

*Brunch Cocktails*

- cannery bloody mary**  
with housemade smoked bacon .....12
- dockside** los sundays blanco tequila,  
elderflower, fresh grapefruit or tangerine juice,  
splash of soda and tajin .....13
- bottomless ashland blackberry lemonade  
seltzer** (with the purchase of an entree) .....15

- el cholo margarita**  
Secret Family Recipe featuring Patrón Tequila ....11
- how to duffy**  
ketel 1 botanical peach & orange blossom,  
fresh lemon juice , cava .....13
- bottomless champagne** .....15  
(with the purchase of an entree)

*Small Plates*

- half dozen oysters** rose mignonette granita,  
shallots and herb gremolata, pink peppercorns..18
- ceviche**  
pineapple leche de tigre, maui sweet onion,  
fresno chili, watermelon radish, tostadas .....17
- crab cake**  
avocado creme fraiche, fine herbs,  
fennel pollen and lemon salt .....16
- fried calamari**  
yuzu aioli, cocktail sauce .....16
- house made guacamole**  
with fresh tostadas .....11

- tuna on toast**  
house smoked albacore tuna, tonnato dressing,  
italian salsa verde, watercress, radish .....17
- shrimp cocktail**  
cocktail sauce, green goddess ..... 16
- caesar salad**  
brioche croutons, parmesan cheese, anchovy ....12
- mixed green**  
lemon vinaigrette, cherry tomatoes,  
croutons, chives .....10
- new england clam chowder**  
brioche croutons .....12

*Mains*

- quiche**  
broccolini, fiscallini smoked cheddar, lardons,  
caramelized onions, arugula .....16
- eggs benedict**  
sous vide slab bacon, poached eggs, chipotle  
hollandaise- served with tots .....20
- brioche french toast**  
whipped cream, macerated blackberries,  
nueskes bacon .....17
- boring breakfast**  
scrambled eggs, english muffin, house made tots,  
choice of bacon or sausage .....16
- fried chicken biscuit**  
housemade herbed biscuit, smokey breakfast gravy,  
fried egg, fresno chile hot sauce .....20

- breakfast burrito**  
mexican chorizo, scrambled eggs, cotija cheese,  
avocado crème fraiche, roasted poblano peppers  
-served with house made tots .....19
- huevos “ron”cheros**  
roasted chili sauce, refried beans, fried eggs,  
avocado, cotija cheese, tostada .....18
- lobster roll**  
maine lobster, brioche roll, old bay aioli, lemon oil,  
chives, fries .....34
- fish & chips**  
crispy icelandic cod, tartar sauce, french fries ....22
- burger**  
smoked fiscalini, iceberg lettuce, tomato,  
red onion, secret sauce- served with fries .....21

*Sides*

- avocado** .....6
- french fries** .....6
- bacon (4)**.....8
- tots** .....7
- sausage (2)** .....8
- mixed berries** .....7

20% gratuity will be applied to all parties of 8 guests or greater.  
Split plate charge \$10, but we will happily provide share plates

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if  
you have certain medical conditions.*