

So·CAL

KITCHEN + BAR

SUSHI

SPICY TUNA* (GF) Mango, Cucumber, Crunchy Garlic, Eel Sauce 23

DYNAMITE California Roll Topped With Tempura Rock Shrimp & Sriracha Aioli 21

HAWAIIAN* (GF) Tuna, Salmon, Yellowtail, Pineapple, Toasted Garlic Vinaigrette 25

VEGETABLE (V) BBQ Eggplant, Sweet Potato, Avocado, Jalapeño, Sweet Soy 19

YUZU AVOCADO Crab Salad, Cucumber, Tempura Crunch 21

SURF & TURF* Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion 24

STUFFED GARLIC BREAD
Spinach, Potato,
Asiago, Mozzarella (V)
13

STARTERS & SALADS

GUACAMOLE (GF) (V) Warm Seasoned Tortilla Chips 14

TAQUITOS (GF) Chicken Tinga, Guacamole, Salsa Verde, Pico De Gallo, Cotija 14

WOK FRIED SHRIMP (GF) Snap Peas, Red Pepper, Sweet Chili Garlic Sauce 16

BAKED OYSTERS (GF) Citrus Adobo Butter, Toasted Sourdough 16

EDAMAME DUMPLINGS (V) Pickled Fresno, Cilantro, Mushroom Dashi 16

CRISPY RICE* (GF) Spicy Tuna, Pickled Cucumbers, Avocado, Yuzu Soy 19

BRUSSELS SPROUTS (GF) (V) Grapes, Walnuts, Gouda Goat Cheese, Citrus Vinaigrette 14

SHRIMP BISQUE California Rock Shrimp 10

TODAY'S OYSTERS*

6 pc ... 24 (GF)

SHRIMP COCKTAIL

Cocktail Sauce (GF) 4 pc ... 19

SEAFOOD PLATTER*

Shrimp, Poke, Today's Oysters,
Cocktail Sauce, Mignonette (GF)
Santa Barbara... 36
Laguna... 50 ~ La Jolla ... 69

GREEN GODDESS SALAD (GF) (V)

Everything Seasoning, Gouda Goat Cheese, Pecans, Herbed Dressing 12

POWER GREENS (GF) (V)

Apple, Beets, Walnuts, Goat Cheese, Pickled Red Onion, Sherry Vinaigrette 13

GRAIN SALAD (V)

Farro, Quinoa, Kale, Almonds, Pears, Marinated Feta, Golden Balsamic Vinaigrette... 12

CHOPPED SALAD (GF)

Asparagus, Bacon, Cucumber, Egg, Blue Cheese, Cabernet Dressing 13

ADD TO ANY SALAD

..... Avocado (GF) (V) 5 Chicken (GF) 8 Shrimp (GF) 11 Salmon (GF) 13

HANDHELDS *Served With Choice of French Fries or Cole Slaw*

So·CAL BURGER* (GF) White Cheddar, Garlic Aioli, Lettuce, Tomato, Pickle, Toasted Sesame Seed Bun 19

CHICKEN SANDWICH Korean Fried, Cabbage Slaw, Gochujang Aioli 18

BARBACOA TACOS Braised Beef, Cotija, Pico De Gallo, Salsa Verde Crema 19

BLACK BEAN BURGER (GF) (V) Pepperjack, Sweet Potatoes, Tomato, Pickled Red Onion 15

FISH SANDWICH (GF) Blackened Rockfish, Remoulade, Dill Pickle, Toasted Bun 21

FRENCH DIP GRILLED CHEESE Roast Beef, Caramelized Onions, Horseradish Aioli, Gouda Cheese 18

BOWLS

CHILI PEANUT CHICKEN (GF) Sesame Rice, Marinated Cabbage, Pickled Cucumber, Peanut Sauce 21

BEEF CHOW FUN (GF) Wide Rice Noodles, Broccolini, Bean Sprouts, Ginger Garlic Sauce 24

