ANTHOLOGY | SPECIALTY COCKTAILS

FOXY LADY
Hendricks Gin, Muddled Strawberries, Fresh Lemon Juice Cinnamon Syrup, topped with Ginger Beer 12

WHISKEY ROSE
Old Overholt Rye Whiskey, Muddled Grapefruit, Rosemary Honey, Orange Bitters, topped with Grapefruit Soda 12

PINK ELEPHANT
Svedka Citrus Vodka, Rhubarb Puree, Fresh Lemon Juice, Honey 10

BLACK MAGIC WOMAN
Laphroig 10yr Rinse, Goslings Black Rum, Fresh Lime Juice, topped with Ginger Beer 12

DAZED & CONFUSED
Rain Honey Mango Melon Vodka, Green Chartreuse, Kiwi Puree, Fresh Lemon & Lime Juice, topped with Soda 12

ORANGE CRUSH
Svedka Clementine Vodka, Fresh Lemonade, Iced Tea, Mint 10

NATURAL MYSTIC
Sauza Hornitos Tequila, Orange Liqueur, Guava Puree, Fresh Lime Juice, Cinnamon Syrup 10

STRAWBERRY BLONDE
Stolichnaya Strasberi Vodka, Tuaca, Champagne Splash of Fresh Lime Juice & Grenadine 12

POTION #9
Chambord Raspberry Vodka, Passion Fruit Purée 12 Champagne

ANTHOLOGY'S SIGNATURE SANGRIA
Our secret recipe 9

SMALL BITES

CREAMY CHIPOTLE MAC AND CHEESE
Braised Smoked Bacon, Pickled Jalapeno 9

GRILLED SAUSAGES & MUSTARD
Spicy Italian Sausage, Spanish Chorizo, Sauerkraut 13

ALL NATURAL BEEF SHORT RIB SLIDERS
House Dried Tomato, Chimichurri and Spicy Kimchi 12

ANTHOLOGY POMMES FRITES
Chipotle Ketchup, Cotija Cheese 6

ARTISAN FARMHOUSE CHEESES
Temecula Valley Honeycomb, Toasted Almonds, Baguette 12

CRISPY BAJA CALAMARI
Lemongrass Aioli, Shiso, Toasted Sesame 9

CHARRED SCALLION HUMMUS
Roasted Red Pepper, Picholine Olives, Grilled Focaccia 10

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FINE-TUNED MUSIC & CUISINE

On parties of 6 or more, an 18% gratuity will be added to the check Split Plate Charge of $3.00

STARTERS

Executive Chef: Todd Allison

RED ROMAINE GREEK SALAD
Feta Cheese, Olives, Tomato, Champagne Vinaigrette 10

AHI TUNA TATAKI
Goma Wakame Seaweed Salad, Spicy Ponzu 13

SAKE STEAMED BLACK MUSSELS
Ginger, Mint, Basil, Hearts of Palm 12

DECONSTRUCTED WEDGE SALAD
Pancette Lardoons, Onion Rings, Blue Cheese Dressing 12

MACERATED STRAWBERRIES AND BABY MIXED FIELD GREENS
Candied Walnuts, Shaved Fennel, Golden Balsamic Vinaigrette 13

ANTHOLOGY CAESAR
Scarborough Farms Whole Leaf Romaine, Garlic and Herb Croutons 12

OVEN ROASTED CANDY STRIPE BEETS
Burrata Cheese, Pepperoncinis, Caramelized Shallots, Wild Arugula 12

HARISSA MARINATED SWORDFISH SKEWERS
Eggplant Caponata, Balsamic Glaze 14

MAIN COURSE

PAN ROASTED SEA BASS
Baby Carrots, English Pea Quinoa, Sherry Butter 27

GRILLED TENDERLOIN OF BEEF
Baby Artichokes, Cipollini Onion, Asparagus, Fingerling Potatoes 32

HOUSE MADE FETTUCCINI
Roasted Cauliflower, Brussels Sprouts, Artichokes, Zucchini, Burrata, Tomato Pesto 23

MAPLE LEAF FARMS CONFIT DUCK LEG CASSOULET
White Beans, Carrots, Brussels Sprouts, Tuscan Kale, Rosemary Jus 24

PAN ROASTED LOCH DUART SALMON
Radish, Turnip, Tofu, Rice Noodles in Yellow Curry 26

GRILLED NEW ZEALAND LAMB CHOPS
Sautéed Fennel, Fingerling Potatoes, Parsnip Puree, Bing Cherry Demi-Glace 31