

• FEATURED APPETIZERS •

GF HOUSEMADE GUACAMOLE 19 Charred Corn / Pepitas / Tajin Chips / Pomegranate	V PARSLEY TRUFFLE FRIES 15 Grana Padano / Parsley	THE LOT CHICKEN TENDERS 19 French Fries / BBQ or Buffalo Sauce
BUTTERMILK FRIED CALAMARI 20 Piquillo Peppers / Lemon / Spicy Mayo / Parmesan	NEW CHICKPEA HUMMUS 15 Carrots / Celery / Baked Pita	NEW STEAMED EDAMAME 13 Tajín / Lemon Zest / Lemon
SELECTION OF CALIFORNIA CHEESE AND MEATS 25 Honeycomb / Grapes / Walnuts / Grilled Artisan Bread	V NEW PRETZEL BITES 14 Sea Salt / Beer Cheese Dip	V GF FRIED BRUSSELS SPROUT LEAVES 14 Queso Enchilado / Sunflower Seeds / Habanero Agave Glaze
	V SPINACH & ARTICHOKE DIP 18 Monterey Jack / Chili Flakes / Pita Bread	

• SALADS •

Make any salad a wrap

V HEARTS OF ROMAINE 17 Grana Padano / Herbed Croutons / Caesar Dressing	GRILLED CHICKEN COBB 21 Tomato / Egg / Avocado / Cucumber / Maple Bacon / Buttermilk Ranch Dressing / Blue Cheese	V CHOPPED MEDITERRANEAN 18 Chickpea / Cucumber / Red Onion / Kalamata Olives / Feta / Tomato / Herb Vinaigrette
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ADD Shrimp, Chicken or Salmon to any salad **9** / Avocado **4**

• FLATBREADS •

Gluten free available **3**

V MARGHERITA 19 Tomato / Basil / Mozzarella / Extra Virgin Olive Oil	BBQ CHICKEN 20 Mozzarella / Cilantro / Red Onion	PROSCIUTTO & BURRATA 20 Wild Arugula / Grana Padano / Balsamic Glaze	NEW PEPPERONI & SAUSAGE 20 Fresno Chilies / Roasted Peppers / Mozzarella
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• SIGNATURE ENTREES •

THE LOT 1/2 POUND ANGUS BURGER 23 Swiss or Vermont Cheddar / Bibb Lettuce / Tomato / Red Onion / Sriracha Mayo / Potato Bun / French Fries	V NEW GRILLED CHEESE 18 Cheddar / Provolone / Sourdough / French Fries	NEW ALL BEEF NATURAL HOT DOG 19 French Fries / Ketchup
IMPOSSIBLE PLANT BASED BURGER 23 Bibb Lettuce / Tomato / Red Onion / Potato Bun / French Fries ADD Swiss or Vermont Cheese	V AGED GOUDA MAC 'N CHEESE 23 White Cheddar / Aged Gouda / Breadcrumbs ADD Pork Belly 3 GF 3	NEW GF TUNA POKE BOWL 22 Seaweed Salad / Avocado / Sesame Seeds / Cucumber / Sticky Rice
NEW FRIED CHICKEN SANDWICH 23 Roasted Habanero BBQ Sauce / Cilantro Mango Coleslaw / Hawaiian Bun / French Fries	NEW PENNE PASTA POMODORO 21 Marinara / Burrata / Basil GF 3	ADD Avocado or Bacon 4 UPGRADE Truffle or Sweet Potato Fries 3

• KIDS MENU •

HOUSEMADE MAC N CHEESE 15	CHEESEBURGER 15	ALL BEEF HOT DOG 15
PEPPERONI OR CHEESE PIZZA 15	CRISPY CHICKEN TENDERS 15	CHOICE OF sliced apples or french fries with each entree.

• DESSERT •

GF WARM CHOCOLATE FLOURLESS LAVA CAKE 13 Caramel Ice Cream / Berry Coulis	NEW PERSIMMON UPSIDE DOWN CAKE 13 Minted Whip Cream	NEW PUMPKIN CINNAMON BREAD PUDDING 13 Vanilla Bean Ice Cream	SEASONAL GELATO SELECTION 13
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• POPCORN •

