



BAR MENU

FOR THE TABLE

TEMPURA CALAMARI	16
<i>Charred scallions, wasabi cilantro, gochujang aioli</i>	
CHARCUTERIE BOARD	19
<i>Daily selection of three cured meats, selection of cheese, olives, toasted nuts, honeycomb, fig jam, rustic baguette</i>	
JUMBO TIGER SHRIMP COCKTAIL GF	18
<i>Citrus-poached jumbo tiger shrimp, house-made cocktail sauce, lemon wedge</i>	
BEER CHEESE PRETZEL	11
<i>Warm nacho cheese sauce</i>	

ENTRÉES

CAESAR SALAD	14
<i>Romaine lettuce, anchovy – lemon Caesar dressing, focaccia crumble, pecorino cheese</i> <i>Add Shrimp 10, Salmon 10, Chicken Breast 8, Flat Iron Steak 12, Lobster 20</i>	
CILANTRO LIME SALAD VG GF	13
<i>Fresh spring mix, roasted corn, black beans, pico de gallo, tortilla chips, cilantro lime dressing</i> <i>Add Shrimp 10, Salmon 10, Chicken Breast 8, Flat Iron Steak 12, Lobster 20</i>	
AHI TUNA POKE BOWL GF	18
<i>Jasmine rice, cucumber, wakame, avocado, carrots, edamame, green onions, macadamia nuts</i>	
POKE TACOS	19
<i>Fresh ahi tuna, sriracha aioli, wasabi pineapple aioli, furikaki</i>	
LOBSTER MAC & CHEESE	22
<i>Smoked cheddar, gruyere cheese, cavatelli pasta, toasted bread crumbs</i>	
BAJA FISH TACOS	19
<i>Beer battered or blackened, chipotle slaw, pico de gallo, pickled onions, cilantro chimichurri, cotija cheese</i>	
CYC BURGER	19
<i>House-made brioche bun, garlic aioli, lettuce, smoked cheddar, red onion jam, house-made pickle</i>	

GF Gluten Free, VG Vegan, V Vegetarian

We are a no-tipping establishment.

The 22.5% club service charge supports equitable wages for your Food and Beverage Team.