

Prepared in house daily from exceptional ingredients, selected and handled with intention.

STARTERS

NEW ENGLAND CLAM CHOWDER	16.	FRIED CALAMARI	24.
Applewood smoked bacon, croutons, fines herbs		Fresno chile, served with cocktail sauce & remoulade	
AVOCADO & QUESO DIP	20.	½ DOZEN OYSTERS*	25.
Pickled red onion, cilantro, slow roasted pulled pork		Served with mignonette, cocktail & Tobasco sauces	
HAMACHI CRUDO*	19.	MEATBALLS	22.
Ponzu, daikon sprout, avocado, Fresno chile		Baked in sauce, shaved Reggiano, over whipped ricotta	
CHEESESTEAK EGG ROLLS	15.	SASHIMI*	28.
Marinated ribeye, caramelized onions & peppers served with California ranch		Sushi grade tuna, salmon, yellowtail with yuzu soy	
		BAKED BRIE	15.
		Sourdough bread bowl, macadamia nuts, brown sugar butter	

SANDWICHES

Served with French fries, coleslaw, or wild rice pilaf

CHEESEBURGER*	25.
10 oz. chargrilled patty, chopped grilled onion, laurel house sauce, extra sharp Tillamook cheddar	
ALL-AMERICAN WAGYU HOT DOG	22.
Sauerkraut, shaved onion, brown mustard, ketchup	
FRIED CHICKEN SANDWICH	24.
Sweet & spicy kale slaw, tomato, Swiss cheese	
BRISKET DIP	26.
Arugula, sauerkraut, relish, laurel house sauce, Swiss cheese with au jus & creamy horseradish	

SALADS

HOUSE	19.
Market lettuce, Irish cheddar, peppadew, mustard vinaigrette	
CAESAR*	16.
Toasted croutons, white anchovy, shaved Reggiano *Add rotisserie chicken 10, salmon 15, or shrimp 16.	
ASIAN CHICKEN	25.
Rotisserie chicken, carrot, pepper, cilantro, scallion, napa cabbage, soba noodle, red onion	
CAJUN SHRIMP	28.
Lime vinaigrette, butter lettuce, orange, avocado, hazelnut	
SALMON POKE BOWL*	22.
Grains, green onion, pickled cucumber, ginger	
CHOPPED	26.
Chickpea, kalamata olive, cucumber, salami, soppressata, red onion, cherry tomato, bocconcini, provolone	

SNACKS

HOT BREAD FROM OUR WOOD FIRED OVEN	9.
Stuffed with Mozzarella, topped with oregano & sea salt	
BACON WRAPPED DATES	15.
Topped with parmesan, smoked maple syrup	
WONTONS	18.
Chicken & mushrooms Five spice peanut chili sauce, ginger, cilantro	
BUILD YOUR OWN HANDROLL*	22.
Spicy Tuna, Koshihikari rice, avocado, trout roe, and toasted nori	
CHIPS, SALSA AND GUACAMOLE	14.

OAK FIRED PIZZAS

MARGHERITA Mozzarella, San Marzano tomato, basil	18.
PEPPERONI Calabrian chile honey drizzle	19.
MUSHROOM Garlic cream, fingerling potato, fontina, mozzarella	19.
SMOKED BACON & PINEAPPLE House BBQ sauce	19.
VEGGIE Artichoke, red onion, piquillo pepper	19.

HANDMADE PASTAS

SPICY VODKA Rigatoni, extra virgin olive oil, breadcrumbs	25.
LEMON Fettuccini, meyer lemon, black pepper, arugula	26.
GNOCCHI Applewood bacon, mushroom, sweet English peas, Reggiano	26.
PORK RAGU Fusilli, parmesan, breadcrumbs	26.

ROASTED PRIME RIB 14 OZ.* 65.
Served with Marsala sauce & whipped potatoes
(Limited availability-Friday & Saturday after 5pm)

FROM THE OAK HEARTH & CHARCOAL OVENS

BABY BACK RIBS	44.	MEDITERRANEAN SEA BASS	36.
Smoked Texas BBQ glaze, served with coleslaw & French fries		Simply grilled over live-wood fire, quinoa, served with sautéed spinach	
WOOD-FIRED ROTISSERIE CHICKEN	35.	KUROBUTA PORK CHOP*	38.
Herb roasted chicken, served with wild rice pilaf		Hoisin sauce, five spice glaze, served with chilled sesame noodle	
AHÍ TUNA FRITES*	39.	VEGETABLE PLATE	25.
Seared rare, salsa verde, served with French fries & salad		Wild rice pilaf, asparagus, peppers, portobello mushroom	
ATLANTIC SALMON*	38.		
Filletted in-house, romesco sauce, herb roasted fingerling potatoes served with romano beans			

STEAKS A LA CARTE

PRIME 14 OZ. RIBEYE*
62.

PRIME 8 OZ. FILET*
65.

NEW YORK STRIP 12 OZ*
64.

