



SOUPS AND SALADS

add to any salad: ~~ grilled chicken (6 oz) +\$10 ~~ grilled prawns (4 pcs) +\$12 ~~ grilled salmon (3.5 oz) +\$12

Distillery Clam Chowder – creamy New England style chowder loaded with clams and potatoes **cup \$10.50 bowl \$13.25**

Distillery Signature French Onion Soup – caramelized onions slow cooked in a savory sherry-red wine broth and finished with crostini topped with melted Swiss cheese **\$10**

Garden Salad – fresh spring greens tossed with cherry tomatoes, cucumbers, carrots, and garlic croutons with your choice of house made dressing **\$12 (Vegan: Balsamic or Citrus vinaigrette)**

Caesar Salad – chopped hearts of romaine, shaved parmesan and crunchy, garlic croutons tossed with our roasted garlic Caesar dressing **\$13 (Vegan: Balsamic or Citrus vinaigrette, No Cheese \$12)**

Prawn Louie – five grilled prawns with our Louie dressing served atop leaves of romaine, accompanied by slices of avocado, cucumber, tomatoes and a hard-boiled egg **\$26 (Vegan: Balsamic or Citrus vinaigrette, No Prawns \$15)**

Beet and Mandarin Salad – mixed greens tossed in our citrus vinaigrette, topped with beets, mandarin oranges, candied walnuts, and finished with bleu cheese crumbles **\$18 (Vegan: No Cheese \$17)**

Kale and Quinoa Salad – tossed in our lemon Dijon vinaigrette, with roasted macadamia nuts and dried cranberries, topped with feta cheese **\$18 (Vegan: No Cheese \$17)**

STARTERS

***Oysters on the half shell** – half dozen freshly shucked oysters served with cocktail sauce and horseradish **\$22**

Oyster Shooter – A single freshly shucked oyster with cocktail sauce and horseradish served in a shot glass. \$4.50 Add vodka \$3

Oysters Rockefeller – half dozen oysters backed with panko bread crumbs, spinach, parmesan cheese and topped with Béarnaise Sauce **\$23**

Coastside Crab Cakes – two pan seared crab cakes served atop a refreshing jicama-cucumber salad with a bay spice aioli and a drizzle of chimichurri sauce **\$22**

***Sesame-Crusted Seared Yellowfin Tuna** – with thinly shaved cucumbers, pickled ginger, daikon sprouts and a dollop of wasabi aioli **\$17**

Prawn Cocktail – half a dozen grilled prawns, served with cocktail sauce and horseradish **\$18.50**

Sweet Potato Fries – served with a spicy lime aioli **\$11.25 (Vegan: no aioli)**

Garlic Fries – ballpark style crispy golden fries tossed with garlic and served with spicy chipotle ketchup **\$11.25**

Fried Pickles – panko crusted pickle slices served with house made buttermilk ranch dressing **\$11.25 (Vegan: no ranch)**

PASTA

Linguine Di Mare – fresh seafood pasta filled with prawns, manila clams, cherrywood smoked bacon, peas, and tomatoes simmered with fresh basil in a garlic, white wine sauce **\$33**

Pasta Primavera – zucchini, tomatoes, peas, cremini mushrooms, and basil sautéed together in your choice of our olive oil, garlic and white wine sauce or pomodoro sauce served over linguine and topped with pine nuts. (gluten free pasta available upon request) **\$27.75 (Vegan: No cheese \$26.75)**

Wild Mushroom Ravioli – ravioli stuffed with wild mushrooms, ricotta, and parmesan cheese, served in a tomato cream sauce, finished with parmesan cheese and a sprinkling of toasted pine nuts **\$27.75**

Fernando's Linguini Alfredo – linguini tossed in our homemade creamy parmesan alfredo sauce, with crimini mushrooms and your choice of chicken, prawns, or tender bites of skirt steak **\$33**

SIDES: PESTO GARLIC TOAST – \$6 SESAME COLESLAW – \$5 SEASONAL VEGGIES – \$8.75 FRENCH FRIES – \$7

A 20% gratuity will be added to parties of six or more. All food and beverages are subject to federal, state and local taxes. The Distillery is not responsible for the personal property of our guests. A corkage fee of \$20.00 per bottle is charged for personal wine. We do not accept personal checks. Prices and menus are subject to change without notice.

BITES TO SHARE

Crispy Chicken Wings – Half dozen crispy wings served naked. Choose two dipping sauces: ranch, bleu cheese, barbeque, sweet chili or buffalo sauce. **\$16.75**

Crispy Buttermilk Calamari – dusted with flour and flash fried, served with tartar sauce and sesame coleslaw **\$16.75**

Beer Battered Artichoke Hearts – served with house made buttermilk ranch dressing **\$15.75 (Vegan: No ranch)**

Cheesy Garlic Bread – pesto garlic toast topped with jack and cheddar cheeses served with pomodoro sauce on the side **\$15 add crab \$11**

Smoked Salmon Carpaccio – thinly sliced cuts of smoked salmon, topped with fresh dill, shaved red onion, frisee, and capers, finished with a light drizzle of crème fraiche and olive oil. Served on a crisped flat bread **\$18.50**

