

## SMALL PLATES

- mavericks meatballs**  
lamb and ricotta meatballs, roasted tomato marinara, grana padano parmesan, micro basil 12
- west cliff wings GF**  
sweet and tangy sauce, seaweed salad 13
- dani's mediterranean dip**  
hummus, tabbouleh, tomatoes, cucumber, pomegranate seeds, naan, lara chenel goat cheese 13
- seacliff sprouts GF** 🌿  
pan fried brussels sprouts, pickled onions, garlic, preserved lemons, balsamic glaze 12
- sautéed shishito peppers GF** 🌿  
sweet chili sauce 13
- margherita flatbread** 🌿  
olive oil, roma tomato, mozzarella, parmesan, micro basil 13
- grilled chicken & artichoke flatbread**  
mary's free-range chicken, local artichokes, sun dried tomatoes, field fresh farms arugula, feta cheese, olive oil 16

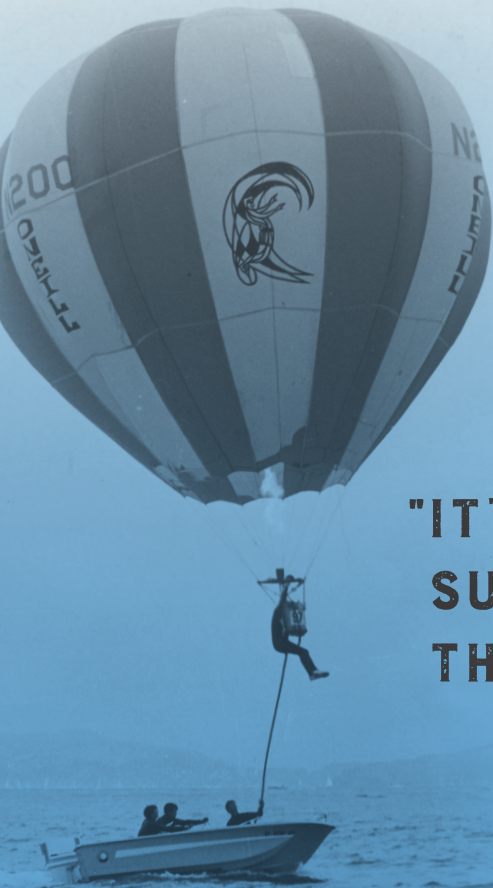
## BIG PLATES

- chopped caesar salad**  
boggiatto farms romaine hearts, grape tomatoes, parmesan crisp, garlic herb croutons, boquerones, zesty lemon anchovy dressing 11  
add protein to your salad:  
grilled chicken breast 9 / grilled salmon 9  
grilled hangar steak 9 / grilled prawns 11
- chinese chicken & noodle salad**  
napa cabbage, bok choy, snow peas, carrots, maitake mushrooms, scallions, bell peppers, wontons, orange-sesame-tamari vinaigrette 18
- cowell's signature seafood salad GF**  
grilled shrimp, crab claws, seared ahi, grilled pineapple, field fresh farms spinach, treviso, tomatoes, avocado, lemon, lemon basil vinaigrette 25
- grilled mahi mahi tacos**  
cabbage, queso fresco, chipotle aioli, avocado, local corn tortilla, tortilla chips, salsa 17
- fried chicken sandwich**  
fried chicken, ranch cheese spread, field fresh farms lettuce, pickles, local "itso" hot sauce, ciabatta bread, fries 16
- corralitos sausage sampler**  
british banger & mash, german bratwurst & pickled red cabbage, spicy italian & apple fennel slaw, grain mustard spread 24
- agave tamari grilled tofu GF** 🌿  
curried ratatouille, micro greens 16
- jack's 1/2 pound burger**  
painted hill farms beef, fried egg, sautéed mushrooms, tomato-onion-chipotle jam, field fresh farms arugula, cheese, potato bun, gilroy garlic fries 18
- o'neill's poke bowl**  
skuna bay canadian salmon, ahi, orange-sesame-tamari glaze, steamed jasmine rice, edamame, cucumber, pickled ginger, wakame 24

## SWEETS

all desserts are made in house by our pastry chef

- jack's molten**  
dark chocolate, sea salt caramel, marianne's vanilla bean ice cream 11
- tres leches cake**  
local berry coulis 9
- grand marnier mascarpone crème brûlée**  
fresh local berries 9
- gluten free chocolate ganache torte GF**  
flourless chocolate cake, chocolate sauce, local berries 9
- cabernet vanilla cinnamon poached pear**  
marianne's light coconut pineapple ice cream 10



"IT'S ALWAYS  
SUMMER ON  
THE INSIDE."