SHRIMP PASTA Sweet Garlic Tomato Sauce, Parmesan, Calabrian Chili 29

HARVEST TOFU (V) Mixed Grains, Sweet Potato, Currants, Almonds, Kale, Alfalfa Sprouts, Chimichurri 18

PLATES

SEARED SALMON* (GF) Sesame Sticky Rice, Snap Peas, Sprouts, Mushrooms, Ginger Soy 39

BAJA BASS (GF) Broccolini, Braised Fennel, Preserved Lemon, Gigante Bean, Romesco 35

CRISPY ROCKFISH Yukon Potatoes, Fresno Chili, Remoulade, Black Pepper Honey 29

ROASTED CHICKEN (GF) Potatoes, Carrots, Baby Kale, Pistachio Gremolata 27

CARNE ASADA (GF) Chile Rubbed Skirt Steak, Chimichurri, Grilled Onions, Roasted Peppers, Sweet Potatoes 35

MIKE FICK *Executive Chef* | TEA CORVI *General Manager* | (GF) *Gluten-Free Friendly Upon Request* | (V) *Vegetarian Upon Request* 9.25

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or special dietary needs.

SHORT NORTH ARTS DISTRICT | 614.300.9500 | 705 N. High Street | Columbus, OH 43215 | CameronMitchell.com

So·CAL

BRUNCH

SUSHI

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DYNAMITE California Roll Topped With Tempura Rock Shrimp & Sriracha Aioli.....	21
HAWAIIAN* Ⓞ Tuna, Salmon, Yellowtail, Pineapple, Toasted Garlic Vinaigrette.....	25
VEGETABLE ✓ BBQ Eggplant, Sweet Potato, Avocado, Jalapeño, Sweet Soy.....	19
YUZU AVOCADO Crab Salad, Cucumber, Tempura Crunch.....	21
SURF & TURF* Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion.....	24

WARM PULL-APART CINNAMON ROLLS

Brown Sugar, Cream
Cheese Frosting ✓
9

STARTERS & SALADS

GUACAMOLE Ⓞ ✓ Warm Seasoned Tortilla Chips.....	14
TAQUITOS Ⓞ Chicken Tinga, Guacamole, Salsa Verde, Pico De Gallo, Cotija.....	14
WOK FRIED SHRIMP Ⓞ Snap Peas, Red Pepper, Sweet Chili Garlic Sauce.....	16
BAKED OYSTERS Ⓞ Citrus Adobo Butter, Toasted Sourdough.....	16
EDAMAME DUMPLINGS ✓ Pickled Fresno, Cilantro, Mushroom Dashi.....	16
CRISPY RICE* Ⓞ Spicy Tuna, Pickled Cucumbers, Avocado, Yuzu Soy.....	19
BRUSSELS SPROUTS Ⓞ ✓ Grapes, Walnuts, Gouda Goat Cheese, Citrus Vinaigrette.....	14
SHRIMP BISQUE California Rock Shrimp.....	10

TODAY'S OYSTERS*

6 pc... 24 Ⓞ

SHRIMP COCKTAIL

Cocktail Sauce Ⓞ 4 pc... 19

SEAFOOD PLATTER*

Shrimp, Poke, Today's Oysters,

Cocktail Sauce, Mignonette Ⓞ

Santa Barbara... 36

Laguna... 50 ~ La Jolla... 69

GREEN GODDESS SALAD Ⓞ ✓

Everything Seasoning, Gouda Goat Cheese, Pecans, Herbed Dressing..... 12

POWER GREENS Ⓞ ✓

Apple, Beets, Walnuts, Goat Cheese, Pickled Red Onion, Sherry Vinaigrette..... 13

GRAIN SALAD ✓

Farro, Quinoa, Kale, Almonds, Pears, Marinated Feta, Golden Balsamic Vinaigrette... 12

