

# The Draycott

## STARTERS

BLISTERED SHISHITO PEPPERS <i>chili, lime</i>	11
WEST COAST OYSTERS <i>half dozen, lemon, cocktail sauce, red wine mignonette</i>	23
CHILLED JUMBO SHRIMP <i>cocktail sauce, dijon aioli</i>	22
YELLOWFIN TUNA TARTAR <i>avocado, watermelon, jalapeno, root vegetable chips</i>	18
CHILLED SEAFOOD COCKTAIL <i>half lobster, jumbo shrimp, crab and marie rose sauce</i>	36
LOCAL HEIRLOOM TOMATOES <i>cucumber, red onion, olives and feta</i>	16
ENGLISH PEA DIP <i>warm toasted Larder Bakery sourdough (add vegetable crudité +4)</i>	15
WIESER FARM'S TOYBOX MELON <i>local melons, San Danielle prosciutto</i>	22
HEIRLOOM TOMATO GAZPACHO <i>baby tomatoes, cucumber, red onion, breadcrumbs</i>	12
FROG HOLLOW FARMS PEACHES <i>local buratta cheese, pistachio pesto, grilled caraway rye</i>	17
DRAYCOTT CHOP <i>fra ma salami, provolone picante, chickpeas heirloom tomatoes, oregano vinaigrette</i>	17
LOCAL BABY GREENS <i>soft herbs, lemon vinaigrette</i>	16
HEARTS OF ROMAINE CAESAR <i>little gem lettuce, reggiano parmesan, fresh anchovy</i>	14
<i>(add chicken +6, shrimp +10, salmon +14)</i>	

## MAINS

MEDITERRANEAN BRANZINO <i>green herbs, lemon conserva</i>	30
CALIFORNIA LOBSTER ROLL <i>half maine lobster, local avocado, brioche bun, choice of french fries or salad</i>	30
PACIFIC WILD SALMON <i>oven roasted tomatoes, white beans, salsa verde</i>	30
SEARED DIVER SCALLOPS <i>creamless creamed corn, crispy fingerlings, pea leaves</i>	34
FISH & CHIPS <i>mushy peas, tartar sauce, chef josh's triple cooked chips</i>	29
ROASTED ORGANIC HALF CHICKEN <i>wilted greens, torn croutons, natural jus</i>	32
VEGGIE CURRY <i>local seasonal vegetables, lentils, rice, naan, side of raita yogurt</i>	29
DRAYCOTT BURGER <i>wagyu beef, aged white cheddar, caramelized onions, tomatoes, house pickles, tomato aioli</i>	24
<i>(substitute plant based patty +3)</i>	
CHOICE OF GRILLED CALIFORNIA BEEF <i>steak frites, peppercorn sauce, béarnaise</i>	
<i>8 oz. grass fed hangar steak 29 14 oz. new york strip 45 16 oz. bone in ribeye 55</i>	

## SIDES

SHOESTRING FRIES	7
ORGANIC BABY GREENS	9
CREAMLESS CREAMED CORN	10
VADOUVAN ROASTED CAULIFLOWER	10

## DESSERTS

BROWN SUGAR PUDDING <i>whipped creme fraiche, sea salt, cocoa nibs</i>	12
LOCAL BLACK MISSION FIGS <i>bruleed lemon curd</i>	11
ETON MESS <i>local strawberries, meringue, whipped cream</i>	13
ICE CREAM & CHOCOLATE CHIP COOKIE <i>scoop chocolate or vanilla (gf)</i>	7

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## BUBBLY

	BY THE GLASS
LUCA PARETTI PROSECCO <i>Treviso, Italy, NV</i>	13
DOMAINE COLLIN <i>Cremant De Limoux, Rose, France, NV</i>	15
VEUVE CLICQUOT BRUT <i>Champagne, France, NV</i>	30

## WHITES

SATELLITE SAUVIGNON BLANC <i>Marlborough, NZ, 2018</i>	15
HENRI BOURGEOIS, LES BARONNES, SANCERRE <i>Loire, France, 2018</i>	17
ROMBAUER VINEYARDS CHARDONNAY <i>Carneros, Ca, 2018</i>	25
HENRI PERRUSSET CHARDONNAY <i>Mâcon-Farges, France, 2017</i>	16

## ROSÉS

PIOCHO ROSE, <i>Happy Canyon, Ca, 2018</i>	16
CHATEAU LES VALENTINES, <i>Côtes de Provence, France, 2018</i>	18

## REDS

DOMAINE DELIANCE, BOURGOGNE, PINOT NOIR <i>Cote Chalonnaise, France, 2017</i>	17
BERGSTROM CUMBERLAND RESERVE, PINOT NOIR <i>Willamette Valley, Or, 2016</i>	22
PEJU, CABERNET SAUVIGNON <i>Napa Valley, Ca, 2015</i>	22
CHATEAU LAMOTHE SAINT GERMAIN <i>Bordeaux, France, 2018</i>	17
LE VOLTE DELL' ORNELLAIA, SUPER TUSCAN <i>Tuscany, Italy, 2016</i>	20

## BEERS 8

GUINNESS STOUT <i>Ireland</i>
EINSTOCK WHITE ALE <i>Iceland</i>
TRUMER PILS <i>Berkeley</i>
MODERN TIMES ORDERVILLE IPA <i>San Diego</i>
ALLAGASH BELGIUM WHEAT <i>Portland</i>

## COCKTAILS 17

PACIFIC SPRITZ <i>Aperol, Framboise, LoFi Amaro, Club Soda, Prosecco</i>
LYCHEE TIKI-TINI <i>Grey Goose Vodka, Lychee, St Germain, Pink Peppercorn, Lemon, Tiki Bitters</i>
DRAYCOTT ROSE <i>Loft &amp; Bear Vodka, Grapefruit, Pomegranate, Lillet, Rose Water, Lemon</i>
GOOD VIBES <i>Atrium Gin, Prickly Pear, Hibiscus infused Amaro Angeleno, Lime</i>
VILLAGE VOGUE <i>Casa Mexico Tequila, Lavender Wildflower Honey, Violette, Lemon</i>
WATERMELON PICANTE <i>Casamigos Blanco Tequila, Cointreau, Watermelon, Lime, Habanero Bitters, Tajin</i>
SMOKE ON SUNSET <i>Del Maguey Mezcal, Passionfruit, Sage, Ancho Reyes Verde, Lime</i>
BAD & BOUJIS <i>Buffalo Trace Bourbon, Licor 43, Orange Cream &amp; Angostura Bitters</i>
CHILL PILL <i>Bacardi &amp; Mt Gay Rum, Pineapple, Coconut, Le Bleu Combier, Lime</i>