

WINES ON TAP

Tap into our great local Santa Barbara selections from enviro-friendly tanks. Fresh, delicious and local winery-direct without bottle, cardboard, label or cork waste.

Mitchell Sjerven & Doug Margerum, Co-Owners

WHITES @ 35°

(glass • 375 ml • 750 ml)

Brander Sauvignon Blanc	8/16/32
Margerum Rosé of Grenache	9/18/36
Stolpman Viognier	9/18/36
La Fenetre Chardonnay	10/20/40
Tatomer Riesling	10/20/40
Qupé Chardonnay	11/22/44

REDS @ 55°

(glass • 375 ml • 750 ml)

Flying Goat Pinot Noir	11/22/44
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

Wine Director David Fainberg

SPECIALTY COCKTAILS

The Mayor	12.
Breaker bourbon, maple syrup, lemon	
Bee's Knees	12.
Cutler's gin, honey-thyme syrup, lemon	
Gota Dorado	12.
La Historia de Nosotros blanco, lavender, lemon, banana, bitters, salt	
El Salud	12.
Habanero 'El Ladron' agave spirit, papaya, agave, lime	
Barney Shrubble	12.
Ventura Spirits 'California' vodka, strawberry shrub, tarragon, lemon	
Paso Peach	12.
Re:find 'e' vodka, lemon, peach, bitters	
The 'Cali' Mai Tai	12.
Calivore Blonde and Spiced rums, pistachio orgeat, lime, grenadine	
Margerum Manhattan	12.
Redemption Rye, Margerum Amaro, Margerum White Vermouth, Carpano Antica	

Bar Manager Matt Pickett

EASY TO SHARE

Oysters on the Half Shell	MP.
Champagne mignonette	
Shrimp Cocktail	16.
Five jumbo prawns, cocktail sauce	
Spinach & Artichoke Dip	12.
Parmesan, roast garlic w/herbed flat bread	
Braised Beef 'French Onion' Sandwich	14.
Tender short rib, caramelized onion and melted gruyere on toasted brioche, 'au jus'	
Prosciutto Wrapped Asparagus	14.
<i>Robiola</i> triple-crème cheese	
Crispy Calamari	14.
Cilantro-lime aioli, sweet peppers	
Ahi Tartare	16.
Avocado, lemon, EVOO, Himalayan pink salt	
Roasted Brussels Sprouts	10.
Pancetta, vincotto	
Crispy Cauliflower	10.
Capers, parmesan	
Burrata	12.
Tomato confit, pesto	
Filet Mignon Steak Bites	16.
House steak sauce	
Grilled Skirt Steak	16.
Ciabatta, chimichurri, greens garnish	
Hummus	16.
Pickled market vegetables, oven-fired flatbread	

'Mezzo Sliders

(3 per order)

Báhn Mi	16.
Braised pork belly, Sriracha aioli, pickled slaw	
Lamb-burger	16.
Piquillo pepper tapenade	
Thai Fish Cake	16.
Ginger slaw, jalapeño-cilantro aioli	

SOUP & SALAD

- Roasted Tomato Soup** 8.
Parmesan crisp, basil oil drizzle
- Seafood Cobb Salad** 16.
Shrimp, crab, bacon, avocado, hard-boiled egg, asparagus, green goddess dressing
- Antipasti Salad** 15.
Cotto ham, salami Calabrese, grilled zucchini, white beans, olives, pickled red onions, roast peppers, fresh mozzarella, red wine vinaigrette
- Roots Farms Mixed Greens** 9.
Shaved fruit, toasted pistachios, market herbs, charred scallion vinaigrette
- Butter Lettuce & Grilled Chicken Paillard** 16.
Avocado, roasted sweet peppers, green onions, garbanzos, parmesan crisps, mustard vinaigrette
- Niçoise** 18.
Herb-cruste seared Ahi tuna, arugula, cherry tomatoes, fingerling potatoes, olives, shaved fennel, haricots verts, hard-boiled egg, balsamic vinaigrette
- Kale** 12.
Market beets, toasted hazelnuts, yogurt dressing

From The Main Dining Room

Seared Sea Scallops

Fennel, edamame, Hon Shemeji mushroom, potato, coconut, lemongrass, chili oil 30.

Grilled New York Steak

Potato cheddar hash, broccolini, béarnaise 36.

Herb-Cruste Pacific Salmon

Braised lentils, mirepoix, Dijon, natural jus 28.

BURGERS

fresh ground Wagyu & Angus beef burgers served with house-made pickles, lettuce & heirloom tomatoes choice of fries or mixed greens [+ bacon 2. + avocado 2.]

