



	SOLO	SHARE
FRESH BAKED ROLLS	9	
herb butter, maldon sea salt		
JACKS CHOWDER	9	12
clams, dungeness crab, organic corn, bakers bacon		
TEMPURA CALAMARI	16	30
white miso aioli, chili-lime vinaigrette		
FRENCH ONION SOUP	14	
en croute, gruyère cheese, fine herbs, black truffle		
TUNA POKE	19	36
papaya, ginger slaw		
BRUSSELS SPROUTS {GF}	13	24
applewood bacon lardon, toasted chestnuts, sherry vinegar		
MOULES FRITES {GF}	16	30
mussels, saffron tomato broth, french fries		
FRESH POTATO GNOCCHI	15	28
spinach, maitake mushrooms, pt. reyes blue cheese		
TRADITIONAL PUPUSAS {GF}	16	30
berkshire pork carnitas, curtido, jack cheese, casabal chilis		
BO SSAM WRAP {GF}	13	24
shredded pork, butter lettuce, carrots, thai basil, chili vinaigrette, watermelon radish, mint		
FROM THE GARDEN		
CHEF SALAD {GF}	16	30
romaine lettuce, cheddar and jack cheese, bacon, turkey, salami, avocado, egg and choice of dressing		
THE MIGHTY CAESAR	13	24
coke farm romaine, croutons, parmesan, caesar dressing		
CHINESE CHICKEN SALAD	15	28
romaine hearts and napa cabbage, mandarin oranges, cashews, sesame-ginger dressing		
KOREAN RICE BOWL	21	40
marinated Korean short ribs, kimchi, jasmine rice		
SESAME GINGER RICE BOWL	16	30
organic bok choy, jasmine rice & motley kale slaw		
<i>add to any rice bowl or salad: chicken 7, tofu 6, salmon 9, steak 10</i>		
FROM THE SEA		
SOFTSHELL CRAB SANDWICH	20	
sourdough, old bay, chipotle aioli, avocado, lettuce, tomato, red onion		
PACIFIC KING SALMON	28	54
napa cabbage, carrot, granny smith apple, sweet soy glaze		
DIVER SCALLOPS {GF}	31	60
cauliflower puree, romanesco, pickled sultana, pecan		
PRAWN SCAMPI	28	54
capellini pasta, fresh tomatoes, jacob's farm basil		
MONTEREY CIOPPINO	32	62
prawns, seasonal fish, & mussels in a rich san marzano tomato sauce		
TROUT AMANDINE	24	46
rainbow trout, brown butter, meyer lemon		
FROM THE LAND		
HARRIS RANCH 12oz NY STRIP {GF}	38	74
certified angus beef, steak frites, sauce au poivre		
HARRIS RANCH 16oz RIBEYE {GF}	41	80
yukon gold potato tostones, chimichurri sauce		
HARRIS RANCH 4oz FILET MIGNON {GF}	35	68
certified angus beef, wild mushrooms, leeks, whipped potatoes, bordelaise sauce		
MARY'S YOUNG CHICKEN {GF}	30	58
creamy polenta, rapini, oyster mushrooms, marsala cream sauce		
PORTOLA BURGER	19	36
1/2 lb certified angus brisket blend, bacon, choice of cheese, french fries, sweet potato tots, or side salad		
FROM THE OVEN		
CLASSIC TURKEY POT PIE	18	
deistel turkey, mirepoix, veloute, fine herbs		
SKILLET BAKED RIGATONI	19	36
beef & pork bolognese, marsala, parmesan, red pepper flakes		
MARGHERITA PIZZA	16	
fresh mozzarella, san marzano tomatoes, jacob's farm basil, aged balsamic		
PEPPERONI PIZZA	16	
fresh mozzarella, san marzano tomatoes, pepperoni		
BLACK TRUFFLE FLATBREAD	17	
black truffle tartufata, parmesan, olive oil		

We are proud to source products from local farms & be a partner of the Monterey Bay Aquarium Seafood Watch® program.
Water is precious on California's Central Coast. Please ask for water upon request only.

18% gratuity will be added for groups of 6+

{GF}: Gluten Friendly items. We cannot guarantee cross-contamination has not occurred. Please inform us of any allergies or dietary needs.

WARNING: Certain foods and beverages sold or reserved here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information please go to www.P65Warnings.ca.gov/restaurant.