CHOPPED SALAD Ⓞ

Asparagus, Bacon, Cucumber, Egg, Blue Cheese, Cabernet Dressing..... 13

ADD TO ANY SALAD

..... Avocado Ⓞ ✓..... 5 Chicken Ⓞ..... 8 Shrimp Ⓞ..... 11 Salmon Ⓞ..... 13

HANDHELDS *Served With Choice of French Fries or Cole Slaw*

So·CAL BURGER* Ⓞ White Cheddar, Garlic Aioli, Lettuce, Tomato, Pickle, Toasted Sesame Seed Bun.....	19
CHICKEN SANDWICH Korean Fried, Cabbage Slaw, Gochujang Aioli.....	18
BARBACOA TACOS Braised Beef, Cotija, Pico De Gallo, Salsa Verde Crema.....	19
BLACK BEAN BURGER Ⓞ ✓ Pepperjack, Sweet Potatoes, Tomato, Pickled Red Onion.....	15
FISH SANDWICH Ⓞ Blackened Rockfish, Remoulade, Dill Pickle, Toasted Bun.....	21
FRENCH DIP GRILLED CHEESE Roast Beef, Caramelized Onions, Horseradish Aioli, Gouda Cheese.....	18

BOWLS

SMOKED CHICKEN HASH* Sunny Side Up Eggs, Poblanos, Oaxaca Cheese, Chorizo.....	18
CHILI PEANUT CHICKEN Ⓞ Sesame Rice, Marinated Cabbage, Pickled Cucumber, Peanut Sauce.....	21
BEEF CHOW FUN Ⓞ Wide Rice Noodles, Broccolini, Bean Sprouts, Ginger Garlic Sauce.....	24
SHRIMP PASTA Sweet Garlic Tomato Sauce, Parmesan, Calabrian Chili.....	29
HARVEST TOFU ✓ Mixed Grains, Sweet Potato, Currants, Almonds, Kale, Alfalfa Sprouts, Chimichurri.....	18

BRUNCH

BURRITO Eggs, Bacon, Peppers, Onions, Cotija, Ranchero Sauce, Chimichurri Sweet Potatoes.....	16
FRENCH TOAST Cinnamon Swirl Bread, Fried Chicken, Mixed Berry Compote, Maple Syrup.....	16
EGGS YOUR WAY* Ⓞ Two Eggs, Breakfast Potatoes, Bacon or Sausage, Choice of Toast.....	15
CRISPY ROCKFISH Yukon Potatoes, Fresno Chili, Remoulade, Black Pepper Honey.....	24
BREAKFAST CLUB* Ⓞ Fried Egg, Bacon, Ham, Avocado, Cheddar Cheese, French Fries.....	15
CHEF'S OMELETTE Ⓞ Daily Selection, Breakfast Potatoes, Choice of Toast.....	15
SEARED SALMON* Ⓞ Sesame Sticky Rice, Snap Peas, Sprouts, Mushrooms, Ginger Soy.....	28
QUICHE ✓ Spinach, Roasted Red Pepper, Tomato, Parmesan, Kale Apple Salad.....	16
CARNE ASADA Ⓞ Chile Rubbed Skirt Steak, Chimichurri, Grilled Onions, Roasted Peppers, Sweet Potatoes.....	29

MIKE FICK *Executive Chef* | TEA CORVI *General Manager* | Ⓞ *Gluten-Free Friendly Upon Request* | ✓ *Vegetarian Upon Request*

