

**SMALL BITES**

<b>seacliff sprouts GF</b>	12
crispy brussel sprouts, laura chenel goat cheese, balsamic glaze	
<b>moules frites GF</b>	16
pacific mussels, white wine, butter, gilroy garlic, shoestring french fries	
<b>dirty fries</b>	12
gilroy garlic, fried sage, pecorino, calabrian peppers, pancetta	
<b>stuffed clams</b>	18
cherry stone clams, leeks, dulce, scallop, lemon, chili oil	
<b>west cliff hummus ♥</b>	16
beet hummus, feta, seeds, chickpeas, dill, naan, seasonal crudité	
<b>calamari</b>	17
calamari, rock shrimp, jalapeños, calabrian aioli, marinara	
<b>mini crab tacos</b>	13
grapefruit, avocado, pickled shallots, micro cilantro	

**BIG PLATES**

<b>chopped caesar salad</b>	12
baby greens, granna padano, white anchovy, buttered crumbs	
<b>kale salad 🍃</b>	13
citrus, almonds, pecorino, rye crumbs, pickled shallots, lemon vinaigrette	
<b>waterman's fish tacos</b>	17
seasonal fish, cabbage, pico de gallo, avocado, chipotle cream	
<b>margarita flatbread 🍃</b>	13
fresh mozzarella, tomato, basil puree, balsamic reduction	
<b>grilled chicken flatbread</b>	16
caramelized onions, roasted garlic, grilled chicken, feta drizzle, lemon arugula	
<b>jack's burger*</b>	18
painted hills beef, deer creek aged cheddar, pickled onion, shredded lettuce, dream sauce, potato bun	
+ avocado, mushrooms, bacon or egg	3
<b>hangar steak frites* GF</b>	33
grilled hangar steak, cilantro-serrano chimichurri, fried egg, gilroy garlic fries	
<b>o'neill's poke bowl* GF</b>	24
ahi shoyu, brown rice, avocado, pickled ginger, cucumber, scallions, wakamae	

**SWEETS**

all desserts are made in house by our pastry chef

<b>jack's molten</b>	11
dark chocolate, sea salt caramel, marianne's vanilla bean ice cream	
<b>tres leches cake</b>	9
local berry coulis	
<b>gluten free chocolate ganache torte GF</b>	9
flourless chocolate cake, chocolate sauce, local berries	
<b>apple chai napoleon</b>	9
chai spiced apples, mascarpone whipped cream, puff pastry	



**"IT'S ALWAYS  
SUMMER ON  
THE INSIDE."**