

bottomless champagne w/ purchase of an entree (2hr limit) ..30  
cannery bloody mary with housemade smoked bacon .....15

mommenpop blood orange spritz .....15  
aperol spritz aperol,cava,splash club soda .....15

*Apps*

\* ahi poke  
garlic chili, onion, tobiko, crushed avocado, chive,  
micro wasabi, taro chips .....22  
crab cake  
avocado creme fraiche, fine herbs,  
fennel pollen and lemon salt .....21  
house made guacamole & fresh tostadas .....12  
fried calamari  
yuzu aioli, cocktail sauce .....17

\* 1/2 dozen oysters  
traditional or dressed .....20

\* **SEAFOOD PLATTER** 1 (4 oz) maine lobster tail,  
4 crab claws, 6 cocktail shrimp, 6 oysters .....85  
\* **SEAFOOD TOWER** 2 (4 oz) maine lobster tails,  
8 crab claws, 12 cocktail shrimp, 12 oysters ....145

*Starters*

bread service  
sourdough & malted brown bread rolls -with seasonal butters 7  
new england clam chowder  
brioche croutons .....10  
french onion soup  
caramelized onions, parmesan-beef broth, gruyère, crouton 14

caesar salad  
brioche croutons, parmesan cheese, anchovy .....12  
wedge salad  
iceberg, point Reyes blue cheese, tomato,  
applewood smoked bacon, red onion .....13

*Brunch*

breakfast burrito  
scrambled eggs, bacon, guacamole, seasoned fries,  
served with pico de gallo .....22  
avocado toast  
sunny eggs, salsa matcha, pickled onion, crushed avocado,  
toasted sourdough .....19  
frittata  
mushroom, bacon, broccolini, fontina, served with tots .....23

eggs benedict  
sous vide slab bacon, poached eggs, hollandaise, tater tots ..20  
boring breakfast  
scrambled eggs, english muffin, fresh jam, house made tater tots,  
choice of bacon or sausage .....16  
chilaquiles roja  
corn chips, salsa roja, crema, pico de gallo, over eggs,  
avocado over chorizo-black beans .....25

*Sandwiches*

served with seasoned fries

lobster roll  
maine lobster, brioche roll, old bay aioli, lemon oil, chives .....38  
wagyu hot dog  
honey bbq, cowboy candy, sweet onion, potato bun .....16

mesquite grilled chicken "bahn mi"  
pickled vegetables, fresh herbs, 5 spice aioli, ciabatta .....23  
lady larkin burger  
seasoned wagyu, lettuce, tomato, onion, american cheese,  
bacon, chipotle mayo, brioche bun .....28

*Mains*

fish & chips  
beer battered cod, tartar sauce, fries, cole slaw .....34  
lobster pot pie  
lobster-tarragon cream, maine lobster, potato, carrot, peas,  
served with a mixed green salad .....43  
jack's catch of the day  
green beans, mashed potatoes, caper butter sauce .....MP

chicken enchiladas  
shredded chicken, cheese, crema, mole verde,  
served with frijoles del rancho .....28  
blackened swordfish tacos  
smoked pineapple pico de gallo, cabbage, chipotle aioli,  
guacamole, blue corn tortillas, guajillo salsa,  
with frijoles del rancho & queso cotija ..... 39

*Salads*

grilled salmon  
warm farro salad, butternut squash, kale,  
lemon-basil vinaigrette .....34  
seared ahi nicoise  
green beans, potato, egg, olives, tomato, mixed greens,  
lemon dressing .....28

grilled chicken cobb  
egg, tomato, avocado, bleu cheese, bacon, avocado romaine,  
herbed ranch .....24  
grilled petite filet  
chermoula spice, spinach, goat cheese, pecans, pomegranate,  
maple balsamic vinaigrette .....35

*Sides*

avocado .....6      bacon (4).....8      sausage (2) .....8  
french fries .....8      tater tots .....8      mixed berries .....8

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

20% gratuity will be applied to all parties of 8 guests or greater.

CANNERY CLASSIC COCKTAILS 17

**EL CHOLO MARGARITA** Family Recipe From 1967  
**CLASSIC OLD FASHIONED** pick your poison:  
Old Forester Kentucky Straight Bourbon or Sazerac Rye

**WHITE LADY** Botanist Gin, Cointreau, Lemon, Eggwhite  
**CASTAWAY** Trader Vic's Mai Tai Featuring  
Mt. Gay Eclipse & Platinum Rum, Float Of Myers Dark Rum

BARTENDER CREATIONS 17

**POOLSIDE** Fresh Cucumber, Lemon, Agave  
*pick your poison* Tito's Vodka, Roku Gin,  
Los Vecinos Mezcal, or El Mexicano Blanco Tequila  
**FLECHALOMA** Flecha Azul Blanco Tequila, Pamplemousse,  
Fresh Lime, Squirt Soda  
**PAPER PLANE** Elijah Craig Bourbon, Aperol,  
Heirloom Pineapple Amaro, Lemon Juice