Large **10**

 BUTTER

 CHILI

 Caramel

 SALT & VINEGAR

• CANDY •

7.5

JR. MINTS

M&M PLAIN/M&M PEANUT

STARBURST MINIS

KIT KAT

MILK DUDS

SWEET TARTS MINI CHEWY

SOUP PATCH KIDS

RAISINETS

WELCH'S ASSORTED FRUIT

RED VINES

REESE'S PIECES

SKITTLES/SKITTLES SOUR

HARIBO GUMMI BEARS

• ICE CREAM BARS •

8.5

TWIX ICE CREAM BAR

SNICKERS ICE CREAM BAR

M&M'S ICE CREAM COOKIE SANDWICH

• CAFÉ & BAKERY •

ESPRESSO	3.25	CAFÉ AMERICANO	3.50 3.75	CARAMEL LATTE	4.75 5.25
MACCHIATO	3.50	CAFÉ AU LAIT	3.50 3.75	MATCHA TEA LATTE	5.00 5.50
CORTADO	3.75	DRIP COFFEE	2.75 3.25	CHAI LATTE	4.50 5.00
CAPUCCINO	4.25	MOCHA LATTE	4.75 5.25	HOT CHOCOLATE	4.00 4.50
CAFÉ LATTE	4.25 4.75	VANILLA LATTE	4.75 5.25	HOT TEA (Ask your server)	3.75 3.75
				ORANGE JUICE	7.00

ADD | Shot **\$1.50** | Milk **\$1** (Soy / Almond / Oat) | All coffees are offered over ice.

MUFFINS (Ask your server)	5.00	DANISH (Ask your server)	5.00	LOAVES (Ask your server)	5.00
COOKIES (Ask your server)	3.00	BUTTER CROISSANT	5.00	BEAR CLAW	5.00
SCONES (Ask your server)	5.00	CHOCOLATE CROISSANT	5.50	CINNAMON ROLL	5.00

• BOTTLED WATER & SODAS •

Fiji 500 ml 7	San Pellegrino 1L 10	ICEE (Coke, Wild Cherry, Blue Raspberry)	SODAS Regular 8 Large 9
Fiji 1L 10	Red Bull 6	Regular 8.5	Coke, Diet Coke, Dr Pepper, Sprite, Ginger Ale, Barq's Rootbeer, Iced Tea, Lemonade
San Pellegrino 500ml 7	Sugar Free Red Bull 6	Large 9.5	

• BEER •

DRAFT

- Societe Pupil **9.5**
- Firestone 805 **9.5**
- Blue Moon **9.5**
- Stone Delicious IPA **9.5**
- Dos Desperados Black
- Cherry Stout **9.5**
- Mother Earth Cali Creamin Ale **9.5**
- The LOT Hazy **9.5**
- Alpine Duet **9.5**
- Buenaveza Mexican Lager **9.5**
- Ale Smith Tony Gwynn
- 394 Pale Ale **9.5**
- Coronado Orange Wit **9.5**
- Stone Tangerine Hazy Express **9.5**
- Modern Times Ice Pilsner **9.5**
- Modern Times Orderville
- Mosaic IPA **9.5**
- Boochcraft Hard Kombucha **9.5**

BOTTLED

- Corona **7.5**
- Heineken **7.5**
- Heineken 0.0 **7.5**
- Modelo Especial **7.5**
- Pacifico **7.5**

• TEQUILA & MEZCAL •

- Herradura Silver **15**
- Herradura Reposado **15**
- Herradura Anejo **16**
- Dobel Diamante **16**
- Patron Silver **16**
- Patron Reposado **16**
- Patron Anejo **18**
- Don Julio Blanco **16**
- Don Julio Reposado **16**
- Don Julio Anejo **17**
- Don Julio 70 **20**
- Don Julio 1942 **37**
- Jose Cuervo Tradicional Reposado **11**
- Ojo De Tigre Mezcal **15**
- Clase Azul Reposado **38**
- Jose Cuervo Reserva de la Familia **34**

• BRANDY & COGNAC •

- Presidente **12**
- Hennessy XO **25**
- Hennessy VSOP-Privege **14**
- Calvados Boulard **14**
- Hennessy VS **14**

• SCOTCH •

- Balvenie 12 Year **16**
- Chivas 12 Year **14**
- Glenlivet 12 Year **16**
- Glenfiddich 12 Year **16**
- Glenfiddich 15 Year **19**
- Glenmorangie 10 Year **16**
- Johnnie Walker Black **14**
- Johnnie Walker Blue **42**
- Macallan 12 Year **19**
- Macallan 18 Year **38**
- Dewar White Label **15**

• VODKA •

- Skyy **11**
- Tito's Handmade Vodka **13**
- Absolut **12**
- Absolut Vanilla **12**
- Absolut Citron **12**
- Absolut Mandarin **12**
- Grey Goose Orange **16**
- Grey Goose **16**
- Hangar 1 **15**
- Stoli Blueberri **13**
- Stoli Razberi **13**
- Stoli **13**
- Stoli Elit **20**
- Belvedere **15**
- Ketel One **14**

