

## SALADS

<b>HOUSE SALAD</b>	10
Mixed Greens, Cherry Tomatoes, Cucumber, Onions, Citrus Vinaigrette <b>ADD CHICKEN 6</b>	
<b>CHOP SALAD</b>	14
Cherry Tomatoes, Cucumber, Corn, Carrots, Onions & Cheese <b>ADD CHICKEN 6</b>	
<b>MELON SALAD</b>	14
Grilled Watermelon, Heirloom Cherry Tomatoes, Red Beets, Mixed Greens, Mizuna, Red Onions & Feta Cheese	

## HANDHELDS

<b>GODFREY BURGER*</b>	16
Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries	
<b>GRILLED CHICKEN SANDWICH</b>	16
Lettuce, Tomato, Onion, Avocado, Mayonnaise, Fries	
<b>TURKEY CLUB SANDWICH*</b>	14
Lettuce, Tomato, Onion, Bacon, Mayonnaise, Sourdough, Fries	
<b>TUNA SALAD SANDWICH*</b>	14
Celery, Onion, Light Mayonnaise, Multigrain, Fries	
<b>WAGYU BEEF SLIDERS*</b>	18
(3) Sliders with Bacon Jam, Blue Cheese & Fries	
<b>HOUSE-MADE HUMMUS</b>	12
Served with Taro Chips, Grilled Flat Bread, Fresh Vegetables, Cloves, Lemon & Tahini	
<b>SALMON FLATBREAD*</b>	18
Salmon, Toasted Fennel, Crème Fraîche, Garlic Oil & Caviar	
<b>MEAT &amp; CHEESE PLATE</b>	25
Salami, Capicola, Mediterranean Speck, Pecorino, Grana Padano, French Brie, Blue Cheese Spread & Accoutrements Served with Grilled Pita	

## ENTRÉES

<b>ROASTED CHICKEN</b>	26
Roasted Chicken, Fennel, Pollen, Broccolini & Grilled Vegetables	
<b>LAMB LOLLICHOPS*</b>	28
(4) Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes	
<b>GRILLED OCTOPUS* (GF)</b>	22
Habanero Aioli, Shishito Peppers, Radish & Grilled Spring Onion	
<b>CHICKEN SATAY</b>	16
Marinated with Hot Chiles, served with Thai Peanut & Asian BBQ Sauce	
<b>GRILLED SALMON*</b>	28
Grilled Salmon, Cherry Tomatoes, Capers, Asparagus & Fingerling Potatoes	
<b>PENNE ALLA PRIMAVERA</b>	16
Roasted Vegetables, Tomato Sauce, Mozzarella Cheese, Garlic Bread <b>ADD CHICKEN 6</b>	
<b>BUILD YOUR OWN PIZZA</b>	10" 14"
Choose Up To 3: Onion, Tomato, Peppers, Zucchini, Broccoli, Jalapeño, Spinach, Ground Beef, Sausage, Pepperoni or Chicken	10 16

## SUSHI

<b>SALMON AVOCADO*</b>	14
Spicy Crab, Cucumber & Avocado, Topped with Salmon, Lemon	
<b>SPICY TUNA*</b>	14
Tuna, Cucumber, Chili Oil, Tobanjan Paste	
<b>CALIFORNIA*</b>	14
King Crab, Avocado, Mango	
<b>GODFREY*</b>	14
Crispy Shrimp, Habanero, Cucumber, Avocado, Topped with Lightly Torched Tuna	
<b>VEGGIE</b>	14
Inside Out Roll with Tempura, Asparagus, Avocado, Radish, Carrot, Lettuce	

## SIDES

<b>SIGNATURE BLACK TRUFFLE FRIES (VG)(GF)</b>	12
with garlic aioli	
<b>SWEET POTATO FRIES (VG)</b>	10
<b>BROCCOLINI</b>	7
<b>SAUTEED SPINACH</b>	7
<b>GRILLED ASPARAGUS</b>	9
<b>SIDE SALAD</b>	6

## DESSERTS

<b>COOKIES</b>	8
<b>CHOCOLATE LAVA CAKE</b>	10
vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip	
<b>FRUIT TART CAKE</b>	10
Lemon Pastry Cream, Berries & Kiwi	

**BLUEBERRY MANIA PUSH-POP** 15  
21 & Over, Tequila, Pomegranate Juice, Blueberry Purée

**DOMM LIFE CBD GUMMIES** 25  
21 & Over

Executive Chef: Alfonso Martinez (V) Vegan   (VG) Vegetarian   (GF) Gluten Free
2pm-10pm Monday-Thursday 12pm-10pm Friday 3pm-10pm Saturday & Sunday
*These Items are Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Seating is Limited to 1 Hour 15 Minutes for Dining Services. 21% service added to groups of 6 or more.

