

RAW BAR

FRESH RAW OYSTERS
see daily rotating list

WINSOR SPICED SHRIMP
3 Jumbo Shrimp, Old Winsor Spice Mix,
cocktail sauce, lemon
\$15

COBIA TARTARE
(Open Blue Sea Farms - Panama)
avocado, pickled fresno chile,
red onion, lime, tangerine, crackers
\$18

SALMON CRUDO
(Wester Ross Salmon - Ullapool Scotland)
grapefruit, pickled Fresno chiles,
hijiki, mint, lemon
\$19

HIRAMASA CRUDO
(Port Lincoln - South Australia)
kohlrabi, salsa verde
\$19

TUNA CRUDO
marinated mushroom, scallion,
sunflower seed, lemon vinegar
\$18

ICO HOUSE-PACKED CAVIAR SERVICE
hashbrown, sour cream, chive,
shallot, hard boiled egg

The Fishery, White Sturgeon
(California) 30g \$85

Panchenko, Osetra Sturgeon
(Tbilisi, Georgia) 30g \$105

*Eating raw or undercooked shellfish can increase
your risk of foodborne illness and lead to serious
illness or death.
Worth it.

SNACKS

CLAM CHOWDER
celery root, bacon cream,
oyster crackers
Mug \$9 Bowl \$12

GRILLED PEACH TOAST
burrata, prosciutto, salsa verde,
saba, basil, sourdough
\$17

BAJA FISH TACOS
three tacos, tempura fried cobia,
corn tortilla, chipotle aioli,
slaw, salsa asada
\$17

CRISPY BROCCOLI
spiced honey, yogurt, mint
\$15

FRIES
ketchup & aioli
\$6

SALADS

TOMATO & WATERMELON SALAD
heirloom tomato, whipped goat cheese,
sherry vinaigrette, mint
\$15

QUEEN CAESAR
little gem lettuce, parmesan,
watermelon radish, caesar dressing
\$14

KALE SALAD
baby kale, grilled broccoli, nori,
almond, crispy quinoa, red onion,
avocado, lemon buttermilk dressing
\$16

WINSOR SALAD
red leaf lettuce, fennel,
avocado, red onion, croutons,
green goddess ranch
\$16

ADD ON: WINSOR SHRIMP \$15 |
HANGER STEAK \$21 | SEARED SALMON \$17
CHICKEN BREAST \$7 | ICO TINNED TUNA \$18

SANDWICHES

SERVED WITH FRIES, CHIPS,
OR ARUGULA SALAD

WINSOR BURGER
two smash patties, American cheese,
caramelized onion, shrettuce,
McWinsor sauce, english muffin
\$19

AVOCADO SANDWICH
smoked cheddar, pepperonata,
frisée, carrot, cucumber, sourdough
\$16

SHRIMP PO BOY
fried shrimp, remoulade,
bread & butter pickles,
butter lettuce, hoagie roll
\$22

SMOKED TURKEY SANDWICH
avocado, arugula, cucumber,
sharp cheddar, pickled chili,
seaweed aioli, sourdough
\$16

CRAB CAKE SANDWICH
tartar, cucumber, dill, arugula,
lemon, english muffin
\$25



LET'S GRAB LUNCH

We apply a 8% Heart of House Administrative fee.

This Administrative fee is not a gratuity, tip or service charge. We use this fee to supplement the wages of our back of house employees who legally cannot be included in the tip pool, including employees shucking oysters, and supporting all elements of Winsor House food prep. Would you like to opt out of this fee? We can remove it from your check if you prefer.

THE
Winsor House
1803

COCKTAILS

\$13

XANADU

vodka, elderflower, citrus, soda

LUCHA LIBRE

tequila, agave, lime, orange blossom

SMASHING PEARS

gin, apple brandy, spiced pear, lemon

DIVISION BELL

mezcal, aperol, maraschino, lime

CUT & DRY

planteray cut & dry coconut rum, lime

SANCHO'S FIZZ

mezcal, campari, grapefruit, lime

SANDBOX

coconut rum, lime, pineapple, ginger

MAN WITH NO NAME

tequila, mezcal, agave, peychaud, angustora

TOMMY NOBLE

gin, pimm's, lemon, angostura

DÈNYES MO

barbacourt 3 star rum, green chartreuse,
maraschino, lime

PRINCE ROYAL

bourbon, meletti, averna, aperol

RUM OLD FASHIONED

barrel aged blend of rums, bitters, citrus

SPRITZ SEASON

HUGO SPRITZ

cava, elderflower

TOASTED COCONUT APEROL SPRITZ

cava, toasted coconut Aperol

MEYER LEMON SPRITZ

cava, Meyer lemon, orange bitters

BEER

**** SEE OUR DAILY DRAFT LIST ON
THE BACK OF YOUR OYSTER MENU! ****

MODELO Especial 6

PACIFICO Cerveza 6

STELLWAGEN Lost Boys Lager 8

STORMALONG Farmstand Cider 9

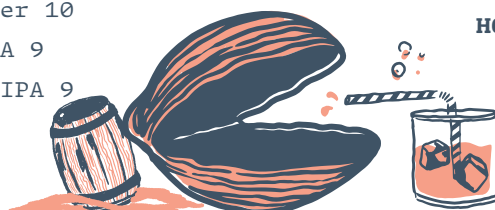
STORMALONG Legendary Dry Cider 10

ISASTEGI Sagardo Natural Cider 10

MEDUSA Laser Cat Imperial IPA 9

MIGHTY SQUIRREL Cloud Candy IPA 9

UNTOLD Fish Story IPA 9



THE
Winner House
1803

BY THE GLASS

BUBBLES

CANEVA DA NANI COL FONDO PROSECCO

Piedmont, IT...14

GASPARD BULLES SPARKLING ROSE

Loire Valley, FR...15

SHERRY

VALDESPINO FINO INOCENTE SINGLE VINEYARDS

Jerez, ES...10

CALLEJUELA BLANQUITO MANZANILLA PASADA

Jerez, ES...15

WHITE

FOLK MACHINE WHITE LIGHT 2024

Mendocino, CA...15

VIDAL + VIDAL VERDEJO 2022

La Seca, ES...15

LAND OF SAINTS CHARDONNAY 2022

Santa Barbara, CA...14

ORANGE

HEINRICH NAKED ORANGE

Burgenland, AT...14

ROSÉ

CHÂTEAU DE ROQUEFORT CORAIL 2024

Provence, FR...15

RED

MARGINS NEUTRAL OAK HOTEL 2024

Santa Cruz, CA...14

REUNION MALBEC 2023

Mendoza, AR...14

GAIL WINES DORIS CABERNET SAUVIGNON 2022

Sonoma County, CA...16



ASK ABOUT OUR SPECIAL SAUCE!

While Supplies Last

SPIRIT-LESS

MURI "PASSING CLOUDS" SPARKLING N/A WINE 16

ATHLETIC MEXICAN COPPER ALE 7

ATHLETIC RUN WILD IPA 7

GUINNESS N/A 8

BLUEBERRY MINT SODA 4

HOMEMADE LIMEADE 4

ROOT BEER 4

GINGER BEER 4