

EST.  1941

THE MARINE ROOM

HAPPY HOUR MENU

COCKTAILS

THE LATE NIGHT WAKE UP \$19
old forrester, kahlua, espresso, orange bitters

LATE NIGHT SPELL \$18
grey goose, green apple

WINE

'23 CHARDONNAY, JACKSON ESTATES \$13
santa maria valley, california

'22 CABERNET SAUVIGNON \$13
st. francis, sonoma, california

STARTERS

OCEAN TROUT TARTARE \$20
trout roe, cilantro, yuzu pearls, chive oil, sesame crisps

WEST COAST OYSTERS \$12
3 oysters, tequila mignonette, tobasco sorbet

THAI CURRY SOUP \$18
blue swimmer crab, green mango, lime crema

MAIN

BEEF CHEEK RAGU \$30
pappardelle, thyme breadcrumbs,
parmesan

LOCAL BLUEFIN TATAKI \$40
green onion chermoula, carrot ginger
puree, pickled cucumber, sesame aioli

DESSERT

CHOCOLATE PISTACHIO CRUNCH BAR \$12
chocolate cake, pistachio mousse, toasted rice and cocoa crumble

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.
All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.
An automatic 20% service charge will be added to parties of 8 or more.

