

SHAREABLE



Happy Hour Oysters (5pm-6pm) - 2.50 - ea / 1/2 Dozen 15 / Full Dozen 26

Grilled Sourdough, Olive Oil, Balsamic, Butter - 7

Daily Selection of Oysters* - 4 each / 6 for 22 / Full Dozen for 38
Bottle of white with a Full Dozen - 25

LIGHT

Moroccan Lentil Bisque, Tumeric, Fried Chickpea, Tomato and Mint Shalada - 12

House Ravioli, Duxelles, Shallot Jam, Mushroom Consome - 18

Salad - Farro, Local Greens, Apple, Verbena, Black Cumin, Gruyere, - 12

ENTREE

Verlasso Salmon, Cumin Fresno 'Zoodle,' Za'atar Carrot, Pesto, Pickled Grape - 32

Beef Ribeye, Smoked Beet, Brown Butter, Sage Aioli, Ginger - 45

Pork Belly, Fennel, Apple, Sweet Potato, Bok Choy, Szchuan - 32

Duck - Breast and Sausage, Eggplant Fritter, Korma, Cilantro Cream - 38

DESSERT

Pastel de Elote , Passion Fruit, Cotija, Tajín Pecans, Lime - 12

Flourless Chocolate Cake, White Chocolate, Coconut, Strawberry - 12

Summer Berries and Cream, Caramel, Basil - 12

Dessert Flight - Try all three desserts - 28

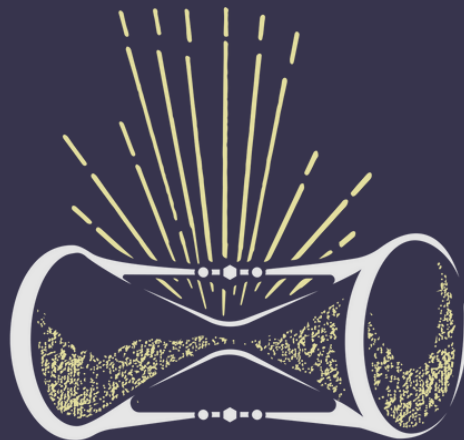
Add a dessert wine pairing flight - 25

Five-Course Tasting Menu

69 / person, Full Table Participation Required

Please inform us of any allergies/dietary restrictions

Curated Wine Paring - 45



WINE

BY THE GLASS

SPARKLING/ROSÉ

- Cava, *Penedés, Spain*, “Valor” 14 | 52
- Brut Sauvignon Blanc, *Constantia, South Africa*, “Steenberg” 14 | 52
- Crémant de Bourgogne Brut Rosé, *Burgundy, France*, “Moillard” 14 | 52
- Central Italy Rosé, *Toscana*, “Dogajolo” 14 | 56

WHITE

- Furmint, *Tokaji, Hungary*, “Disnoko” 14 | 52
- Txakoli, *Spain*, “Balea” 13 | 52
- Sauvignon Blanc, *Marlborough, New Zealand*, “Southern Lines” 10 | 35
- Riesling, *Mosel, Germany*, “Dr. Hermann” 12 | 44
- Chardonnay, *Washington, USA*, Latta “Kind Stranger” 13 | 49
- Chenin Blanc Orange Wine, *Swartland, South Africa*, “Orange Is” 18 | 72
- Moscato, *Rogue Valley, Oregon*, “Foris Vineyards” 12 | 40

RED

- Sangiovese, *Chianti, Italy*, “Grati” 10 | 32
- Cinsault, *Swartland, South Africa*, “Lubanzi” 15 | 48
- LaCrima Di Morro D’Alba, *Marche, Italy*, “LaCrima” 16 | 52
- Bordeaux, *Sainte-Croix-du-Mont Bordeaux, France*, “Château La Rame” 16 | 60
- ~~Cabernet Sauvignon, *Stellenbosch, South Africa*, “Aslina” 19 | 84~~
- Zinfandel, *Paso Robles, CA*, Opolo “Mountain Zinfandel” 16 | 62

DESSERT WINES

- Ruby Port, *Douro, Portugal*, “Taylor Fladgate First Estate” 12
- 20-Year Tawny Port, *Douro Valley, Portugal*, Warre's “Otima” 17
- Sauternes, *Bordeaux, France*, “Château de Laribotte” 13
- Moscatel Dulce, *Málaga, Spain*, “Jorge Ordonez” 13

WHITE BY THE BOTTLE

WHITE

Chenin Blanc Orange Wine, <i>Swartland, South Africa</i> , "Orange Is"	72
Riesling, <i>Nahe, Germany</i> , Schlossgut Diel Kabinett 2020	64
Riesling, <i>Mosel, Germany</i> , Max Ferdinand Richter "Zeppelin" 2021	56
Gewürztraminer, <i>Pfalz, Germany</i> , P.J. Valckenberg 2018	49
Chardonnay, <i>Stellenbosch, South Africa</i> , Capensis "Silene" 2019	83
Chardonnay, <i>Elgin, South Africa</i> , "Neil Ellis" 2020	42
Roussanne, <i>Royal Slope, Washington</i> , Latta "Lawrence Vineyard" 2018	78

RED WINE

BY THE BOTTLE

Pinot Noir, <i>Côtes d'Auxerre, Burgundy, France</i> , Domaine d'Édouard "Les Collines de Vaux" 2020	84
Pinot Noir, <i>Santa Cruz Mountains, CA</i> , Rhys, Alpine Vineyard 2019	235
Carignan, <i>Valle de Guadalupe, Mexico</i> , "JC Bravo" 2017	90
Cinsault/Counoise, <i>Sierra Foothills, CA</i> , "Quail Run"	76
Syrah Blend, <i>Santa Lucia Highlands, CA</i> , Morgan "G17" 2021	58
Cabernet Sauvignon, <i>Stellenbosch, South Africa</i>, "Aslina"	84
Cabernet Franc, <i>Chinon, France</i>, Domaine Baudry-Dutour "Amaranthe" 2020	64
Tempranillo, <i>Castilla y León, Spain</i> , Tridente "Rejón" 2018	96
Super Tuscan, <i>Petra, Italy</i> , "Zingari"	54
Zinfandel, <i>Paso Robles, CA</i> , Opolo "Mountain Zinfandel" 2021	62

COCKTAILS



APERITIVO/SPRITZ

TEQUILA AND RUM

Aperol Spritz	12
Negroni	12
The Jasmine	13
Paper Plane	16
Rose 75	13
Death in the Afternoon	13

Margarita	12
Paloma	12
Mojito	12
Daiquiri* *contains nuts	12

COCKTAIL SPECIALS

WHISKEY

GIN AND VODKA

Old Fashioned	14
Manhattan	14
Sazerac	14
Whiskey Smash	12
Sidecar	13

Martini	12 well/15 top
Bees Knees	12
Aviation	13
Martinez	15

AFTER HOURS

NON-ALCOHOLIC

Borghetti Espresso Martini	15
Fernet	10
Glengarry's 12 yr Scotch	16

Pomegranate Mint Fizz	8
'Aperol' Honey Spritz	11
*contains caffeine and bitters	

Enjoy your experience tonight?

Treat our team to a round! 20