

DINNER

CITRUS & PALM

Winter, 2018

GRIDDLED NAAN BREAD 4
Spicy harissa yogurt, sea salt

TORTILLA SOUP 8 ftw
Heirloom tomato, lime crema, cilantro

STIR FRIED GREEN BEANS 6 gf
Crispy pork, thai basil, mint, peanuts, sea salt

GREENS 6 ftw & gf
Tomato, cucumber, carrot, sprouts, balsamic vinaigrette

ROASTED BRUSSELS SPROUTS 8 ftw & gf
Pancetta, almonds, local honey, Dijon, parmigiana reggiano

SAUTÉED WILD MUSHROOMS ON TOAST 10
Grilled ciabatta, sherry, parmesan, tarragon

LOBSTER SALAD 18 ftw & gf
Avocado, grapefruit, fresno, EVOO

BLUE FIN TUNA POKE 14 ftw & gf
Pickled pineapple, taro chips, sea beans

CRISPY SKIN CORVINA SEA BASS 32 ftw & gf
Cioppino broth, caramelized fennel, cauliflower puree

GRILLED KING SALMON 28 ftw & gf
Roasted root vegetable, toasted almond quinoa, citrus salad

SEARED DIVER SCALLOPS 36
Basil linguine, EVOO, zucchini, yellow corn

C&P BURGER 18
Sun Fed Ranch grass fed beef, Chino Farms tomato, shredded iceberg, Mangalitsa bacon, red pepper aioli, brioche bun

Bread available upon request

BRAISED SHORT RIB 28
Roasted root vegetables, potato puree, celery and parsley salad

FILET MIGNON 40 gf
Asparagus, roasted fingerling potato, watercress, roasted shallot demi

PASTUREBIRD HALF CHICKEN 26 gf
Sage Mountain Farm's braised spinach, lemon-honey glaze, soft polenta

GRILLED VEGETABLES AND QUINOA 16 ftw & gf
Sage Mountain Farms kale, roasted grapes, carrot-ginger vinaigrette, feta herb salad

MANGALITSA PORK CHOP 32 ftw & gf
Roasted garlic mashed potato, caramelized Brussels sprouts, applesauce

BERRY CRUMBLE 8 ftw and gf
Sesame crumble, toasted almond ice cream

CHOCOLATE DECADENCE CAKE 8
Orange sauce, crème anglaise

UPSIDE DOWN PEAR CAKE 8
Caramel rose water, vanilla ice cream

DATE SHAKE 8 gf
Shields Date Farm dates, toasted coconut

PARTNERS:

We proudly serve local products from Koffi Coffee, Sage Mountain Farms, Mangalitsa by Mosefund, Pasturebird, Bernard Ranch, Chino Farms, Shields Date Farm.

ftw - From the Well, under 1000 calories • gf - gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

COCKTAILS

12

PROSECCO + WATERMELON + APEROL + SODA

Mionetto prosecco, watermelon juice, Aperol, club soda,
lavender from The Well Spa

VODKA + STRAWBERRY + RHUBARB + BASIL

Tito's vodka, strawberry rhubarb syrup, lemon, basil
from The Well Spa

GIN + RASPBERRY + GINGER + SODA

Beefeater gin, lime, sous vide raspberry ginger syrup,
mixwell ginger ale

TEQUILA + ALOE + PINEAPPLE + SPICE

Infused tequila, Chateau aloe liqueur, fresh pineapple
juice, agave syrup, tajin

TEQUILA + GRAPEFRUIT + SODA + SALT

Altos blanco tequila, lime, mixwell grapefruit soda,
pink himalayan sea salt

BOURBON + MINT + SPICED PEAR

Buffalo Trace bourbon, St. George spiced pear,
lemon, mint

RUM + COCONUT + PINEAPPLE + CURACAO (BLENDED)

Casa Magdalena rum, Clement coco, fresh pineapple
juice, house orange liqueur

BEER

8

LOCAL CRAFT BEER

Hangar 24 Craft Brewery
(Redlands) Orange Wheat

Ballast Point Brewery
(San Diego) Longfin Lager

La Quinta "Poolside Blonde"

Alesmith Brewing Company
(San Diego) .394 Pale Ale

Coronado Brewing
(San Diego) Mermaid's Red

Mammoth Brewing Company
(Mammoth Lakes) Double Nut
Brown Porter

La Quinta "Even Par" IPA

Stone Brewing (Escondido) IPA

Coachella Valley Brewing
"Monumentous" Double IPA

ON TAP

Shock Top Belgium White Ale
Coachella Valley Brewing "Kolschella"

La Quinta Brewery "Even Par" IPA

BOTTLED

Coors Light

Bud Light

Corona

Modelo Especial

Stella Artois

Firestone-Walker 805

Heineken

Sierra Nevada
Pale Ale

New Belgium
"Fat Tire" Amber

Lagunitas IPA

HYDRATIONS

6



Pineapple, ginger, mint
aguafresca

Sparkling water, elderflower,
lime

Lemonade-honey, cayenne,
chlorophyll

WINE LIST

SOUTHERN CALIFORNIA

		
Brut Rosé, Thorton Winery, Temecula	91	
Chardonnay, Mount Palomar "Estate," Temecula	69	14
Meritage, Falkner Winery, Temecula	74	
Syrah, Monte de Oro Winery, Temecula	75	

CENTRAL COAST

Brut Rosé, Laetitia Winery, Arroyo Grande SF	65	13
Rosé, Peachy Canyon, Paso Robles SF	51	
Riesling, Firestone, Santa Barbara	44	9
Sauvignon Blanc, Tangent, Edna Valley O	46	10
Sauvignon Blanc, Justin, Paso Robles	52	
Pinot Blanc, Kynsi, Santa Maria	53	
Chardonnay, Foxen, Santa Maria	68	14
Chardonnay, Niner, Paso Robles SF	69	
Pinot Noir, LaCrema, Sonoma Coast	58	12
Pinot Noir, Bailyana "Firepeak," San Luis Obispo SF	67	
Pinot Noir, Byron, Los Olivos SF	70	14
Pinot Noir, Melville, Santa Rita Hills SF	86	
Merlot, Donati Family, Tempelton SF	52	

SONOMA/NAPA

Brut Blanc de Blanc, Schramsberg, Napa SF	78	16
Rosé, Toad Hollow "Eye of the Toad," Sonoma	46	10
Sauvignon Blanc, Preston, Dry Creek Valley O	65	13
Sauvignon Blanc, Honig, Napa SF	58	12
Chardonnay, ZD, Napa O	77	16
Merlot, Flora Springs, Napa SF	60	
Merlot, Matanzas Creek, Sonoma	62	13
Cabernet Sauvignon, Frog's Leap Winery, Napa O	100	
Cabernet Sauvignon, Sequoia Grove, Napa SF	82	17
Cabernet Sauvignon, Joel Gott, California	52	11



SF = Sustainably farmed



O = Organic