**LOCALS SUMMER** El Tesoro Blanco Tequila,  
Gran Malo Spicy Tamarind, Watermelon, Lime, Agave, Tajin  
**MOMMENPOP BLOOD ORANGE SPRITZ**  
**NICE BOOTS** Das Boots Mezcal, Los Sundays Blanco Tequila,  
Cointreau, Blackberries, Elderflower, fresh squeezed Lemonade  
**MAD KETEL** Ketel One Citroen Vodka, Passionfruit, Lemon, Cane

<b>ELGANTE MARGARITA</b> Ocho Reposado, Lalo Blanco, Agave, Fresh Lime, Alma Finca, Gold Salt Rim .....23	<b>ESPRESSO MARTINI</b> Ketel One Vodka, Borghetti Liquor, Licor 43 Chocolate Liquor, Fresh Espresso .....18
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BARREL AGED COCKTAILS 18

**BARREL AGED NEGRONI** Gin Mare Capri, Campari,  
Carpano Antica, Orange Peel  
**BARREL AGED VIEUX CARRÉ** Knob Creek Rye, Remy 1738,  
Benedictine, Carpano Antica, Angostura & Peychaud's Bitters

**BARREL AGED MANHATTAN** Buffalo Trace Bourbon,  
Carpano Antica, Angostura Bitters, Brandy Cherry  
**BARREL AGED BOULEVARDIER** Makers Mark Bourbon,  
Carpano Antica, Campari

WINES BY THE GLASS

BUBBLES & WHITES

Scarpetta Prosecco DOC, <b>Brut</b> , 2023 .....	14/56
Pierre Sparr 'Cremant D'Alsace', <b>Brut Rosé</b> , NV .....	15/60
Roederer Estate, <b>Brut</b> , Anderson Valley, NV .....	16/64
Chateau de <b>Sancerre</b> , Loire, France 2023 .....	18/72
Craggy Range, <b>Sauvignon Blanc</b> , New Zealand 2023 .....	15/60
Benvolio Friuli, <b>Pinot Grigio</b> , Italy 2023 .....	14/56
Bieler Père & Fils, <b>Rosé</b> , Provence 2023 .....	14/56
Napa Cellars, <b>Chardonnay</b> , Napa 2021 .....	14/56
Talley, <b>Chardonnay</b> , San Luis Obispo Coast 2023 .....	16/64
Nickel & Nickel, <b>Chardonnay</b> , Truchard Vineyard, Napa 2023 .....	22/88

REDS

Abstract by Orin Swift, <b>Red Blend</b> , St Helena 2022 .....	18/72
Ken Wright Cellars, <b>Pinot Noir</b> , Willamette Valley 2023 .....	16/64
Failla, <b>Pinot Noir</b> , Sonoma Coast 2023 .....	20/80
Turley "Juvenile", <b>Zinfandel</b> , Paso Robles 2022 .....	18/72
Goldschmidt "Katherine", <b>Cabernet Sauvignon</b> , Stonemason Hill, Alexander Valley 2022 .....	15/60
Emblem, <b>Cabernet Sauvignon</b> , Napa 2021 .....	19/76
Justin Reserve, <b>Cabernet Sauvignon</b> , Paso Robles 2022 .....	25/100
Domaine Bouchard, Beaune Du Chateau, Premier Cru, Burgundy, France .....	25/100

BOTTLED & DRAFT BEER

BOTTLED BEER

Stella .....	8
Sapporo 20.3oz .....	10
Pacifico .....	6.5
Michelob Ultra .....	6.5
Coors Light .....	6.5
Guinness Can .....	8.5
Best Day Brewing N.A. IPA .....	7
Best Day Brewing Kolsch N.A. ....	7
Happy Dad Fruit Punch 5% ABV .....	7
High Noon Watermelon ABV 4.5% .....	7
Heineken Zero .....	8

DRAFT BEER

<b>Alaskan Amber</b> Alaska Brewing, Juneau, AK Abv 5.3% .....	8
<b>Cali Squeeze</b> , Blood Orange Citrus Wheat Ale Firestone Walker, Paso Robles 5.4% Abv .....	8
<b>Modelo Especial</b> Mexican Lager Mexico 4.5% Abv .....	8
<b>Brewery X</b> Westcoast IPA Anaheim, Ca Abv 6.7% .....	8
<b>Smog City</b> Rotating Hazy IPA Torrance, Ca Abv varies .....	8
<b>pFriem</b> Pilsner Mt. Hood, Or. Abv 4.9% .....	6

SAKE

Hakutsuru <b>Sayuri Nigori</b> , Little Lily .....	12	Sake Ono <b>Junmai Daiginjo</b> 720ml .....	70
Hakutsuru <b>Junmai Ginjo</b> Superior .....	14	Heavensake Urakasumi <b>Junmai Ginjo</b> 720ml .....	90
Hakutsuru <b>Junmai Dai Ginjo</b> Sho-une .....	16	Murai <b>Dai Ginjo</b> 720ml .....	150
Gekkeikan <b>Hot Sake</b> .....	10	Maboroshi "Mystery" <b>Junmai Daiginjo</b> 720ml .....	300
Hana <b>Lychee Flavored Sake</b> 350ml .....	18		

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The 1923 Restaurant Group Family

