



## COLD

- CAESAR SALAD** 14  
romaine lettuce | parmesan cheese | house croutons | Caesar dressing
- SPRING SALAD** 16  
frisée | asparagus | red onions | pine nuts | mozzarella cheese | honey lemon dressing
- MIXED GREENS** 15  
Arcadian greens | cucumbers | radishes | smoked gouda cheese | avocado | citrus dressing
- ADD TO ANY SALAD:**  
chicken **6** | smoked tri-tip **12** | shrimp **10**

## SANDWICHES

Served with steak fries.

- CHEF'S WAGYU BURGER** 26  
caramelized onions | arugula | smoked gouda cheese | habañero bacon jam | roasted garlic aioli
- CLASSIC BURGER** 19  
lettuce | tomatoes | onions | pickles | cheddar cheese | thousand island
- HOT & CRISPY CHICKEN SANDWICH** 19  
cilantro slaw | pickled jalapeños | BBQ sauce | cheddar cheese | potato bun
- SMOKED BRISKET SANDWICH** 24  
chipotle BBQ sauce | crispy onions | pickles | purple cabbage slaw | provolone cheese | potato bun
- LOBSTER ROLL** 26  
spinach | tomatoes | citrus mayonnaise | hoagie roll
- PASTRAMI RUEBEN** 20  
sauerkraut | thousand Island spread | pickles | Swiss cheese | rye bread
- VEGGIE SANDWICH** 18  
zucchini | red peppers | red onions | tomatoes | spinach | basil pesto | ciabatta

## HOT

- CHEF'S SEASONAL MAC & CHEESE** 18  
rotini | four cheese sauce
- BRUSSELS SPROUTS** 15  
roasted butternut squash | pepitas | cranberry gastrique
- FRIED PICKLES** 15  
ranch dipping sauce
- CHICKEN WINGS** 6 WINGS **13** | 12 WINGS **26**  
choice of sauce: Buffalo | BBQ | Asian BBQ
- KELSEY'S NACHOS** CHICKEN **18** | SMOKED TRI-TIP **22**  
cheddar queso | ranchero beans | jalapeños | pico de gallo | guacamole | sour cream
- TEMPURA LOBSTER** 34  
citrus chili aioli

## PIZZA

- CHICKEN ARTICHOKE** 18  
garlic white sauce | spinach | sun dried tomatoes | asiago cheese
- SUPREME** 18  
pepperoni | black olives | mushrooms | green bell peppers | onions
- MEAT LOVERS** 18  
pepperoni | bacon | sausage | pancetta | ham
- MARGHERITA** 16  
fresh mozzarella cheese | tomatoes | basil | balsamic reduction

## BBQ

served with corn bread and choice of two sides:  
baked beans | coleslaw | corn on the cob | steak fries

- |                            |  |                    |           |
|----------------------------|--|--------------------|-----------|
| <b>PORK SPARE RIBS</b>     | 1/2 RACK <b>28</b>   FULL RACK <b>34</b> | <b>PULLED PORK</b> | <b>28</b> |
| <b>TEXAS STYLE BRISKET</b> | <b>34</b>                                | <b>TRI TIP</b>     | <b>32</b> |

## ENTRÉES

- SALMON** 38  
white smoked cauliflower | swiss chard | cherry tomatoes | maple glaze
- HALF ROASTED CHICKEN** 29  
herb potatoes | artichokes | tomato confit | romesco sauce
- 12 OZ. RIB EYE PRIME** 48  
steak fries | secret sauce | truffle butter
- FISH & CHIPS** 28  
ling cod | steak fries | tartar sauce | chipotle rémoulade

## SIDES

- |                      |                            |                               |
|----------------------|----------------------------|-------------------------------|
| baked beans <b>8</b> | grilled asparagus <b>8</b> | sweet potato fries <b>8</b>   |
| coleslaw <b>5</b>    | steak fries <b>6</b>       | roasted baby carrots <b>8</b> |
| corn bread <b>8</b>  |                            |                               |