SIDES

FRENCH FRIES	9.	SAUTÉED SPINACH crispy shallot	9.
MAC & CHEESE	12.	MAITAKE MUSHROOMS thyme & shallot	12.
LOADED BAKED POTATO	15.	CHARRED BROCCOLINI lemon chili glaze	10.
GRILLED ASPARAGUS Reggiano	10.	WILD RICE PILAF	9.
ROMANO BEANS lemon, garlic, shallot & sea salt	8.	COLESLAW	8.
COAL ROASTED CABBAGE brown butter	8.		

COCKTAILS

THE GANGSTER Rain Cucumber vodka, fresh juiced watermelon, lime	
IT'S GIVING...PALOMA Codigo Blanco tequila, empirical soka, grapefruit, lime, soda	
MAIN CHARACTER Weber Vodka, Borghetti, espresso, vanilla syrup	
LAUREL OLD FASHIONED Makers Mark Bourbon, smoked maple, Angostura.	
INVERTED VESPER Aspen Vodka, Roku gin, Lillet Blanc, elderflower, grapefruit oil	
EMERALD CITY Casa Azul Organic Tequila, St. Germain, Sauvignon blanc, lime	
NEGRONI LOS ANGELES Gray Whale Gin, pineapple, Campari, sweet vermouth.	
101 SOUTH Maestro Dobel Diamante Tequila, sweet vermouth, maraschino, orange oil	
POBLANO PICASSO 400 Conejos Mezcal, Empirical Ayuuk, charred poblano agave, lime	
ETERNAL SUMMER Amaras Mezcal, lime, pineapple, green tea, coconut	

BEER

ABITA LIGHT	8.
LAGUNITAS IPA	8.
BLUE MOON	8.
SIERRA NEVADA PALE ALE	8.
SAM ADAMS	8.
PERONI (NA) <.5%	8.

SPARKLING

BENVOLIO Prosecco, Italy	14 / 55.
ALBERT BICHOT Cremant, brut rose, Burgundy, FR	15 / 55.
CHÂTEAU LA COSTE 'La Bulle' Rosé Provence, FR	16 / 60.
PERRIER-JOUET GRAND BRUT Champagne, FR	95.
RUINART ROSE Champagne, FR	130.



WHOLE HOMEMADE
APPLE & BERRY
PIES
AVAILABLE
85.

ROSE

15. CHÂTEAU LA COSTE Rose, Vin de Provence, FR	15 / 55.
DOMAINES OTT Rose, Cotes de Provence, FR	85.

CHARDONNAY

18.	
16.	FRANK FAMILY Chardonnay, Carneros, CA 17 / 70.
	ALBERT BICHOT Chablis, Burgundy, FR 18 / 70.
	RAMEY Chardonnay, Russian River Valley, CA 75.
	DUMOL Chardonnay, Sonoma Coast, CA 120.

OTHER WHITE

18.	SPY VALLEY Sauvignon Blanc, Marlborough, NZ 15 / 55.
	ELENA WALCH Elena Walch, Pinot Grigio, Alto Adige, Italy 15 / 55.
	CHATEAU LA COSTE 'Le blanc', Coteaux d'Aix en Provence 15 / 55.
17.	COMTE CHEVALIER Sancerre, FR 19 / 75.
	FLORANGE Orange, France 15 / 55.

PINOT NOIR

18.	ROCO Pinot Noir, Gravel Road, Willamette, OR 15 / 55.
	DAVIS BYNUM Pinot Noir, Russian River Valley, CA 16 / 60.
	WALT Pinot Noir, Santa Rita Hills, CA 90.
18.	PAUL HOBBS Pinot Noir, Russian River Valley, CA 110.

CABERNET SAUVIGNON

8.	WESTERLY Cabernet Sauvignon, Happy Canyon, CA 17 / 65.
8.	TURNBULL Cabernet Sauvignon, Napa Valley, CA 19 / 75.
8.	FRANK FAMILY Cabernet Sauvignon, Napa Valley, CA 80.
8.	DARIOUSH Cabernet Sauvignon Napa Valley, CA 110.
8.	GROTH Cabernet Sauvignon, Oakville, CA 140.
8.	CHAPPELLET , Cabernet Sauvignon, Napa Valley, St. Helena, CA 150.
	THE MASCOT Cabernet Sauvignon, Napa Valley, CA 220.
	FORTUNATE SON 'The Dreamer', Cabernet Sauvignon, Napa Valley CA 250.
	OPUS ONE OVERTURE Red Blend, Napa Valley, CA 300.
	OPUS ONE Red Blend, Napa Valley, CA 600.
	BOND, VECINA 2016 , Napa Valley, CA 1200.
	BOND, VECINA 2021 Napa Valley, CA 1200.

OTHER REDS

	LINDQUIST Syrah, Central Coast, CA 15 / 55.
	INSOGLIO DEL CINGHIALE Toscana, IT 17 / 65.
	REVERDITO Nebbiolo, Simane, IT 17 / 65.
	CHATEAU LASSEGUE St. Emillion, Bordeaux, FR 18 / 70.
	BACA Zinfandel, Paso Robles, CA 60.
	LAMOLE DI LAMOLE Riserva Chianti Classico, Toscana, IT 70.
	GAJA CA MARCANDA PROMIS Super Tuscan, Toscana, IT 110.