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COCKTAILS

ROSÉ ALL DAY Apple and Pear-infused Sangria, Brut Sparkling Rosé 15

..... A GLASS JUST ISN'T ENOUGH, GRAB A CARAFE 52

BOARDWALK BOURBON Buffalo Trace, Orange & Fig, Pineapple Essence 18

ESPRESSO MARTINI Espolòn Reposado, Honey, Cantera Negra Café 16

FOR THE WIN Watershed Guild Series Gin, Strawberry, Pear, Citrus 18

SPICY PINEAPPLE MARGARITA Corazón Blanco, Roasted Pineapple, Cointreau 17

LYCHEE MARTINI OYO Vodka, Hendrick's, Lychee Liqueur, St-Germain 16

BLOOD ORANGE MOJITO Bacardi Rum, Pressed Blood Orange, Muddled Mint 15

ZERO PROOF

HEMINGWAY DAIQUIRI Seedlip, Grapefruit, Stone Fruit, Fresh Lime 11

ICED SHAKEN ESPRESSO Toasted Almond Espresso, Salted Caramel Foam 9

PINEAPPLE PARADISE Muddled Cucumber, Pineapple, Fever-Tree Ginger Beer 9

BASIL FRESNO REFRESHER Lyre's Gin Alternative, Charred Jalapeño & Fresno 11

DRY TAI Pressed Juices, Giffard Orgeat and Grenadine, Vanilla 11

DRAUGHTS

SCRIMSHAW

PILSNER

German Pilsner, North Coast Brewing, CA | 4.4% 9

ROTATING CRAFT SELECTION

Columbus, OH 9

WEEKEND VIBES

IPA, Coronado Brewing, CA | 6.8% 9

BY THE GLASS

SPARKLING

6 OZ | BTL

Blanc de Blancs, Francis Ford Coppola, "Sofia," Monterey County, California	11 44
Prosecco, Giuliana, Italy	14 56
Brut Rosé, Piper Sonoma, "Select Cuvée," Sonoma County, California	16 64
Rosé, Hampton Water, Languedoc, France	18 72

WHITES

6 OZ | 9 OZ | BTL

Pinot Grigio, Villa Varda, Friuli, Friuli-Venezia Giulia, Italy	10 15 40
Pinot Gris, Chateau Ste. Michelle, Columbia Valley, Washington	12 18 48
Sauvignon Blanc, Matanzas Creek, Sonoma County, California	14 21 56
Sauvignon Blanc, Vavasour, Awatere Valley, Marlborough, New Zealand	15 22 60
Chenin Blanc/Viognier, Terra d'Oro, Clarksburg, California	11 16 44
Chardonnay, Unoaked, Carmel Road, Monterey, Certified Sustainable, California	13 19 52
Riesling, Hugel, "Classic," Alsace, France	17 25 68
Chardonnay, The Federalist, California	10 15 40
Chardonnay, Cline Cellars, "Seven Ranchlands," Sonoma County, California	14 21 56

ROSÉ

6 OZ | 9 OZ | BTL

Garnacha, Borsao, DO Campo de Borja, Spain	10 15 40
Hampton Water, Languedoc, France	17 25 68
Domaine Clarence Dillon, "Clarendelle," Bordeaux, France	14 21 56

REDS

6 OZ | 9 OZ | BTL

Pinot Noir, J Vineyards & Winery, Tri-County, California	16 24 64
Pinot Noir, Siduri, Willamette Valley, Oregon	20 30 80
Pinot Noir, Clos du Bois, North Coast, California	11 16 44
Rioja, Reserva, Campo Viejo, Spain	13 19 52
Malbec, Alamos, Mendoza, Argentina	12 18 48
Merlot, Hahn, Central Coast, California	10 15 40
Cabernet Sauvignon, Paso-D'Oro, Paso Robles, California	15 22 60
Cabernet Sauvignon, Imagery, California	12 18 48
Red, Orin Swift, "Eight Years in the Desert," California	26 39 104
Cabernet Sauvignon, Intrinsic, Columbia Valley, Washington	17 25 68

BY THE BOTTLE

SPARKLING

Brut Rosé, JCB by Jean Charles Boisset, "N° 69," Crémant de Bourgogne, Burgundy, France	64
Brut, Blanc De Noirs, Schramsberg, North Coast, California	102
Champagne, Brut, Taittinger, "La Française," Champagne, France	144

