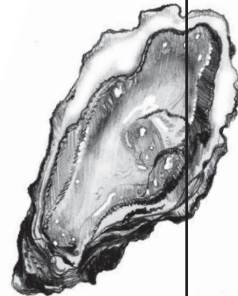




WATERMARC

GRAZING PLATES

- LOBSTER COGNAC BISQUE 15
sweet corn cream
- OYSTERS ON THE HALF SHELL 11
watermelon vodka granita
- SIZZLING GARLIC SHRIMP 19
black garlic · fennel · sweet onion
- BURRATA MOZZARELLA 17
heirloom tomato panzenella
herb pesto · aged balsamic
- N.Y. CARPACCIO 17
beets · goat cheese · candied hazelnuts
- SALT COD + POTATO CROQUETTES 15
clover honey aioli
- ZUCCHINI NAAN 17
smoked mozzarella · tomatoes
chili · garlic
- BACON WRAPPED DATES 10
almonds · balsamic brown sugar
- FRIED BRUSSELS SPROUTS 15
sweet thai chili · tempura crunch
- AHI WATERMELON SKEWERS 16
seaweed salad · pickled ginger · ponzu
- CHARRED SPANISH OCTOPUS 19
fingerling potatoes · chorizo
chimichurri
- OYSTERS ROCKEFELLER 16
creamed spinach · gruyère · bacon dust
- GNOCCHI 15
roman style · gorgonzola mornay
fried rosemary
- HOUSE MADE RICOTTA 17
vine dried raisins · honeycomb
marcona almonds
- S + P FRIED BABY CALAMARI 17
scallion · fresno chiles · aioli
- LAMB CHOPS 21
beet hummus · pickled cucumber
feta · tzatziki



SALADS

- GREENS 12
beets · tomato · gorgonzola · sherry vinaigrette
- B-L-T WEDGE 16
heirloom tomato · braised bacon
sweet fried onions · point reyes wedge
buttermilk blue cheese dressing
- SALMON NIÇOISE 23
arugula · haricot vert · tomato
egg · potato · olive tapenade
- WM CHOP 13
salami · provolone · onion · cucumber
chickpeas · tomato · red wine vinaigrette
- CAESAR 14
hearts of romaine · white anchovies
parmesan crisp
- LAMB SALAD 23
grilled romaine · cucumber · feta
red onions · tomato · olives
meyer lemon vinaigrette

PAELLAS



VEGETABLE 29
chef's selection
of seasonal
vegetables



POULTRY 33
chicken
chorizo
wild mushrooms



SEAFOOD 42
1/2 maine lobster
mussels · shrimp
calamari · linguça

ENTRÉES

- SCOTTISH SALMON 30
goat cheese gnocchi · sweet pepper cream
- CHILEAN SEA BASS 42
wild mushroom quinoa · herb jus
- "1855" NEW YORK STRIP STEAK 38
fingerling potatoes · shishito peppers
romesco
- DAYBOAT SCALLOPS 32
lobster risotto · sofrito
- BRAISED SHORTRIB 33
heirloom carrots · celery root purée
- SMOKED DOUBLE-CUT PORK CHOP 34
sweet potato hash · bourbon demi-glace

FILET THREE WAYS 39

- **OSCAR:** lump crab · asparagus · béarnaise
- **WELLINGTON:** mushroom duxelle · puff pastry
- **DIANE:** cipollini onion rings · brandy cream

VEGETABLES 13

- CREAMED SPINACH
béchamel · gruyère · bacon dust
- ROASTED HEIRLOOM CAULIFLOWER
velouté · buttered crumbs
- BROCCOLINI
lemon · manchego
- MUSHROOMS
red wine · thyme

STARCHES 13

- SWEET CORN RISOTTO
sofrito · herb jus
- SPÄTZLE MAC N CHEESE
mornay · crispy shallots
- DUCK FAT FRIES
house ketchup · aioli · chimichurri
- LYONNAISE POTATOES
caramelized onions · lardons · veal stock

