

SPECIALTY COCKTAILS

'Mezzo Mule

Grey Goose, ginger syrup, lime, fresh ginger

'Mezzo Tini

Bombay Sapphire Gin *or* Kettle One Vodka
cucumber, lime, mint

The Mayor

Breaker bourbon, maple syrup, lemon

Bee's Knees

Cutler's gin, honey-thyme syrup, lemon

Mostly Blues

Cutler's vodka,
Blueberry- vanilla shrub, tarragon, lemon

Margerum Manhattan

Redemption Rye, Margerum Amaro,
Margerum White Vermouth, Carpano Antica

16

WINES ON TAP

Tap into our great selections from enviro-friendly tanks. Fresh, delicious & winery-direct without bottle, label or cork waste.

David Fainberg, Wine Director

WHITES @ 35°

(glass • 375ml • 750ml)

Bodega de Edgar Albariño	8/16/32
Margerum Rosé of Grenache	9/18/36
Stolpman Viognier	9/18/36
Tatomer Riesling	10/20/40
Qupé Chardonnay	11/22/44
Melville Chardonnay	12/24/48

REDS @ 55°

(glass • 375ml • 750ml)

Talley Pinot Noir	12/24/48
True Myth Cabernet Sauvignon	12/24/48
Qupé Grenache	12/24/48
Cent' Anni 'Jovis Rosso' Sangiovese Blend	12/24/48
Babcock Pinot Noir	13/26/52
Carr 'El Guapo' G.S.M.	13/26/52
Stolpman Syrah	14/28/56
Blackbird 'Arise' Merlot Blend	16/32/64

CALIFORNIA BEERS

Pure Order, Common Ale -- M Special, IPA
805, Blonde Ale -- Scrimshaw, Pilsner
M Special, Lager -- Brooks Dry Cider
Figueroa Mountain, Danish Red Lager

EASY TO SHARE

Deviled Eggs	8
Crumbled bacon & chives	
Avocado & Burrata Toast	16
Toasted sourdough, heirloom tomatoes	
Hummus	12
Oven-fired flatbread, pickled market vegetables	
Macaroni & Cheese	12
Crispy prosciutto, herb crust	
Sweet Potato Fries	9
Sweet chili BBQ sauce	
Skinny Buttermilk Onion Rings	10
Sweet chili BBQ sauce	
Roasted Brussels Sprouts	12
Pancetta, vincotto	
Crispy Cauliflower	12
Capers, parmesan	
Oysters on the Half Shell	MP
Champagne mignonette	
Crispy Calamari	14
Cilantro-lime aioli, sweet peppers	
Ahi Tartare	16
Ponzu, sesame, scallion, avocado, wonton crisp	
Steak Tartare	18
Brioche toast points, shallots, capers, egg	
Braised Pork Belly	18
Black Mission fig, frisée, chive hash brown	
Filet Mignon Steak Bites	18
House-made steak sauce	

FLATBREADS

Margherita	14
Tomato, fresh mozzarella, basil	
Artichoke & Pesto	14
Artichoke hearts, pesto, pine nuts, mozzarella	
Prosciutto & Arugula	18
Humboldt Fog cheese, oven-dried tomato	
Taco Truck	14
Carnitas, Cotija cheese, Pasilla chilis, onion, cilantro	
Pepperoni	16
Marinara, mozzarella, basil	
Thai Grilled Chicken	14
Peanut sauce, ginger, scallions, sweet-chili, cilantro	
Mushroom & Pancetta	16
Egg, chard, Calabrian chili cream	

SOUP

- Roasted Tomato** with Parmesan, basil oil 8
French Onion with Gruyere-sourdough gratin 12

SALADS

- Greens** 12
 Roots Farms mixed organic greens, Shaved fruit,
 pistachios, market herbs, charred scallion vinaigrette
Kale 14
 Market beets, toasted hazelnuts, yogurt dressing
Gaucho 18
 Grilled skirt steak, arugula, roasted heirloom tomatoes,
 cipollini onion, blue cheese, roasted tomato vinaigrette
Antipasti Salad 18
 Cotto ham, Salami, grilled zucchini, mozzarella, white
 beans, olives, pickled red onions, red wine vinaigrette
Santorini 16
 Grilled chicken breast, olive oil-poached avocado,
 butter lettuce, tomato & pine nut relish
Niçoise 18
 Herb-cruste seared Ahi tuna, arugula, tomatoes,
 potatoes, olives, fennel, haricots verts, egg, vinaigrette
Seafood Cobb 18
 Shrimp, crab, bacon, avocado, hard-boiled egg,
 asparagus, green goddess dressing

FROM THE WINE CASK DINING ROOM

Seasonal Risotto

Shaved grana Padano
26.

Seared Sea Scallops

Potatoes dauphinoise, corn relish & purée
32.

Pacific Salmon

green lentils, mirepoix, Sherry-Dijon jus
28.

Crispy Chicken

Brown butter whipped potatoes, chard
26.

Braised Beef Short Rib

Baby carrots, creamy parmesan polenta
38.

Grilled New York Steak

Potato cheddar hash, broccolini, béarnaise
36.

