R6 bourbon, lemon and honey, finish with a splash of water, built over ice

China Peak Margarita —\$14

Patron Silver, fresh squeezed lime and Grand Marnier, shaken and poured over ice

China Peak

to Manhattan —\$14

R6 Rye, R6 Maple Syrup, sweet vermouth, 3 dashes of Fee Brothers Walnut Bitters

Pomegranate Spritz —\$12

Ma Marca Prosecco, Palma liqueur and fresh lime juice, poured over ice in a wine glass



Taxes and gratuity not included.

RED WINE

J. Lohr Valdiquie

Monterey

Glass —\$8 Bottle —\$22

Alamos Malbec

Mendoza Argentina

Glass —\$8 Bottle —\$22

Apothic Red

California

Bottle —\$26

Carnivor Zinfandel

California

Glass —\$9 Bottle —\$28

Mac Murray Pinot Noir

Central Coast

Glass —\$12 Bottle —\$36

J. Lohr Seven Oaks

Cabernet Sauvignon

Paso Robles

Glass —\$12 Bottle —\$38

Frei Brothers

Cabernet Sauvignon

Alexander Valley

Bottle —\$56

J. Lohr Pure Paso

Proprietary Red

Paso Robles

Bottle —\$56

WHITE WINE

Ecco Domani Pinot Grigio

Italy

Glass —\$8 Bottle —\$23

Starborough Sauvignon

Blanc

New Zealand

Glass —\$9 Bottle —\$26

William Hill Chardonnay

Central Coast

Glass —\$10 Bottle —\$32

Prophecy Rose

France

Glass —\$9 Bottle —\$29

Edna Valley Chardonnay

Edna Valley

Glass —\$9 Bottle —\$29

Mia Dolce Moscato D'Asti

Italy

Bottle —\$32

HOUSE WINES BY THE GLASS

Presenting varietal wines by PROVERB

Cabernet Sauvignon —\$9

Flavors of rich blackberry meld with hints of mocha, vanilla and oak

Merlot —\$7

Plum and dark cherry with touches of vanilla and spice

Pinot Grigio —\$7

Luminous pear and apple notes with aromas of lime and lemon

Chardonnay —\$7

Layers of baked apple and pineapple with hints of vanilla and caramel

SPARKLING

La Marca Prosecco, Italy —\$8.50

Flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast

BEER ON TAP

805 —\$9

Mind Haze —\$9

Coors Light —\$8

Dos Equis —\$9

DBA —\$9

Mic Ultra —\$9

Half Dome —\$9

General Sherman —\$9

BOTTLES & CANS

Corona —\$9

Modelo —\$9

Cali Squeeze 24oz —\$12

Valley Haze 19.2oz —\$10

805 Cerveza 24oz —\$12

High Noon Seltzer —\$8

Nutrl Seltzer 24oz —\$12