

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

Jalapeño Bacon Mac —\$12
The bacon mac is back!
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

Pow Pow Potstickers —\$14
Six crispy pork potstickers served w/ house dipping sauce

Brussel Sprouts —\$15
Sweet and savory with pork belly and a balsamic reduction

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



Taxes and gratuity not included.

SOUP & SALAD

Soup Du Jour
Chef Aaron’s homemade soup of the day
Cup —\$5 Bowl —\$8

Garden Salad —\$6
Mixed greens with fresh tomato, carrots, red onion and croûtons
Add chicken \$5
Add shrimp \$7

Wedge salad —14
House blue cheese, crispy bacon, cherry tomatoes, and red onions
Add chicken \$5
Add shrimp \$7

Caesar Salad —\$10
Romaine tossed with croûtons, Caesar dressing and Parmesan
Add chicken \$5
Add shrimp \$7

Caesar Salmon Salad —\$23
Chopped Romaine tossed with croûtons, Caesar dressing and Parmesan

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

Mushroom Truffle Ravioli —\$18
Tossed in a savory veil demi caper sauce with roasted tomatoes blasting with flavor

Lobster Ravioli —\$24
Tossed in lemon cream sauce served with crisp and savory scallops

Goat Cheese Ravioli —\$18
Goat cheese Ravioli-tossed in a rich vodka sauce with flavor blasting roasted tomatoes and artichoke hearts
Add chicken \$5
Add shrimp \$7

ENTRÉES

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

Steak Of The Night —\$35
Inquire with your server. Tender and grilled served on a bed of rich white cheddar fried kale mash and roasted carrots with a drizzle of hot honey

Skirt Steak —\$32
Marinated in a citrus chimichurri, tender and grilled, served on a bed of fruitful forbidden rice and roasted carrots with a drizzle of hot honey

Rack of Lamb —\$38
Cooked and finished to perfection with a veil demi sauce on a bed of white cheddar fried kale mash and our sweet and savory pork belly brussel sprouts

Bone in Pork Porterhouse —\$36
Sous Vide and finished to a perfection. Topped with savory bacon berry chutney laying on a bed of fruitful forbidden rice and our cream of veggie

Grilled Salmon —\$28
Seasoned and grilled to perfection topped with a citrus aioli laying a bed of fruitful forbidden rice with our sweet and savory pork belly brussel sprouts

Orange Chicken —\$22
Golden Crispy chicken tossed our zesty orange sauce served on forbidden rice with roasted carrots and a drizzle of hot honey

Homestyle Grilled Chicken —\$26
On a mound of well cooked Russet potatoes smothered in pan seared roasted red peppers and prosciutto mixed with our cream of veggie

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 —\$20
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, avocado, and provolone cheese served on a toasted bun

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

DESSERTS

Ube Cheesecake —\$9

Creme Brule Cheesecake —\$9

Chocalate Lava Cake —\$9

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 —\$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 —\$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