

BEGINNERS

Spinach

Artichoke Dip —\$11

Artichoke hearts and spinach, in a creamy cheese dip

Al pastor

Street Tacos —\$12

3 corn tortillas topped with Al pastor pork, onion cilantro mix, house guacamole sauce

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 John'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 —\$21

Mixed greens with blue cheese, raisins, red onion and croûtons

Caesar Salmon

Salad —\$21

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

Tender grilled 10oz Manhattan steak, served with mixed potatoes and seasonal vegetables and a house made Dimi sauce

Pork Shank —\$36

Tender 16 ounce Pork Shank topped with an orange Gochugaru chili sauce, served on a bed of creamy polenta and 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, add —\$2

Hamburger —\$14

All beef patty on a pulguese roll, topped with lettuce, tomato, pickle and onion

Add cheese \$1

Add bacon \$2

Add guac \$1

Add a patty \$3

Make it a

Huntington —\$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 —\$11.50

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

Rocket Mule —\$11

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

Sparkling Peak Drop —\$11

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 —\$12

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

China Peak Margarita —\$13

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

China Peak

to Manhattan —\$13

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

Pomegranate Spritz —\$11

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 —\$11 Bottle —\$35

J. Lohr Seven Oaks

Cabernet Sauvignon

Paso Robles

Glass —\$11 Bottle —\$36

Frei Brothers

Cabernet Sauvignon

Alexander Valley

Bottle —\$52

J. Lohr Pure Paso

Proprietary Red

Paso Robles

Bottle —\$52

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 —\$229

Mia Dolcea 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 —\$8

Mind Haze —\$8

Coors Light —\$7

Dos Equis —\$8

DBA —\$8

Mic Ultra —\$8

Half Dome —\$8

General Sherman —\$8

BOTTLES & CANS

Corona —\$8

Modelo —\$8

Cali Squeeze 24oz —\$10

Valley Haze 19.2oz —\$9

805 Cerveza 24oz —\$10

High Noon Seltzer —\$8

Nutrl Seltzer 24oz —\$10