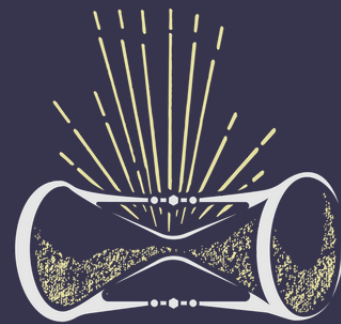


SHAREABLE

Grilled Sourdough, Olive Oil, Balsamic, Butter - 8

Oysters | Full Dozen - 44 | Half Dozen - 25 | Single 4.50

Ask about Happy Hour Oysters & Sourdough 5-6pm



LIGHT

Tomato Consomme Soup - Vegan Haloumi, Balsamic Caviar - 16

Purple Cabbage Salad - Sesame Dressing Ice Cream, Parmesan Eggplant Fritter - 17

Agnolotti Pasta - Butternut Squash, Thai Style Aglio e Olio, Whipped Honey & Goat Cheese- 19

ENTREE

Picanha Steak - Smoked Butter Cous-Cous, Szechuan Foam, Pearl Onion, Waggu Toffee - 44

Marinated Lamb Round - Fall Spice Glazed Carrot, Mint Pea Puree, Ube Crisps - 46

Tempura Chicken - Pineapple-Black Garlic Curry, Sweet Potato, Cilantro, Peanut - 37

Market Fish - Hoja Santa, Mole Verde - 36

DESSERT

Bourbon Peach Cobbler, mascarpone, Brown Butter, Spiced Almond Brittle, Ginger Bread Crumb - 14

Cheesus, pink peppercorn & hot honey ricotta foam, hazelnut meringue, parmesan crisps, pickled grape jam, fried fig - 14

Honey Chocolate Cremeaux, Saffron-Plantain Pudding, Lime, Spiced Cookie - 14

Dessert Flight - Try all three desserts - 32 * Add a dessert wine pairing flight - 25

Five-Course Tasting Menu

79 / person, Full Table Participation Required

Please inform us of any allergies/dietary restrictions

Curated Wine Paring - 50

**upgrades available upon request*

Parties of 6 or more are subject to a 20% gratuity



**Consuming Raw or undercooked meats,
seafood, poultry, or eggs may increase risk
of foodborne illness*

WINE

BY THE GLASS

SPARKLING/ROSÉ

Prosecco, Italy, “Proggio” 12 | 40
Brut Rose, South Africa, “Tradition” 20 | 80
Rose, Grand Valley Colorado, “Carboy” 14 | 56
Orange Blend, Germany, “Glou Glou” 15 | 56

WHITE

Chardonnay, South Africa, “Madeliene” 11 | 40
Sauvignon Blanc, Colorado, “Desert Bloom” 15 | 60
Chenin Blanc, South Africa, “Villiera” 11 | 40
Riseling, Germany, “Korrell Kabinett” 14 | 56

RED

Cab Sauv, Paso Robles, California, “Derby” 22 | 88
Cab Franc, Paso Robles, California, “Derby” 22 | 88
Red Blend, Napa Valley, “Submission” 17 | 72
Syrah, LODI California, “Farrah Syrah” 18 | 75
Rioja, Spain, “Senorio De Pecina” 15 | 56
Barbera, Italy, “Poggio Terra” 17 | 85

DESSERT WINE

Straw Wine, Chenin Blanc, South Africa, “Rigel” 19 | 76
Sweet Muscat, Malaga, “Jorge Ordanez” 16 | 62

WINES

BY THE BOTTLE

SPARKLING / ROSÉ

Spumante, Italy, "Ferrando"	72
Sparkling Rose Wine, France, "Les Foux"	65

WHITE

Zibbibo, Sicily, Italy, "Zibibbo in Pithos"	75
Riesling, Mosel, Germany, "C.H. Berres"	90

RED

Zinfandel, Sonoma County, CA, "Bedrock"	75
Old Vine Zinfandel, Napa Valley, "Seghesio"	80
Barbera D'asti, Italy, "La Salita"	75
Grenache/Syrah, Rhone Valley, France	90
Cuvee Syrah, California, "Pax"	100
Merlot/Cab Blend, France, "Grand Chemin"	125

COCKTAILS



APERITIVO/SPRITZ

French 75	15
Txurrut Negroni	16
Rose 75	16

TEQUILA AND RUM

Margarita	13
Paloma	13
Mojito	13
Daiquiri*	13

WHISKEY

Old Fashioned	15
Manhattan	15
Whiskey Smash	14
Sazerac	15

GIN AND VODKA

Martini	13 / 16
Bees Knees	13
Aviation	14
Grey Ghost	15

*contains peppercorn

AFTER HOURS

Prieto y Prieta Whiskey	15
Espresso Martini	15
Shots for the Team?	20

NON-ALCOHOLIC

Pomegranate Mint Fizz	8
Sodas	
Pepsi, Root beer, Sprite,	
Diet Pepsi, Ginger Beer	