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

JOSH MACDONALD · GENERAL MANAGER

MARIO CHACON · CHEF DE CUISINE

MARC COHEN · CHEF/OWNER

WHISKEY SIGNATURE COCKTAILS

4-GRAIN OLD FASHIONED 14
 bulleit rye · drunk cherry · orange
 soda · clove

EASTSIDE MANHATTAN 15
 redemption rye · chocolate bitters
 averna · luxardo

GEORGIA ON MY MIND 15
 four roses bourbon
 aperol · peach

COCKTAILS 15

POSITANO
 aperol · grapefruit
 prosecco

STRAWBERRY FIELDS FOREVER
 chardonnay · gin · basil
 strawberry · st. germain

INDUSTR{E}Y SOUR
 redwood empire american
 whiskey · fernet francisco
 lemon · drunken cherry juice

OAXACAN IN MEMPHIS
 casamigos reposado · cynar
 el silencio oaxacan mescal
 chocolate bitters
 orange · agave

BLUEBERRY COCONUT MOJITO
 rumhaven coconut rum
 mint · lime · soda
 fresh muddled blueberries

MARGARITA FRESCA
 sauza silver
 fresh muddled citrus

MARTINIS 16

THE WATERMARC
 pear infused vodka
 bubbles · hawaiian ginger

FIRE & ICE
 vodka · citrus · jalapeño
 cucumber

**ERADICATION OF
 INCURABLE SADNESS**
 hendrick's gin · cucumber
 ginger · pomegranate

LE MÉTROPOLITAIN
 st germain · lemon · vodka
 strawberry purée · bubbles

AVIATION
 benham's sonoma dry gin
 lemon · maraschino liqueur
 bitter truth violet liqueur

HEMINGWAY DAQUIRI
 havana club white rum
 grapefruit juice
 luxardo · lime

BEERS

STELLA ARTOIS.....7
 belgium

**SEASONAL CRAFT
 SELECTION**..... MKT
 southern california

BUD LIGHT.....6
 st. louis, mo

PRANQSTER.....8
 belgian white · fort bragg, ca

MISSION BREWERY.....7
 amber ale · san diego, ca

LOST COAST.....7
 downtown brown · eureka, ca

TOWNE PARK.....7
 american lager
 orange county, ca

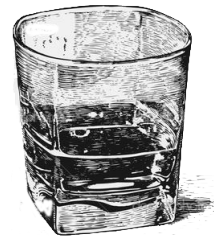
SAMUEL SMITH'S.....9
 organic lager · united kingdom

BEAR REPUBLIC.....7
 "racer 5" ipa · healdsburg, ca

FRANZISKANER.....8
 hefe-weissbier · germany

OLD RASPUTIN.....8
 russian imperial stout
 fort bragg, ca

NORTH COAST BREWING CO.8
 baja laguna mexican-style
 dark lager · fort bragg, ca



WHISK{E}Y CABINET

AMERICAN STANDARDS

Four Roses Single Barrel.....12
 Bulleit.....12
 Jack Daniel's.....12
 Buffalo Trace.....12
 Redwood Empire.....13
 Eagle Rare 10YR Single Barrel..13
 Knob Creek 9YR.....12
 Maker's Mark.....12
 Woodford Reserve.....12
 Basil Hayden's.....12

'THE KILTS' SCOTCH WHISKY

Laphroig 10YR.....14
 Glenmorangie 10YR.....13
 Glenfiddich 12YR.....12
 The Glenlivet 12YR.....12
 The Macallan 12YR.....16
 Oban 14YR.....19
 The Glenlivet 18YR.....22
 The Macallan 18YR.....54

'THE BAGPIPES' IRISH WHISKEY

Jameson.....12
 Tullamore D.E.W.....12
 Red Breast Single Barrel 12YR..13

RYES

Bulleit.....12
 Sazerac.....12
 Templeton.....13
 Redemption.....13
 Michter's Single Barrel.....14

**SECRET
 STASH**

Whistle Pig 10YR Rye.....18
 Blanton's Single Barrel.....16

Elmer T. Lee Single Barrel.....15
 High West 'Campfire'.....14

Elijah Craig Small Batch.....14