

STARTERS

PICKLED ONION RINGS

Pickled onions, beer batter, ranch dipping sauce 8

MEATBALLS & GARLIC BREAD

Beef/pork/veal meatball, house marinara, foccacia bread, garlic butter spread, grated parmesan, mollica 14

GILROY GARLIC FRIES

French fries, garlic with garlic oil, chopped parsley, beer battered fries, truffle ketchup 6

SALADS

Add protein to any salad:

Grilled chicken +8 | Salmon* +11 | Shrimp +9

WEDGE

Long romaine, blue cheese crumble, cherry tomato, bacon crumble, mollica, pickled red onion, cucumber, blue cheese dressing, shaved radish 15

CAESAR

Long romaine, caesar dressing, mollica, grilled lemon half, grated romano, crispy anchovy, preserved lemon 16

COBB

Long butter lettuce, bacon crumble, egg crumble, cheddar crumble, dots pretzel croutons, honey sherry vinaigrette, cucumber, tomato, onion 15

MARKET SALAD

Long butter lettuce, shaved carrot, radish, cucumber, goat cheese crumbles, candied pecans, pickled dried cranberries, balsamic date vinaigrette 17

BURGERS & SANDWICHES

HOUSE DOUBLE SMASH BURGER*

4 oz smashed burger, american cheese, 1000 highland dressing, arugala, tomato, pickle, red onion 15

HOUSE FRIED CHICKEN SANDWICH

Fried chicken thigh, miso mayo slaw, hoisin barbeque sauce, japanese milk bread 18

MONTEREY CALAMARI STEAK SANDWICH

Breaded calamari steak, pickled red onion, chopped calabrian chili, romaine lettuce, house tartar sauce, ciabatta bread 18

CLASSIC CLUB SANDWICH

Toasted sourdough, tarragon aioli, smoked deli turkey, baker's sliced bacon, beefsteak tomato, romaine lettuce, deli sliced ham 16

SIGNATURE BAYONET BURGER*

Flannery beef dry aged burger, smoked cheddar, baker's bacon, caramelized onion, arugula, tomato, pickle, smoky 1000 highland dressing 24

Add avocado or a fried egg* +3

PRIME RIB FRENCH DIP SANDWICH

Palermo sweet hero roll, sliced prime rib, caramelized onion, calabrian chili aioli, sliced provolone, rosemary beef au jus 22

CALAMARI FRITTI

Calamari tubes and tentacles, calamari, herb garnish, house tartar sauce, house cocktail sauce, grilled lemon 17

FRIED ARTICHOKE

Artichoke hearts, tempura batter, garlic lemon aioli, chimichurri, grilled lemon 10

ENTRÉES

STEAK FRITTES*

8 oz skirt steak, sauce béarnaise, truffle fries, arugula salad 28

CHICKEN POT PIE

Chicken thigh, vegetable medley, roasted mushrooms, white wine béchamel, puff pastry top, dehydrated mushroom 19

BUTTER POACHED ROCK COD

Poached rock cod, mollica, purple cabbage wedge, miso-soy garlic, lemon chili flake seasoning, grilled lime half, pickled fresno chili 23

YELLOW SQUASH ALLA RICCOTTA

Roasted yellow squash, herb lemon ricotta, set truffle polenta bar, house marinara, mollica 18

CROSBY CLAM BAKE

Clams, mussels, shrimp, roasted corn, marbled potatoes, grilled lemon half, chimichurri, smoked salted butter, dehydrated sea lettuce 24

SOUP OF THE DAY

Cup 6, bowl 8

DINNER

Available from 4:30pm-7:30pm Tuesday through Thursday

BAY CIOPPINO

Clams, mussels, shrimp, cioppino sauce, garlic bread, grilled lemon 22

14 OZ BONELESS RIBEYE STEAK*

Truffle pommes purée, bordelaise with pearl onions and local mushrooms, seasonal veggies, béarnaise 32

SEARED SALMON*

Seared salmon, wild mushrooms & nori risotto, seasonal veggies 28

CARBONARA MODERNA

Tagliatelle, journeyman guanciale, beurre blanc, snap peas, pecorino romano, parsley, chive, mint, grated cured egg yolk 24

BLACKENED SHRIMP & HEIRLOOM MASECA POLENTA

Blackened shrimp, heirloom maseca polenta, mango relish & pickled red onion, lara chanel goat cheese 23

RIBS & FRIES

Baby back ribs, housemade bbq sauce, beer battered fries, arugula salad 22

DESSERT

CALEB'S BOURBON & BANANAS

Caramelized brioche, bananas foster, bourbon brown sugar sauce, caramel vanilla pudding, candied pecans, strawberry, chocolate 14

THE BIG CANNOLI

Big cannoli, pistachio dip, rainbow sprinkle dip, chocolate ganache, gold leaf, cherry 10

PINEAPPLE UPSIDE-DOWN CAKE

Pineapple-coconut topping, brown sugar butter topping, yellow cake, cherry whip, toasted coconut & almond 12

ASSORTED GELATO

Tahitian vanilla, belgian chocolate, mint chocolate chip, wild strawberry or argentinian sea salt caramel 6
Add affogato +3.5

Any split order will be subject to a \$3.00 fee. 24% service charge will be added to parties of 6 or more.