'BURGERS'

fresh ground Wagyu & Angus beef burgers served with house-made pickles, lettuce & heirloom tomatoes

choice of fries or mixed greens [+ bacon 2.50 + avocado 2.50]

Cask	14
Cheddar, caramelized onions, house aioli	
Riviera	16
Swiss, avocado, bacon, shaved red onion, aioli	
Presidio	16
Blue cheese, arugula, shallot jam	
Range-free Veggie Burger	12
Premium, plant-based 'meat', melted Gruyere smoked tomato ketchup	
Braised Beef 'French Onion' Sandwich	14
Tender short rib, caramelized onion and melted gruyere on toasted brioche, 'au jus'	

CHEESE & CHARCUTERIE

Trio of Cheese	18
honeycomb, candied pecans, dried fruit	
Charcuterie	16
grain mustard and sweet gherkins	
Cheese & Charcuterie	32



LARGE FORMAT BEERS



'Good Vibrations'

wild ale with lime zest

\$16/750ml bottle

'Summer Breeze'

wild ale with peaches & raspberries

\$16/750ml bottle



'What God Hath Wrought'

10yr. anniversary ale, Meyer lemon & spice

\$24/750ml bottle

'Gypsy Ale'

wild ale with plums

\$24/750ml bottle

SCOTCH

LOWLANDS

Glenkinchie <i>Single Malt</i> 12yr.	16
Auchentoshan 'Three Wood' Sherry Oak 12yr	18

HIGHLANDS

Glenmorangie 'The Original' <i>Single Malt</i> 10yr.	12
Glenmorangie 'Bacalta' <i>Single Malt, Madeira Cask</i>	34
The Macallan <i>Single Malt</i> 12yr	17
Aberlour 'A'Bunadh' <i>Cask Strength Single Malt</i>	21
Oban 'Oban Distillery' <i>Single Malt</i> 14yr	21
The Dalmore <i>Single Malt</i> 15yr	24

SPEYSIDE

Glenlivet <i>Single Malt</i> 12yr.	13
Glenrothes 'Select Reserve'	15
Alexander Murray 'Glenrothes 1993' 22yr	33

ISLAY

Laphroaig <i>Single Malt</i> 10yr.	14
Lagavulin <i>Single Malt</i> 16yr	23
Bowmore <i>Single Malt</i> 18yr.	30

JOHNNY WALKER

Red	10		Black	13		Blue	50
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OTHER AREAS

Suntory 'Toki' <i>Japanese Blended Whisky</i>	13
Iwai 'Tradition' <i>Japanese Single Malt</i>	15
Hibiki 'Harmony' <i>Japanese Blended Whisky</i>	19
Nikka 'Yoichi' <i>Japanese Single Malt</i>	21
Kavalan 'King Car Conductor' <i>Taiwanese Single Malt</i>	29

TEQUILA

BLANCO

Arrette Blanco	9
Desmadre Blanco	14
Peloton de la Muerte Mezcal 'Espadin,'	14
Dos Artes Blanco	25

REPOSADO

La Historia de Nosotros Reposado	13
Ilegal Mezcal Reposado	14
Tequila 1 2 3 Reposado	15
Codigo Reposado	16
Clase Azul '20 th Aniversario' Reposado	38

AÑEJO

Pasote Añejo	17
Dos Artes Extra Añejo	34
Don Julio Añejo 'Limited Edition 70 th Anniversary'	25
Don Julio '1942' Extra Añejo, Estate	26
T1 Extra Añejo, 'Tears of Llorona'	48

DESSERTS

Bread Pudding	9
Bourbon-salted caramel sauce	
Butterscotch Pudding	7
Whipped cream, fleur de sel, caramel	
Strawberry Mousse	12
Chocolate, vincotto, strawberry gelato	
Chocolate Molten Lava Cake	9
Nutella ice cream, chocolate sauce	
Warm Chocolate Chip Cookie Pie	12
Chocolate sauce, vanilla ice cream	
Lavender Crème Brûlée	10
Ice Cream & Sorbet	7
Two scoops, shortbread cookie	

PORT & DESSERT WINE

Grahams' 10-year Tawny Port	12
Grahams' 20-year Tawny Port	17
Grahams' 30-year Tawny Port	24
Grahams' 40-year Tawny Port	35
Grahams' Sampler (1oz pour of 10, 20 & 30)	20
Chocolate Espresso Martini Vodka, Espresso	12
Limoncello	10
'13 Ojai Vineyard Late Harvest Riesling	15
'13 Storm Late Harvest Sauvignon Blanc	13



HOURS OF OPERATION:

INTERMEZZO Bar + Café

Open Nightly from 4pm - close

Saturday from Noon - close

(Monday-Thursday, 9pm, Fri & Sat 10pm)

WINE CASK Restaurant

Lunch Tuesday-Friday 11:30-2pm

Dinner Tuesday - Saturday from 5:30 pm

(closed Sundays & Mondays)

PRIVATE EVENTS:

The Riviera Room

Private Room for Groups of 10 - 26

The Tasting Room

Event Space for Groups of 20-60

The Courtyard

Reservations for Groups of 20 - 50

The Gold Room

Reservations for Groups of 40 - 120

FOR PARTIES OF SIX OR MORE GUESTS
a non-mandatory gratuity of 20% may be added