• WHISKEY & BOURBON •

- Evan Williams **11**
- Jack Daniel's **12**
- Tin Cup **12**
- Larceny **13**
- Bulleit Rye 95 **15**
- Crown Royal **13**
- Canadian Club **13**
- Woodford Reserve **14**
- Jameson **12**
- Bushmills Red Bush **14**
- Makers Mark **15**
- Buffalo Trace **14**
- Russels Reserve **15**
- Suntory Toki **17**
- Abasolo Corn **13**
- Heritage BSB **11**

• LIQUEURS •

- Aperol **11**
- Campari **11**
- Kahlua **10**
- Bailey's **11**
- Benedictine **12**
- Chambord **11**
- Chartreuse **13**
- Cointreau **14**
- Grand Marnier **12**
- Amaretto Disaronno **12**
- Frangelico **12**
- Fernet Branca **10**
- Ricard 45 Ansie **10**
- Sambuca Black **10**
- Peach Schanpps **12**
- St Germaine **14**

• GIN •

- Bombay Sapphire **13**
- Hendrick's **14**
- Tanqueray **13**
- Beefeater **11**
- Monkey 47 **19**

• RUM •

- Appleton Estate VX **13**
- Bacardi Superior **12**
- Myers Dark Rum **12**
- Captain Morgan Spiced **12**
- Cruzan **11**
- Malibu **12**
- Kraken Black Coffee **11**

• COCKTAILS •

15

EL CANTARITO

Jose Cuervo tradicional, fresh lime juice, grapefruit juice, sprite

THE MULE

Choice of Jose Cuervo, Skyy or Evan Williams, ginger beer, lime juice, angostura bitters

HOUSE NEGRONI

Gin, Vermouth, Campari

SPICY CUCUMBER

Tequila, lime juice, cucumber, jalapeño

SPICED ORANGE RUM PUNCH

Rum, lime juice, orange juice, liquid alchemist ginger, luxardo juice

SANGRIA

Red wine, Absolut Mandarin, Peach Schnapps, sprite, lime juice, OJ

BLACKBERRY FARMS

Gin, lemon juice, blackberries

APEROL SPRITZ

Aperol, Prosecco, St Germain

MARCOS MARGARITA

Jose Cuervo Tradicional, lime juice, orange juice, triple sec, salt rim

A DAY AT THE SPA

Skyy Vodka, lime juice, muddled cucumber, mint

ABASOLO OLD FASHIONED

Abasolo Mexican whiskey, Nixta corn liqueur

• WINE •

WHITE

- Oyster Bay | G12 B46**
Sauvignon Blanc, New Zealand
- Kim Crawford | G14 B54**
Sauvignon Blanc, New Zealand
- Tribute | G12 B46**
Chardonnay, Monterrey
- Duckhorn | G15 B58**
Chardonnay, Sonoma Coast
- Duck Pond | G12 B46**
Pinot Gris, Willmette Valley
- Santa Margherita | G15 B58**
Pinot Gris, Veneto
- Cakebread | B82**
Chardonnay, Napa
- A to Z Wineworks | B80**
Riesling, Oregon

RED

- Hess Shirtail | G12 B46**
Cabernet, Lake County
- Decoy Limited | G17 B66**
Cabernet, Napa
- Caymus | G29 B145**
Cabernet, Napa
- Duckhorn | B80**
Cabernet, Napa
- Alexander Valley Vineyards | G15 B48**
Merlot, Sonoma
- Decoy | G14 B52**
Pinot Noir, Sonoma Coast
- Buena Vista | G12 B46**
Pinot Noir, North Coast
- Achaval-Ferrer | G14 B50**
Malbec, Mendoza
- Paraduxx | G16 B62**
Red Blend, Napa Valley
- Joel Gott | G11 B42**
Zinfandel, California
- Caymus Red Schooner | G18 B70**
Malbec, Mendoza
- Conundrum | B65**
Red Blend, California
- Prisoner | B118**
Red Blend, California
- Flowers | B120**
Pinot Noir, Sonoma Coast
- Mollydooker Blue Eyed Boy | B108**
Shiraz, Australia
- Napanook 2014 | B185**
Napa Blend, Napa

SPARKLING

- Cinzano | G13 B50**
Prosecco, Veneto
- Taittinger 'Brut La Francaise'**
Brut, Reims | **B86**
- Santa Margherita | G14 B65**
Sparkling Rose Superiore, Veneto
- Moet & Chandon Split | B24**
187ml Champagne, France

ROSE

- Day Owl | G11 B42**
Rose, California