

social hour

Daily 3pm to 5pm

GRECIAN DIPPERS

Kalamata Tapenade | Lemon Feta | Hummus
Tzatziki | Baby Carrots | Cucumbers | Pita 13

BURRATA & PROSCIUTTO

Basil Pesto | Tomato & Shallot Salad | Toasted Sourdough 16

BV EPIC CHOWDER

Sea Clams | Blue Crab | Bacon | Yukon Potatoes
Saffron Cream | Cup 6.5 | Bowl 9

CALIFORNIA LOBSTER ROLL

Our Version of a New England Classic...
Open Faced Sandwich with Maine Lobster Claw & Knuckle | Grilled Brioche Avocado | Bibb Lettuce
Lemon & Tarragon Aioli 23

OYSTERS BROCKAFELLER

Portabello | Artichoke Hearts | Spinach | Mornay Sauce | Panko Crust 21
Also Available On the Half Shell with Cocktail Sauce 18

CHILLED CHICKEN WALDORF SALAD

Grapes | Red Apples | Walnuts | Celery | Butter Lettuce
Gorgonzola Vinaigrette 12.5

MEDITERRANEAN CHOPPED SALAD

Hearts of Palm | Artichoke Heart | Tomato | Pepperoncini
Kalamata Olive | Cucumber | Feta Cheese | Pita Triangles with Dill Feta Hummus 13.75

PORK CARNITAS STREET TACOS (3)

Tomatillo & Corn Salsa | Feta Cheese | Avocado 13

GRILLED FRESH FISH TACOS (2)

Pico de Gallo | Chili Crème Fraiche | Cabbage | Brown Rice | Black Beans
Sour Cream 14.5

ANGUS BEEF BURGER

Half Pounder on Pretzel Bun | Red Leaf Lettuce | Tomato | Red Onion | Pickle 15.5
Add Cheese .75 ea Cheddar | Jack | Feta | Truffled Goat Cheese
Toppings 1.5 ea Applewood Smoked Bacon | Egg | Avocado

GRILLED ATLANTIC SALMON BLT

Dill Aioli | Applewood Smoked Bacon Lettuce | Tomato | Sourdough 15
Make it a BLT 11

COAST TOAST

Our World-Famous French Toast, Similar to a Soufflé, Extra Rich with a Hint of Orange 13.95
A la Mode +3.5

wine down by the sea \$30

3pm to 6pm Daily

BURRATA BOARD + BOTTLE OF WINE

Daily House Selected Red or White Wine

Dessert

COAST TOAST A LA MODE

With your choice of Gelato 9.5

GELATO VERA SINGLE SCOOP

Dark Chocolate | Tahitian Vanilla | Strawberry 4.5

LEMON LAVENDER CREME BRULEE

Candied Lemon Peel 8

DARK CHOCOLATE MOUSSE CAKE

Berry Coulis 9

LOADED BANANA SPLIT..... TO SPLIT

Magic Trio of Gelato | Bruleed Banana Glaze
Caramelized Pineapple | Roasted Strawberry | Chocolate Sauce
Whipped Cream | Walnuts | Cherries 14

After Dinner Libations

MANHATTAN MILKSHAKE

Bourbon | Vanilla Gelato | Amarena Cherry | Sweet Vermouth 10

JAVA GOODNIGHT

Bourbon | Aztec Chocolate Bitters | Cafe Moto Coffee | Mint
Cream 9.5

KIONA ICEWINE

Washington State 10

GRAHAM'S 10 YEAR TAWNY PORT 10

Loved your meal? Show the kitchen your appreciation!

Keep 'em going with a round of espressos - \$5

Keep 'em happy with a round of beers - \$10

Ask your server how.

We support recent employee benefit mandates voted in by majority in the state of California.
The 3% surcharge added to each guest check reflects our costs associated with these benefits.