

KITES RESTAURANT

DINNER IS SERVED FROM 5:00 – 10:00pm

SOUP

- ROASTED GARLIC, CAULIFLOWER **v** 9
 + CELERY ROOT
 focaccia croutons
- FRENCH ONION 10
 gruyere, provolone, rustic crouton

EAT YOUR GREENS

- CAESAR 15
 parmesan, balsamic grape tomatoes, focaccia croutons
- HARVEST WINTER SALAD **v gf** 15
 acorn squash, gorgonzola, candied walnuts, baby arugula, grape tomatoes,
 apple cider vinaigrette
- LEAFY GREENS **v gf** 15
 chickpeas, dried cherries, roasted red beets, tomato, cucumber,
 pistachios, pomegranate balsamic
- MEDITERRANEAN **v gf** 15
 spring greens, quinoa, kalamata olives, sundried tomatoes, almonds,
 feta, lemon herb vinaigrette
- [ADD TO ANY SALAD] SHRIMP +12 SCALLOPS +12 SALMON +12
 GRILLED CHICKEN +10 FLAT IRON STEAK +15

STARTERS

- LEMON GARLIC HUMMUS **VEGAN** 16
 toasted pine nuts, fresh vegetables, pita bread
- CRISPY BRUSSELS SPROUTS **v gf** 15
 sweet peppers, parmesan, chipotle lime mayo
- RUSTIC CHEESE PIZZA **v** 17
 basil
 [ADD] PEPPERONI, CARAMELIZED ONIONS OR MUSHROOM +2
- PAN SEARED SEA SCALLOPS **gf** 22
 bacon jam, basil, sundried tomato aioli
- CALAMARI FRITTI 19
 banana peppers, bang bang sauce
- CHICKEN WINGS 17
 buffalo **gf**, bbq **gf**, sweet asian chili or sesame teriyaki – blue cheese or ranch

THE MAIN DISH

- CSR STEAK HOUSE BURGER 21
 8oz sirloin burger, bacon jam, tomato, green leaf, choice of cheese,
 house steak sauce, shoestring fries
 [ADD] SAUTÉED MUSHROOMS OR ONIONS +2
- BEYOND BURGER **v** 22
 avocado, green leaf lettuce, tomato, chipotle mayo, brioche bun, fries, slaw
- MARINATED PORTOBELLO **VEGAN** 25
 sautéed spinach, roasted grape tomato, mango chutney, jasmine rice
- RIGATONI TOMATO CONFIT **v** 26
 rosemary, sliver garlic, sundried tomatoes
 [ADD] SHRIMP +12 SCALLOPS +12 CHICKEN +10
- PAN SEARED BRANZINO **gf** 30
 sautéed spinach, potato latke, cajun cream sauce
- SZECHUAN SALMON 30
 wild mushroom risotto, sautéed asparagus
- SCALLOP + LINGUINE 31
 butternut squash sauce, pancetta, crispy sage
- FRENCHED CHICKEN BREAST **gf** 29
 roasted beets, pine nuts, mashed potatoes, demi-glace de poulet
- FLAT IRON STEAK CHIMICHURI **gf** 35
 8oz flame grilled, caramelized brussels sprouts, sweet potato fries
- STEAK FRITES **gf** 45
 12oz flame grilled, red wine sauce, roasted flavor bomb tomatoes,
 parmesan truffle fries
- RIBEYE STEAK AU POIVRE **gf** 51
 16oz bone-in flame grilled, sautéed broccoli rabe, creamy mash potatoes
- BRAISED BEEF SHORT RIB **gf** 36
 red wine sauce, mashed potatoes, saffron celery root purée,
 sautéed asparagus
- BERKSHIRE PORK RIB CHOP **gf** 32
 10oz flame grilled, pickled cabbage, brussels sprouts,
 saffron celery root purée, smoked mustard caviar

ON THE SIDE

- BROCCOLI RABE 9
- SAUTÉED SPINACH 9
- FRENCH FRIES 9
- SWEET POTATO FRIES 9
- MASHED POTATOES 9
- WILD MUSHROOM RISOTTO 12

DINNER

Before placing your order, please inform your server if a person in your party has a food allergy.

V vegetarian **GF** gluten free

A 3.5% credit card processing fee will apply.