- Cask Burger** 14.
Cheddar, caramelized onions, house aioli
- Riviera Burger** 16.
Swiss, avocado, bacon, shaved red onion, aioli
- Presidio** 16.
Blue cheese, arugula, shallot jam
- Vegan Burger (soy based, non-GMO)** 12.
Gruyere, smoked tomato ketchup

FLATBREADS

Margherita	12.
Tomato, fresh mozzarella, basil <i>Add pepperoni 2.</i>	
Artichoke & Pesto	14.
Artichoke hearts, pesto, toasted pine nuts, mozzarella	
Prosciutto & Arugula	18.
Humboldt Fog cheese, oven-dried tomato	
Taco Truck	14.
Carnitas, Cotija cheese, Pasilla chilies, onion, cilantro	
Thai Grilled Chicken	14.
Peanut sauce, ginger, scallions, sweet-chili, cilantro	
Mushroom & Pancetta	15.
Egg, chard, Calabrian chili cream	

CHEESE & CHARCUTERIE

with honeycomb, candied pecans, fresh fruit, dried fruit, quince paste & toast

Trio of Cheese	16.
Charcuterie	14.
Cheese & Charcuterie	28.

Cheeses

featuring daily cheese selections



Meats

with grain mustard and sweet gherkins

Prosciutto & Dry Salami

BEER

Pure Order, Common Ale, Santa Barbara	6.
Desert Swarm, Honey Wit, Coachella Valley	6.
M Special, IPA, Santa Barbara	6.
805, Blonde Ale, Santa Barbara	6.
Figueroa Mountain, Danish Red Ale, Buellton	6.
Brother Thelonious, Abbey Ale, Fort Bragg	6.
Anchor Steam, Porter, San Francisco	6.
Boont, Amber Ale, Boonville	6.
Mission, 'Dark Seas' Imperial Stout, San Diego	6.
M Special, Lager, Santa Barbara	6.
Scrimshaw, Pilsner, Fort Bragg	6.
Brooks Dry Cider, Ukiah	6.
Large Format and Specialties, see server	15.

TAP BEER

Pure Order 'S.B.P.A', Santa Barbara	6.
Telegraph 'Seasonal Selection', Santa Barbara	6.

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.
The Macallan <i>Single Malt</i> 12yr	17.
Oban 'Oban Distillery' <i>Single Malt</i> 14yr	21.
Talisker <i>Single Malt</i> Bottled 2011, Distilled '10	22.
The Dalmore <i>Single Malt</i> 15yr	24.

SPEYSIDE

Glengrant <i>Single Malt</i> 10yr	13.
Glenrothes 'Select Reserve'	15.
Glenlivet <i>Single Malt</i> 12yr.	13.

ISLAY

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

JOHNNY WALKER

Red	10.	"Swing"	16.	Blue	50.
Black	13.	Platinum	24.		

OTHER AREAS

Westland <i>Peated American Single Malt</i>	19.
Westland <i>Sherry Wood American Single Malt</i>	19.
Iwai 'Tradition' <i>Japanese Single Malt</i>	15.
Kavalan 'King Car Conductor' <i>Taiwanese Single Malt</i>	29.

TEQUILA

BLANCO

Arrette Blanco	9.
Bahnez 'Joven'	11.
La Historia de Nosotros Blanco	11.
Desmadre Blanco	14.
La Nina de Mezcal, 'Espadin,'	14.

REPOSADO

Ilegal Mezcal Reposado	14.
Pasote Reposado	15.
Casamigos Reposado	15.
Tequila 1 2 3 Reposado	15.
Codigo Reposado,	16.

AÑEJO

T1 'Estelar' Añejo,	15.
IXA Añejo	15.
Don Julio Añejo 'Limited Edition 70 th Anniversary'	25.
Don Julio '1942' Añejo, <i>Estate</i>	26.
Don Julio 'Real' Añejo, <i>Estate</i>	65.

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.
Espresso Martini Vodka, Espresso, Orgeat	12.
Limoncello	10.
'13 Ojai Vineyard Late Harvest Riesling	15.
'13 Storm Late Harvest Sauvignon Blanc	13.



INTERMEZZO Bar + Café

Open Nightly from 4pm - close

Saturday from Noon - close

(Normal closing 9pm Sun, 10pm Mon- Thur, 11pm Fri & Sat)

WINE CASK Restaurant

Lunch Tuesday-Friday 11:30-2pm

Dinner Tuesday - Saturday from 5:30 pm

(closed Sundays & Mondays)

WINE CASK Riviera Room

Private Dining Reservations for Groups of 10 - 26

MARGERUM WINE COMPANY Tasting Room

Daily 12 - 6pm

Event Space for Groups of 30-60

WINE CASK Courtyard

Reservations for Groups of 20 - 50

WINE CASK Dining Room

Reservations for Groups of 40 - 120

a non-mandatory gratuity of 20% may be added to parties of 6 or more