## KITCHEN COCKTAILS

	GLASS	PITCHER
<b>CHEF’S MARGARITA</b>	15	52
Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habanero Salt		
<b>RAINBOW SANGRIA</b>	15	52
Frozen Fruit Granita, Touch of Grey Goose Le Melon with a splash of Moscato Caposaldo		
<b>PINEAPPLE SMASH</b>	15	52
Casamigos Blanco, Fresh Juiced Maui Gold Pineapple, House-Made Sage & Ginger Cordial		
<b>AMETHYST DESTINY</b>	15	52
Belvedere Vodka, St-Germain, Butterfly Pea Flower, Gold Powder, Fresh Lemon Juice & Magic		
<b>CHEF’S MOJITO</b>	15	52
A Beautiful Balance of Bacardi Rum, House Lime Soda & Mint		
<b>STARDUST</b>	15	52
Bulleit Bourbon, Mint Syrup, Starfruit Juice, Pineapple Juice & Lemon Juice		
<b>I O FAVORITES</b>		
 <b>ADD CBD \$4</b> HIGHLY RECOMMENDED		
<b>FROSÉ ALL DAY</b>	15	
Ketel One Botanical Grapefruit & Rosé, Dry Rosé & Strawberry Lemonade		
<b>I O COSMO</b>	15	
Grey Goose Le Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken		
<b>GODFREY MANHATTAN</b>	15	
Maker’s Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters, Hazelnut & Carpano Antica Vermouth		
<b>GRAPEFRUIT MULE</b>	15	
Ketel One Botanical Grapefruit & Rosé, Fresh Grapefruit, Lime Juice & Ginger Beer		
<b>SUMMER SMASH</b>	15	
Absolut, Lillet Rose, Green Chartreuse & Lemon		
<b>GRAPEFRUIT SPRITZER</b>	15	
Ketel One Botanical Grapefruit & Rosé, St. Germain Elderflower, Fresh Lemon & Grapefruit Juice, Finished with Prosecco		

## MOCKTAILS

<b>MINT TO BE</b>	8
Choice of Peach, Strawberry or Raspberry Açai. Muddled Mint, Rasperry Purée, Fresh Lime & Lemon & Gingerale	
<b>PEACH OUT</b>	8
Blueberry, Yucca Peach Tea, Muddled Agave, Rosemary,	

## WINE & CHAMPAGNE

	GLASS	BOTTLE
<b>I O HOUSE WHITE</b>		
<i>Chardonnay</i>	12	48
<b>CAPOSALDO</b> , North Italy		
<i>Moscato</i>	12	48
<b>RUFFINO</b> , Tuscany		
<i>Pinot Grigio</i>	13	52
<b>WHITEHAVEN</b> , New Zealand		
<i>Sauvignon Blanc</i>	15	60
<b>SANFORD</b> , Santa Rita Hills		
<i>Chardonnay</i>	16	64
<b>CUVAISON</b> , Napa Valley		
<i>Chardonnay</i>		90
<b>JORDAN</b> , Sonoma		
<i>Chardonnay</i>		110
<b>I O HOUSE RED</b>		
<i>Merlot</i>	12	48
<b>TRAPICHE</b> , Argentina		
<i>Malbec</i>	14	56
<b>HESS CABERNET</b> , North Coast		
<i>Cabernet</i>	15	60
<b>NAPA CELLARS</b> , Napa Valley		
<i>Pinot Noir</i>	16	64
<b>FLOR DE CAMPO</b> , Central Coast		
<i>Pinot Noir</i>		100
<b>JORDAN</b> , Sonoma		
<i>Cabernet</i>		120
<b>AVISSI</b>		
<i>Prosecco</i>	13	
<b>VEUVE CLICQUOT</b>		
<i>Brut</i>	25	
<b>VEUVE CLICQUOT</b>		
<i>Rosé</i>	35	
<b>GOUGUENHEIM</b>		
<i>Rosé</i>	14	56
<b>PIPER-HEIDSIECK</b>		
<i>Brut</i>	28	225

**LOUIS XIII DE REMY MARTIN** 1/2 oz 85  
Grey Goose Le Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken  
1 oz 170  
2 oz 240

## BEER

<b>GOOSE ISLAND SOFIE</b> , Farmhouse Ale	10
<b>CORONA</b> , Lager	8
<b>BLUE MOON</b> , Belgian White Ale	9
<b>STELLA ARTOIS</b> , Pale Lager	9
<b>GUINNESS DRAUGHT BOTTLE</b> , Stout	9
<b>GOOSE ISLAND IPA</b> , India Pale Ale	9
<b>MILLER LITE</b> , Lager	7
<b>NEW BELGIUM “FAT TIRE”</b> , Amber	9
<b>LAGUNITAS LIL’ SUMPIN’ SUMPIN’</b> , Wheat IPA	9
<b>ANGRY ORCHARD ROSÉ</b> , Hard Cider	8