COCKTAILS

ELDERFLOWER COLLINS	18
gray goose vodka, elderflower cordial, lemon	
BLACKBERRY COSMOPOLITAN	18
absolut vodka, blackberry	
TIRAMI SU ESPRESSO MARTINI	18
gray goose, bailey's, kahlua, espresso, cocoa powder, lady finger, whipped cream	
CHOCOLATE S'MORE MARTINI	18
stoli vanilla vodka, bailey's, crème de cacao, pumpkin spice, chocolate powder	
BLUEBERRY JAM SOUR	18
hendrick's gin, blueberry jam, lime, egg white, simple	
LET IT SNOW MARGARITA	18
bacardi coconut rum, casamigos tequila, triple sec, simple, coconut milk, lime	
APPLE CIDER BOURBON SOUR	18
bulleit bourbon, apple cider, lemon, egg white	

WHITE WINE

SPARKLING

JEIO PROSECCO, ITALY	60 [bottle]
GAMBINO PROSECCO	12 - 48
CHANDON BRUT SPLIT, CALIFORNIA	14
CHANDON BRUT, CALIFORNIA	73 [bottle]

ROSÉ

BODEGAS BRECA, SPAIN	44 [bottle]
CROIX DE PEYRASSOL, FRANCE	48 [bottle]
THE BEACH, WHISPERING ANGEL, FRANCE	14 - 52

RIESLING

KENDALL-JACKSON	48 [bottle]
AUGUST KESSELER, GERMANY	48 [bottle]
PIERRE SPARR, FRANCE	12 - 44

SAUVIGNON BLANC

CARMEL ROAD, CALIFORNIA	44 [bottle]
FRENZY, NEW ZEALAND	48 [bottle]
OYSTER BAY, NEW ZEALAND	13 - 48

PINOT GRIGIO

ELENA WALCH, ITALY	52 [bottle]
IL MASSO, ITALY	12 - 44
VILLA POZZI, SICILY, ITALY	52 [bottle]
TORSELLA, ITALY	12 - 44

CHARDONNAY

CARMEL ROAD, CALIFORNIA	12 - 44
SMOKING LOON, CALIFORNIA	44 [bottle]
MAS LA CHEVALIÈRE, FRANCE	13 - 48
MURPHY GOODE, CALIFORNIA	48 [bottle]

MILK SHAKES

CHOCOHOLOGIC	10	VANILLA	10
STRAWBERRY SHORTCAKE	10	SALTED CARAMEL	10

DRAFT BEER

COORS LIGHT	8	FORGED IRISH STOUT	9
BLUE MOON	9	SIERRA NEVADA	9
YUENGLING	8	HAZY LITTLE THING	
SAM ADAMS SEASONAL ...	9	DOC' S HARD CIDER	9
MODELO	9	CRICKET HILL FOH	9
STELLA ARTOIS	9	CRYSTAL SPRINGS EXCLUSIVE	
MONTAUK WAVE CHASER IPA .	9	DOGFISH HEAD	9
		60 MINUTE IPA	

BOTTLED BEER

BUD LIGHT	8	BUDWEISER	8
COORS LIGHT	8	MICHELOB ULTRA	8
AMSTEL LITE	9	CORONA	9
MILLER LITE	8	ANGRY ORCHARD	8

CANNED COCKTAILS

HIGH NOON	11	DOGFISH COCKTAILS ...	11
WHITE CLAW	11	BACARDI COCKTAILS ...	12

RED WINE

PINOT NOIR

ROUTESTOCK, SONOMA COAST, CALIFORNIA	68 [bottle]
LA CREMA, SONOMA COAST, CALIFORNIA	48 [bottle]
CARMEL ROAD, CALIFORNIA	12 - 44
MURPHY GOODE, CALIFORNIA	48 [bottle]

MERLOT

STERLING MERLOT, CALIFORNIA	44 [bottle]
MURPHY GOODE, CALIFORNIA	48 [bottle]
JACOB'S CREEK, AUSTRALIA	12 - 44

MALBEC

TINTO NEGRO, ARGENTINA	13 - 48
CHÂTEAU LES CROISILLE CAHORS, FRANCE	44 [bottle]

ITALIAN

ANTINORI SANTA CRISTINA, CHIANTI, ITALY	13 - 48
BANFI CHIANTI CLASSICO, ITALY	13 - 48
IL POGGIONE, TOSCANA, ITALY	64 [bottle]
MONTONI, NERO D'AVOLA, SICILY, ITALY	56 [bottle]

CABERNET SAUVIGNON

FAMILIA TORRES 16 GRAN CORONAS, SPAIN	64 [bottle]
CALLAWAY CELLARS, CALIFORNIA	13 - 48
BAROSSA VALLEY ESTATE, AUSTRALIA	12 - 44
CARMEL ROAD, CALIFORNIA	44 [bottle]

BEVERAGES

SODA	5	STILL WATER	10
ICED TEA	5	SPARKLING WATER ..	10
JUICE	5	ICED COFFEE	5
MILK	5		