

STARTERS

Oysters on a Half Shell Market oysters, lime cocktail sauce, rice wine pickled ginger mignonette, lemon 15

Spinach Artichoke Dip Oven dried tomatoes, warm pita bread and lavash 15

Calamari Crispy calamari, green onion, fresno peppers, and pickled ginger sauce 16

Prime Rib Tacos Three grilled marinated prime rib tacos with warm corn tortillas, Odyssey Estate roasted tomato salsa, avocado 12

Ahi Tuna Poke Bowl Ahi-tuna poke, avocado, cucumber, wakame salad, daikon sprouts, wasabi peas, sriracha aioli, shaved sweet onions, crispy wontons 15

Mango Habanero Shrimp Jumbo shrimp, mango habanero sauce, bleu cheese dressing, cilantro, celery 16

Odyssey Estate Cheese Platter Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese 13

Crab Cakes Maryland style crab cakes, orange segments, chives, shaved fennel, pickled shallots, frisee, arugula, remoulade 17

Shrimp Cocktail Jumbo white mexican shrimp, lime cocktail sauce, lemon wedge 16

Odyssey Sampler Prime rib tacos, calamari, mango habanero shrimp 29

SOUPS & SALADS

New England Clam Chowder 9

Butternut Squash Soup Smooth purée of butternut squash, cream, pumpkin seeds, chives, crème fraîche 8

Add to Salads: Chicken Breast 9 | Salmon 12 | Jumbo Shrimp 12 | Seared Ahi Tuna 14

House Mixed greens, bleu cheese, candied walnuts, white balsamic vinaigrette half 8 | entrée 11

Caesar Romaine lettuce, parmigiano reggiano, crostini half 9 | entrée 12

The Wedge Iceberg lettuce, cherry tomatoes, chives, bacon 10

Baby Beet Roasted red and yellow baby beets, frisee, radicchio, romaine lettuce, baby arugula, goat cheese, candied walnuts, orange segments, orange thyme vinaigrette 14

Cobb Chopped lettuce, grilled chicken, tomato, egg, bleu cheese, bacon, avocado, with choice of balsamic vinaigrette or ranch dressing 16

Roasted Kabocha Squash Salad Mix of bitter greens, roasted kabocha squash, pomegranate seeds, roasted pepitas, pomegranate vinaigrette, pumpkin seed oil 12

BURGERS & SANDWICHES

Served with Garlic Fries. Substitute Seasonal Fresh Fruit, Sweet Potato Fries or Small Side Salad for \$1.00 extra

Odyssey Burger (8oz) Brisket, short rib and chuck beef patty, butter lettuce, tomato, white vermont cheddar, grilled sweet onion 18

Roasted Turkey and Avocado Croissant Club Lettuce, smoked bacon, tomato, mayonnaise 15

Prime Rib French Dip Roast beef, creamy horseradish, french fried onions, mayonnaise, toasted baguette, au jus 19

Grilled Chicken Sandwich Grilled chicken breast, lettuce, tomato, bacon, mayonnaise, avocado, brioche bun 16

Blackened Salmon Sandwich Blackened salmon, rustic ciabatta bread, lemon-caper aioli, tomato, butter lettuce, pickled onion 21

COMBOS

Your choice of two 17

SOUP

New England Clam Chowder

Butternut Squash Soup

½ SANDWICH

Roasted Turkey and Avocado Croissant Club

Prime Rib French Dip

½ SALAD

House

The Wedge

Caesar

FAVORITES

Grilled Chicken Paillard Shaved artichokes, kalamata olives, cherry tomatoes, goat cheese, wild arugula, extra virgin olive oil, balsamic reduction 18

Seasonal Grilled Fish Tacos Crema fresca, pico de gallo, pinto beans and queso fresco 15

Cedar Plank Salmon Sweet soy glaze, seasonal vegetables, spicy cabbage salad 27

Shrimp Capellini al Olio e Aglio Shrimp, angel hair pasta, garlic, olive oil, italian parsley, capers, fresh spinach 24

Steak & Frites (10oz) New York steak, maître d' butter, french fries 27

The Odyssey is home to the Odyssey Estate Farm where we grow a wide variety of hand-picked vegetables, fruits and herbs. Our culinary team is committed to featuring fresh, seasonal, locally-sourced ingredients from the farm in their creative seasonal menus.

Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



SPECIALTY COCKTAILS

LOCAL FAVORITES

Odyssey Michelada Dos XX Lager, Worcestershire, Tapatio Hot, Lime 9

Lavender Fields Hendrick's Gin, Beet, Lavender, Blueberry Syrup, Lavender Bitters, Egg Whites, Balsamic Glace, Hibiscus Crystals 12

Chupacabra Bulleit Bourbon, Chambord Liqueur, Bitters, house-made Sour Mix, Club Soda, Sage, float of Jägermeister 13

The Contortionist St. George Gin, Rosemary Syrup, Lemon Juice, Limoncello, Black Pepper, Rosemary Sprig 12

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

Piña Picante Margarita Cazadores Blanco Tequila, Ancho Reyes Chile, Lime, Pineapple, Serrano, Tajin Spice rim 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, Muddled Seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

CRAFT

805 Blonde Ale 8	Hefeweizen 8
Chimay Red 12	Sculpin IPA 9
Downtown Brown 8	Coachella Valley Desert
Golden Road IPA 9	Swarm Honey Double Wit 9
	Wrought Iron IPA 9

DOMESTIC

Bud Light 7	Coors Light 7
Budweiser 7	Miller Lite 7

IMPORT

Corona 8	New Castle 8
Dos Equis Lager 8	Heineken 8
Guinness 8	Stella Artois 8
Modelo Especial 8	

WINE

gls btl

SPARKLING

William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54
Veuve Clicquot 'Yellow Label', France		95
Dom Perignon Brut, France		265

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

SAUVIGNON BLANC

Canyon Road, California	9	34
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46
Squealing Pig, Marlborough New Zealand		58

CHARDONNAY

Canyon Road, California	9	34
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58
Antica Chardonnay, Napa Valley		60
Cakebread, Napa Valley		85

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
Gerard Bertand, Languedoc France	12	46
Whispering Angel, Cotes de Provence, France		56

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon	13	52
Copain Tous Ensemble, Mendocino		60
Belle Glos, Las Alturas		64

MERLOT

Canyon Road, California	9	34
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46
Napa Cellar 48, Napa Valley		50

CABERNET

Canyon Road, California	9	34
Louis Martini, California	10	38
Arrowood, Sonoma	13	50
Justin, Paso Robles, California	15	58
Murphy-Goode, California		42
Raymond Sommelier Series, Napa Valley		56
Hess 'Allomi Vineyard', Napa Valley		68
Silverado, Napa Valley		90
Caymus, Napa Valley		145

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46
Stag's Leap Wine Cellars 'Hands of Time' Red Blend, Napa Valley		62
Ridge Three Valleys Zinfandel, Sonoma		64
Stag's Leap Winery Petite Syrah, Napa Valley		72