

## Mad & Vin Dinner

Castelvetrano Olives 6  
marinated in sweet herbs and local olive oil

Marcona Almonds & Filberts 6  
salted, spiced, herbed, served warm

Gravlax 12  
sliced juniper cured salmon, rye toast, citrus tossed baby greens

Celery Root Latkes 12  
savory golden root pancakes, house sour cream, husk tomato jam

Pinot Noir Short Ribs 14  
slow roasted, california chile, blood orange, pinot noir braise, citrus tossed baby greens

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Pique Plate 16  
herbed pita wedges, citrus brussels leaves, hand rolled yogurt cheese, beet mustard, romesco dip, spiced nuts

Charcuterie & Cheese Board 18  
chef's selection of two cured meats, two cheeses, and accompaniments

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Market Soup 11

Farmer Salad 11  
chef's selection of market vegetables, greens, and grains

Bitter Greens & Sweet Herbs 12  
fried egg, roasted tomato, crumbled goat cheese, filberts, sherry – bacon vinaigrette

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Seared Local Fish & Greens 26  
sliced pacific yellowtail tuna, yuzu citrus, local greens

Cauliflower & Frites 26  
generous slice of roasted cauliflower, yogurt herb crust, mushroom fries, eggplant dip

Mary's Half Chicken 28  
brined and roasted, pearl pasta stuffing, beet home fries, braised spicy greens

Seafood Hot Pot 30  
white shrimp, littleneck clams, linguica, zesty saffron broth, hearty bread

Bone-in Heritage Pork Chop 30  
herbed, breaded and fried golden, brandy poached apple, braised greens, spiced gravy

Braised Lamb Shank 32  
colorado fore shank, slow braised, soy-molasses finish, pan fried celery root latke

Niman Ranch Denver Steak 32  
generously marbled prime angus beef underblade cut, shaved idiazabal cheese, citrus tossed greens, handful of duck fat finished fries

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## Sweet Endings

Chocolate Chèvre Hazelnut Torte 10

Seasonal Fruit Crumble 10  
mcconnell's sweet cream, vanilla whip

## Bar Menu Food

Castelvetrano Olives 6  
marinated in sweet herbs and local olive oil

Marcona Almonds & Filberts 6  
salted, spiced, herbed, served warm

Hand Cut Fries 9  
finished in duck fat, french sea salt, black pepper

Croquettes 9  
delicate golden fried pockets of ham, gruyere, and béchamel

Farmer Salad 11  
chef's selection of market vegetables, greens, and grains

Gravlax 12  
sliced juniper cured artichoke, rye toast, citrus tossed baby greens

Seafood Hot Pot 12  
white shrimp, littleneck clams, linguica, zesty saffron broth, hearty bread

Cured Meat & Cheese Board 15  
chef's selection

Santa Ynez Burger 17  
dry aged angus beef patty, husk tomato jam, peppered pork belly, spicy greens,  
pugliese bun, pickled goodness, handful of duck fat finished fries

## Mad & Vin Shrubs \$10

### **Admiral Ruyter**

kettle one vodka blackberry shrub pineapple bitters

### **Pale Shelter**

fords gin lillet grapefruit shrub orange bitters  
lime zest

### **Landsby Solen**

meyers dark rum campari blood orange shrub  
lime/cherry flag

### **Whisky Claret**

old forester bourbon blood mandarin vanilla shrub sugar egg white  
orange/cherry flag

### **Dark Horse**

patron silver tequila blackberry shrub topped with ginger beer  
lemon zest

## Signatures \$12

### **Mad&Vin Gimlet**

ayesbury duck vodka fresh lime juice sugar dash grapefruit bitters Fresh basil  
shaken and served up

### **Chindon**

plymouth gin lillet aperol dash orange bitters  
lemon zest, stirred and served up

### **Jamaican Ghost**

appleton estates reserve rum kahlua whipped coconut cream  
fresh pineapple slice

### **Kentucky Crusta**

maker's mark bourbon cointreau fresh lemon Juice  
sugar rim with orange zest

### **Gabriel's Horn**

patron silver tequila fresh Lime juice sugar dash chipotle topped with root beer  
lime-salt rim; lime zest

Classics \$12

**Vodka Collins**

smirnoff vodka fresh lemon sugar topped with soda  
lemon zest

**Negroni**

broker's gin campari antequa carpano  
orange zest

**Daquiri**

cruzan white rum fresh lime sugar served up  
lime wheel

**Whisky Sour**

jim beam bourbon fresh lemon sugar egg white  
lemon cherry flag

**Margarita**

sauza blue silver tequila cointreau fresh lime drop of agave  
lime wedge

## Beer selections

Craft Draft Beer

\$7

Saint Archer IPA

Figueroa Danish Red Lager

Firestone 805

Saint Archer White Ale

Bottled Beers.....Domestic:

\$5

Coors Light

Budweiser

Bud Light

Blue Moon

Imported/Craft:

\$7

Scrimshaw Pilsner

Carlsberg Lager

Corona Extra

Guinness

Stella Artois

Heineken Light

Anchor Steam

Newcastle Brown Ale

Goose Island 312 Wheat

Lagunitas IPA

Negra Modelo

New Belgium Fat Tire

Cider

Scar of the sea \$12