*Contains (or may contain) undercooked or raw ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BREAKFAST

GRAB AND GO

B.Y.O.B. (BUILD YOUR OWN BURRITO)

12" flour tortilla, scrambled eggs, sour cream, salsa, guacamole, cheddar cheese, your choice of veggies, your choice of ham, bacon or sausage 16

BILLIONAIRE'S BACON

Sous vide bacon slab, citrus glaze, brown sugar chile rub, honey, 24k gold leaf 12

BENEDICT FRIES*

French fries, brown sugar ham, smoked bacon, poached eggs, roasted jalapeños, hollandaise 16

SMOKED SALMON PLATE

Smoked salmon, bagel toast chips, shaved shallot, chives, capers, lemon & dill, whipped cream cheese 22

PINEAPPLE UPSIDE-DOWN PANCAKES*

Pancake batter, pineapple, coconut, brown sugar batter, whipped cream, cherries, 2 bacon or sausage, 2 eggs your way 16

Blueberry, chocolate chip or banana available upon request

CANNOLI FRENCH TOAST*

French toast batter, brioche bread, cannoli cream, 2 bacon or sausage, 2 eggs your way 18

SHORT RIB BREAKFAST SKILLET*

Braised short rib, home fries, pickled onion rings, demi-glaze, poached eggs 19

BREAKFAST SANDWICH*

Toasted english muffin, choice of bacon, sausage, ham or calamari steak, american cheese, fried egg, salt, pepper, ketchup (tartar sauce for calamari sandwich) 15

HOUSE OMLETTE

Free range california eggs, your choice of ham, bacon or sausage, your choice of veggies, your choice of cheddar, jack or swiss cheese, home fries 16

POWER BOWL

Granola, fresh berries, yogurt, honey, chia, coconut garnish, sunflower butter toast 18

HANGOVER HASH*

Corned beef, shredded potatoes & onions, eggs over-easy, crispy onions, herb garnish, lemon béchamel croquette 19

BISCUITS & GRAVY*

3 cheesy biscuits, country sausage gravy, 3 eggs your way, home fries 14

BAYONET SPECIAL*

2 eggs your way, 2 bacon or sausage, your choice of toast, home fries, 2 pancakes 16

FRIENDS WITH BENEDICTS*

English muffins, ham, turkey, baker's bacon (+3 smoked salmon, or calamari steak), roasted tomato, poached egg, hollandaise, chive, home fries 16

BEVERAGES

ORANGE, CRANBERRY, OR
APPLE JUICE 4

COFFEE, TEA OR ESPRESSO 3

BEER

DRAUGHT

Mai Tai 9

Coronado IPA 9

Scrimshaw 8

Turbodog 8

805 8

101 Lager 8

BOTTLED

Stella Artois 7

Michelob Ultra 7

Coors Light 7

Heineken 7

Bud Light 6

Corona Extra 7

Guinness 8

Mai Tai IPA 9

Boont

Amber Ale 8

805 8

North Coast IPA 9

SIGNATURE COCKTAILS

SMOKED OLD FASHIONED

Woodford reserve, angostura bitters, hickory smoke, orange peel 14

CC NEGRONI

Hennessy, campari, luxardo cherry, club soda, orange peel, angostura bitters 13

7 CHILIS SMOKED MARGARITA

Don fulano blanco, filthy sweet and sour, cointreau, orange juice, 7 chili paste 15

AZUL SOUR

Clase azul tequila, fresh lemon & lime juice, foaming bitters 28

LIMONCELLO SPRITZ

Limoncello, garden spritz 14

UBE MARTINI

Grey goose, ube syrup, lime juice, cointreau 15

WINE

HOUSE WINE (J. LOHR)

Cabernet Sauvignon 8 | 30
Pinot Noir
Chardonnay
Pinot Grigio

WINE BY THE GLASS

Martini & Rossi, Prosecco - IT 10 | 48
Veuve Clicquot, Champagne - FR 19 | 90
Talbot, Chardonnay - CA 13 | 50
Carmel Road, Pinot Noir - CA 8 | 30
Daou, Cabernet Sauvignon - FR 12 | 46
Whispering Angel, Rosé - FR 13 | 50
Terrazas, Malbec - AR 13 | 50

CHAMPAGNE & SPARKLING

La Marca, Prosecco - IT 10 | 55
Martini & Rossi, Prosecco - IT 10 | 55
Veuve Clicquot, Brut - FR 19 | 90
2013 Dom Pérignon Blanc
'Luminous', Brut - FR -- | 400

WHITE WINE

2023 Ecco Domani, Pinot Grigio - IT 10 | 38
2022 Matanza, Sauvignon Blanc - CA 10 | 55
2021 Talbot, Kali Hart, Chardonnay - CA 13 | 50
2019 Laird "Cold Creek", Chardonnay - CA -- | 55

2021 Trefethen, Chardonnay - CA -- | 60
2022 Grlan, Alto Adige, Chardonnay - IT -- | 65
2020 Jermann
"Where Dreams Have No End",
Chardonnay - IT -- | 78

RED WINE

2022 Da Vinci, Chianti - IT 10 | 38
2022 Daou, Cabernet Sauvignon - CA 12 | 46
2021 Domaine Drouhin, Pinot Noir - OR 14 | 65
2021 Terrazas, Malbec - AR -- | 55
2021 August West
"Cortada Alta", Pinot Noir - CA -- | 60
2021 Saxon Brown
"Gary's Vineyard", Pinot Noir - CA -- | 65
2019 Renato Ratti, Barolo Marcesasco - IT -- | 70
2020 Comte de Lauze,
Châteauneuf-du-Pape Rouge - FR -- | 70
2019 David Sterza,
Amarone Della Valpolicella - IT -- | 75
2021 Re Diale Rosso, Red Blend - IT -- | 78
2020 Nizza Le Nicchie, Barbera d'Asti - IT -- | 80
2021 Kenefick Ranch
"Chris's Cuvée", Cabernet - CA -- | 95
2021 Joseph Phelps, Cabernet - CA -- | 125
2020 Daou, Soul of Lion, Cabernet - CA -- | 200

WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS, AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT.

DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/ALCOHOL.