Buttermilk Onion Rings – served with our house made, savory pineapple and molasses barbecue sauce **\$12.50**

FROM THE SEA

Distillery Steamers – manila clams steamed open with tomatoes, cilantro and scallions in white wine, garlic and butter. Served with pesto garlic toast for dipping **\$31**

***Pesto Stuffed Salmon** – salmon filet stuffed with pesto, topped with a parmesan cheese and panko crumb crust, then finished in the broiler. Served with wild rice and sautéed seasonal vegetables **\$34.50**

Petrale Sole Fillet – pan seared Petrale Sole Fillet topped with toasted almonds and a citrus beurre blanc. Served with wild rice and sautéed seasonal vegetables **\$32.50**

Cioppino – A hearty stew with clams, mussels, prawns and cod in our homemade broth of tomatoes, white wine, olive oil and fresh herbs. Served with pesto garlic toast. **\$34**

Seafood Quesadilla – fresh prawns and crab with avocado, grilled on the flat top grill with shredded jack cheese in flour tortillas. Served with spicy lime aioli and fresh pico de gallo **\$31**

Dos Fish Tacos – fresh cod, grilled or buttermilk battered and fried, dusted with Creole seasoning and topped with spicy lime aioli and romaine. Tucked into homemade Jalisco style corn tortillas with fresh pico de gallo on the side (flour tortillas available upon request) **\$21**

Prawns & Chips – buttermilk battered, marinated prawns with crispy golden fries served with tartar and sesame coleslaw **\$24.25**

Frank's Fish & Chips – beer battered cod served with crispy golden fries, tartar and sesame coleslaw **\$19.75**

Seafood Platter - beer battered cod, buttermilk battered prawns and crispy buttermilk calamari with crispy golden fries, tartar sauce and sesame coleslaw **\$31.50**

FROM THE FARM

***Char-Grilled Skirt Steak** – buttery mashed potatoes stacked with an 8 oz. sliced skirt steak, sautéed spinach and buttermilk onion rings, finished with a creamy blue cheese sauce and chimichurri sauce **\$43**

***Pan-Seared Filet Mignon** – 8 oz center cut filet topped with a Cognac peppercorn mushroom sauce, served with buttery mashed potatoes and French green beans **\$49**

Grilled Pork Chops – two grilled pork chops, marinated in chimichurri sauce and topped with a whole grain mustard sauce, served with buttery garlic mashed potatoes and garlic French green beans **\$30.50**

Chicken Marsala – Golden pan-fried chicken breast with mushrooms in a rich, creamy marsala wine sauce. Served with buttery garlic mashed potatoes and sautéed seasonal vegetables **\$29.50**

Veggie Quesadilla – crimini mushrooms, spinach and jack cheese grilled between homemade Jalisco style corn tortillas, served with spicy lime aioli and fresh pico de gallo **\$19.75**

Veggie Tacos – black beans, corn, zucchini, avocado, feta cheese topped with pickled red onions and pickled red onions and cilantro on a homemade Jalisco style corn tortilla **\$19.75 (Vegan: no cheese \$18.75)**

SANDWICHES

served with crispy golden fries - upgrade to garlic fries or sweet potato fries \$2.50

***Distillery Burger** – ½ pound all natural, black angus ground beef on a toasted brioche bun with roasted garlic aioli, lettuce, tomato, and caramelized onions **\$18**

add: cheddar, jack, pepper jack, swiss, bleu, or goat cheese **\$1.50 each**

add: cherrywood smoked bacon, avocado, mushrooms or deep fried pickles **\$2.50 each**

Chicken Sandwich – herb marinated chicken breast, jack cheese, caramelized onions, tomato, lettuce and spicy lime aioli on a toasted ciabatta roll **\$18**

***Devil's Sliders** – a trio of gourmet mini burgers: one with jack and caramelized onions, one with cheddar and cherrywood smoked bacon, one with swiss and crimini mushrooms, all served on toasted brioche slider buns **\$19**

***Coast Sliders** – a trio of mini seafood delights: one yellowfin tuna with pickled ginger and shaved cucumber, one grilled salmon with cherrywood smoked bacon, one with a Coastside crab cake and sesame coleslaw, all served on toasted brioche slider buns **\$32**

***Yellowfin Tuna Sandwich** – sesame-crust seared tuna with pickled ginger, shaved cucumber, daikon sprouts and wasabi aioli served on a toasted ciabatta roll **\$25.50**

California Veggie Sandwich - char-grilled avocado, grilled crimini mushrooms, caramelized onions and melted jack cheese, finished with frisee lettuce and served on a toasted ciabatta roll with spicy lime aioli **\$17 (Vegan: no aioli and no cheese \$16)**

The Impossible Burger – Savory, juicy and mouthwatering Impossible Beef made from plants. Served on a toasted brioche bun (gluten free bun available upon request) with roasted garlic aioli, lettuce, tomato and caramelized onions. **\$18 (Vegan: no cheese, no aioli \$17)**

Add: cheddar, jack, pepper jack, Swiss, bleu or goat cheese \$1.50 ea **Add:** avocado, mushrooms, deep fried pickles \$2.50 ea

GLUTEN SENSITIVE MENU AVAILABLE – PLEASE ASK YOUR SERVER

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*