WHITES

Sauvignon Blanc, The Infamous Goose, Marlborough, New Zealand	52
Sancerre, Pascal Jolivet, Loire Valley, France	90
Pinot Gris, Sokol Blosser, "Cuvée," Dundee Hills, Oregon	39
Sauvignon Blanc, Imagery, California	46
Pinot Grigio, Terlato, Friuli Colli Orientali, Friuli, Italy	56
Riesling, Pierre Sparr, Alsace, France	37
Chablis, Louis Jadot, Burgundy, France	70
Blanc de Noir, The Prisoner Wine Co., "Blindfold," Sonoma County, California	68
Chardonnay, Wente Vineyards, "Riva Ranch," Arroyo Seco, California	54
Chardonnay, Stags' Leap Winery, Napa Valley, California	64
Chardonnay, Celani Family, Napa Valley, California	96
Chardonnay, Patz & Hall, "Dutton Ranch," Russian River Valley, California	92
Chardonnay, Post & Beam by Far Niente, Napa Valley, California	120
Chardonnay, Orin Swift, "Mannequin," California	86

REDS

Georges Dubœuf, "Flower Label," Beaujolais, France	39
Pinot Noir, La Crema, Willamette Valley, Oregon	69
Pinot Noir, Sanford, Santa Rita Hills, California	88
Pinot Noir, Gran Moraine, Yamhill Carlton District, Oregon	102
Chianti Classico, Pasqua, Riserva, Tuscany, Italy	40
Red Blend, The Prisoner Wine Co., "Saldo," Oakville, California	90
Merlot, Swanson Vineyards, Napa Valley, California	66
Red, Celani Family, "Robusto," Napa Valley, California	75
Cabernet Sauvignon, Bezel, Paso Robles, California	70
Cabernet Sauvignon, Emblem, Napa Valley, California	73
M. Chapoutier, "La Bernardine," Châteauneuf du Pape, Rhône, France	115
Cabernet Sauvignon, Stags' Leap, Napa Valley, California	120
Bodega Numanthia, "Termes," Castilla Y León, Spain	60
Cabernet Sauvignon, Cakebread Cellars, Napa Valley, California	139
Red, Celani Family, "Tenacious," Napa Valley, California	144

HAPPY HOUR

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Half Off Starters & Sushi, Specialty Cocktails &

6 oz Wines by the Glass | \$6 Well Drinks & Drafts

12.25

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COCKTAILS

ROSÉ ALL DAY Apple and Pear-infused Sangria, Brut Sparkling Rosé 15

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MIMOSA With Choice of OJ, Grapefruit, or Cranberry 11 *Upgrade to Artisanal Juice +2*

BLOODY MARY Vodka, House Bloody Mary Mix 14

BOARDWALK BOURBON Buffalo Trace, Orange & Fig, Pineapple Essence 18

ESPRESSO MARTINI Espolòn Reposado, Honey, Cantera Negra Café 16

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BASIL FRESNO REFRESHER Lyre's Gin Alternative, Charred Jalapeño & Fresno 11

DRY TAI Pressed Juices, Giffard Orgeat and Grenadine, Vanilla 11

SPRITZ FLIGHT

Aperol Spritz, Hugo Spritz,
Seasonal Selection 16

ICED SHAKEN ESPRESSO

Toasted Almond Espresso,
Salted Caramel Foam 9

MATCHA LATTE

Potion Bar Matcha
layered with Creamy
Oat Milk over ice 7

Add a Shot of Espresso +2

BY THE GLASS

SPARKLING

6 OZ | BTL

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SWEETS

12

CHOCOLATE ^{GF} ✓

Warm Brownie, Brown Sugar Ice Cream,
Dolce De Leche Ganache, Almond Crisp

OLIVE OIL CAKE ✓

Orange Creamsicle Whipped Cream,
Seasonal Oranges

COCONUT SORBET ^{GF} ✓

House Spun, Toasted Coconut

TRES LECHES ✓

Pineapple Sorbet, Rum Pineapple Sauce,
Whipped Mascarpone

BEVERAGES

ESPRESSO MARTINI

Espolòn Reposado, Honey,
Cantera Negra Café ... 16

ESPRESSO ... 5 CAPPUCINO ... 6

COFFEE ... 5.25

^{GF} *Gluten-Free Friendly Upon Request*

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