## DRAFT SELECTIONS

16 oz. Domestic 9 | 16 oz. Craft 10

<b>ANGRY ORCHARD</b> <i>Hard Cider 5% ABV</i>	<b>PACIFICO</b> <i>Mexican Pilsner 4.2% ABV</i>
<b>BLUE MOON</b> <i>American Wheat 5.4% ABV</i>	<b>MODELO ESPECIAL</b> <i>Mexican Lager 4.4% ABV</i>
<b>COORS LIGHT</b> <i>American Lager 4.2% ABV</i>	<b>GOLDEN ROAD RIDE ON</b> <i>Hazy IPA 7.5% ABV</i>
<b>MICHELOB ULTRA</b> <i>American Light Lager 4.2% ABV</i>	<b>STONE DELICIOUS IPA</b> <i>India Pale Ale 7.7% ABV</i>
<b>FIRESTONE 805</b> <i>Blonde Ale 4.7% ABV</i>	<b>ELYSIAN SPACE DUST IPA</b> <i>India Pale Ale 8.2% ABV</i>

Please ask your server about our rotating craft beers

## HANDCRAFTED COCKTAILS

<b>KELSEY'S CADILLAC</b> <i>LALO Blanco Tequila   Cointreau Noir   Triple Sec   Lime Sour</i>	<b>16</b>
<b>BARREL SELECT OLD FASHIONED</b> <i>Knob Creek Barrel Select Bourbon   WhistlePig Barrel-Aged Maple Syrup   Chocolate Bitters</i>	<b>18</b>
<b>JUNGLE BIRD</b> <i>Myer's Dark Rum   Campari   Pineapple   Agave   Lime</i>	<b>16</b>
<b>IRISH ORANGE MULE</b> <i>Jameson Orange Whiskey   Cointreau   Lime   Ginger Beer</i>	<b>16</b>
<b>DESERT PEACH</b> <i>Teremana Blanco Tequila   Ancho Reyes Chile   Peach   Lime</i>	<b>16</b>
<b>C.E.'S ESPRESSO MARTINI</b> <i>Ketel One Vodka   Mr Black Cold Brew Coffee Liqueur   Buffalo Trace Bourbon Cream</i>	<b>16</b>

## WINES

	<b>GLASS   BOTTLE</b>
<b>BUBBLES</b>	
<i>Coppola Prosecco "Diamond Collection" NV   Italy</i>	<b>14   52</b>
<i>Caposaldo Moscato d'Asti NV   Italy</i>	<b>14   40</b>
<b>WHITE WINES</b>	
<i>Justin Rosé '22   Paso Robles, California</i>	<b>14   52</b>
<i>Oyster Bay Sauvignon Blanc '21   New Zealand</i>	<b>15   58</b>
<i>Santa Margherita Pinot Grigio '21   Italy</i>	<b>19   69</b>
<i>Talbott Sleepy Hollow Chardonnay '22   Santa Lucia Highlands, California</i>	<b>15   60</b>
<b>RED WINES</b>	
<i>Imagery Pinot Noir '22   California</i>	<b>13   46</b>
<i>Decoy "Limited" Merlot '21   Sonoma, California</i>	<b>15   56</b>
<i>Decoy "Limited" Cabernet Sauvignon '21   Sonoma, California</i>	<b>17   73</b>
<i>Franciscan Cabernet Sauvignon '20   Napa, California</i>	<b>18   75</b>
<i>Orin Swift Abstract Red Blend '21   Napa, California</i>	<b>23   92</b>
<i>Caymus Cabernet Sauvignon '22   California</i>	<b>99</b>
<i>Rombauer Zinfandel '20   Napa, California</i>	<b>100</b>
<i>Robert Biale Black Chicken Zinfandel '21   Napa, California</i>	<b>115</b>