



VERTEX

SHARED

PRAWN CEVICHE

Avocado, Tomato, Cilantro, Tortilla Chips
19

TUNA POKE

Ahi Tuna, Seaweed Salad, Sesame Seeds,
Wonton Chips
17

AVOCADO TOASTS

Tamari Crackers, Truffle Salt, Cucumbers, Tomatoes
12

ARTISAN CHEESE BOARD

3 Aged Cheeses, Quince Paste, Grapes, Croutons
19

JASON'S LAMB FETA MEATBALLS

Holy Trinity, Secret Spices, Chimichurri
9

WILD MUSHROOM FLATBREAD

Cream Sauce, Parmesan, Arugula
11

SWEETS

CHOCOLATE MARQUISE

Flourless Chocolate Cake, Dark Chocolate Mousse
11

STICKY TOFFEE PUDDING CAKE

Moist Cake Made with Fresh Pureed Dates, Espresso,
and Vanilla in a Buttery Pecan Toffee Sauce
9

OPERA CAKE

Gluten-Free Coffee Cake, Buttercream,
Chocolate Ganache
10

RED BERRY MASCARPONE

Gluten-Free, Vanilla Cake, Red Berry and
Mascarpone Mousse
10

ICE CREAMS, SORBETS, GELATOS

8

SANDWICHES, SALADS + SOUPS

Add Salmon, Prawns or Chicken to a Salad (\$6)

HEIRLOOM TOMATO AND BURRATA SALAD

Lemon Oil, Balsamic Drizzle
14

TOSSED CAESAR SALAD

12

720 OR 360 SALAD

Local Greens, Candied Nuts, Dried Fruit, Feta,
Balsamic Vinaigrette
10 | 6

SESAME TUNA SALAD

Basil, Kale, Mint, Cilantro, Mae Ploy Vinaigrette
22

STEAK AND WEDGE

19

GARY'S SOUP OF TODAY

6

LOBSTER BISQUE

10

GRILLED CHEESE, HEIRLOOM TOMATOES

Sourdough, Cheddar, Brie Cheeses
14

HOUSE GROUND BURGER

Add Cheese, Bacon, Shrooms, Egg (\$1 per choice)
13

LOBSTER SALAD MELT

Pepito Cheese, Sourdough
19

COMFORT FOODS

CHEESE TORTELLINI

Brown Butter, Sage, Garlic
15

P.E.I. MUSSELS WITH CHORIZO

Lobster Broth, Basil, Tomatoes
16

DAILY CATCH

MP

POACHED SALMON

with Lobster Sauce, Seasonal Vegetables
20

GRILLED PRIME NEW YORK STEAK 'N FRIES

28

CRISPY PORK CHOPS

Potato Salad
17

CRISPY CHICKEN

Cole Slaw, Sage Gravy
16

WINES + BUBBLES

By the Glass

BUBBLES

Domaine Chandon Brut | California | 187ml | 15

La Marca Prosecco | Veneto, Italy | 9

Laurent-Perrier Brut | Champagne, France | 12

Shramsberg Mirabelle Brut Rosé | North Coast | 14

ROSÉ

Elouan | Oregon | 12

SAUVIGNON BLANC

Kim Crawford | Marlborough, New Zealand | 12

RIESLING

Dashe Cellars | Potter Valley | 10

PINOT GRIGIO

Castello Banfi San Angelo | Tuscany, Italy | 11

CHARDONNAY

Chateau Ste Michelle Indian Wells |
Columbia Valley | 12

Duckhorn Vineyards | Napa Valley | 14

PINOT NOIR

Meiomi | California | 14

Laird Family Estate Ghost Ranch | Napa Valley | 14

MERLOT

Columbia Crest H3 | Heaven Horse Hills | 10

RED BLENDS

Lock & Key Meritage | North Coast | 12

Taken | Napa Valley | 16

The Prisoner | Napa Valley | 14

MALBEC

Terrazas de los Andes Reserva | Mendoza, Argentina | 10

CABERNET SAUVIGNON

Uppercut | Napa Valley | 12

Roots Run Deep 'Educated Guess' | Napa Valley | 14

BEERS

CRAFT BREWS ON TAP 12 / 20 OZ

Golden State Brewery | Bay Area Blonde
American Blonde Ale | 4.5% ABV | 7/9.50

El Toro Brewing Co | Poppy Jasper
American Amber/Red Ale | 5.3% ABV | 7/9.50

Santa Clara Valley Brewing | Electric Tower IPA
American IPA | 7.1% ABV | 7/9.50

BOTTLES

Blue Moon | 6.25

Corona | 6.25

Stella Artois | 6.25

Kona Longboard | 6.25

Lagunitas IPA | 6.25

English Ales Brewery Pale Ale 1066 | 6.25

Modelo Especial | 6.25

Omission Pale Ale "Gluten Free" | 5.50

Chimay Ale | 9

SEASONAL COCKTAILS

CAMPBELL MANHATTAN

Bulleit Rye Whiskey, Aperol, Orange Bitters
12

OLD SMOKY

Tito's Vodka, Olive Brine, Blue Cheese Olives,
Hint of Smoke
12

CONTEMPORARY COCKTAILS

AMELIA

*Hailing from the award winning cocktail bar
Employees Only in New York City*
Vodka, St Germain, Lemon, Simple, Blackberries
12

KENTUCKY BUCK

*This cocktail, by Erick Castro, is a modern classic
seen on cocktail menus around the globe*
Bourbon, Lemon, Demerara, Bitters, Strawberry,
Ginger Beer
12

BRAMBLE

*From Dick Bradsell, the Godfather of the London
cocktail scene*
Gin, Lemon, Simple, Crème de Mûre
12

OLD CUBAN

*Audrey Saunders upgrades the classic Mojito with
this wonderfully easy sipper*
Aged Rum, Lime, Demerara, Bitters, Mint, Prosecco
12

THE PERFECT PEAR

*A bright use of Eau de Vie by Marco Dionysos while
at Absinthe Brasserie & Bar in SF*
NEFT Vodka, Pear Brandy, Lemon, Simple, Orange
12

UNDER THE VOLCANO

*An intriguing mix of flavors in a familiar format from
the Beta Cocktails recipe book*
Reposado Tequila, Lime, Cynar, Yellow
Chartreuse, Agave
12

CLASSIC COCKTAILS

MONTE CARLO

Rye Whiskey, Bénédictine, Demerara, Bitters
12

AVIATION

Gin, Lemon, Maraschino, Crème de Violette
12

NUI NUI

White Rum, Lime, Orange, Cinnamon, Allspice,
Vanilla, Bitters
12

RATTLESNAKE

Rye Whiskey, Lemon, Simple, Egg White, Absinthe
12