



## Evening

**PICKLED POTATOES** • 15

Crème Fraîche, Onion

**CELERY SALAD** • 16

Walnut, Date, Pecorino, Olive Oil

**BAKED TOMINO CHEESE** • 15

Grilled Sourdough, Hot Honey, Pomegranate, Pecan

**BLISTERED SHISHITOS** • 14

Maldon Sea Salt, Lemon, Chipotle-Lime Yogurt

**TWO FORKS FARM TOMATO TOAST** • 17

Farm Cheese, Mint, Basil

**KALE SALAD** • 18

Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

\*Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5

**CAESAR SALAD** • 21

Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

\*Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5

**WHIPPED BUTTERMILK RICOTTA** • 16

Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

**GIOIA BURRATA "DONUTS"** • 19

San Daniele Prosciutto, Girl & Dug Tomato, Basil, Tomato Fondue

**SKYE OCEAN TROUT CEVICHE** • 22

Cucumber, Avocado, Onion, Cilantro, Shrimp Chips, Peruvian Chili

**SNAP PEA SALAD** • 15

Taj Farm Goat Cheese, Red Onion, Almond, Mint, Grilled Lemon Vinaigrette

**ROASTED BABY CARROTS** • 16

Piquillo Pepper, Peanut, Feta, Mint, Pomegranate

**DUCK MEATBALL** • 20

San Marzano Tomato, Grits

**BRAISED BEEF RIOJA** • 25

Pearl Onion, Chive, Chervil, Potato Purée

**CAVATELLI** • 27

Kale, Bread Crumbs, White Sausage Ragù

**RICOTTA AGNOLOTTI** • 29

Parmigiano-Reggiano, Basil, Tomato

**GRILLED SPANISH OCTOPUS** • 24

Crispy Potato, Tomato, Cucumber, Aioli, Calabrian Chili

**SEARED BRISTOL SCALLOPS** • 46

Melted Leeks, Potato, Spinach, Trout Roe, Beurre Blanc

**SEARED WILD ISLE SALMON** • 36

Avocado, Cherry Tomato, Tahini, Castelvetrano Olive & Calabrian Chili Tapenade

**GRILLED BARRAMUNDI** • 36

Grilled Onions, Yogurt, Herbs, Moroccan Spice

**ROASTED MARY'S CHICKEN** • 34

Black Urfa Chile, Scintilla Farms Greens, Pickled Red Onions, Yogurt

**GRILLED AUSTRALIAN LAMB CHOPS** • 26

Crushed Potato, Scallion, Roasted Carrots, Brussels, Peruvian Sauce

**GRILLED PORK CHOP** • 34

"Beans & Greens" Moroccan Spice, Yogurt

**ROASTED 24OZ RIBEYE** • 75

Fried Pickled Onion, Sauteed Mushrooms, Sauce Au Poivre

**EXTRAS**

Chicken • 8.5 | Shrimp • 9.5 | Avocado • 5  
Crouton • 5 | Robuchon Potato Purée • 10

## Dessert

**BUTTERSCOTCH PUDDING** • 12

Caramel, Crème Fraîche, Maldon Sea Salt

**CHEESE COURSE** • 18

Humboldt Fog, Blue Cheese, Honey Comb, Berry Jam, French Toast, Walnuts

**CHOCOLATE CAKE** • 13

Chocolate Galette, Oreo McFlurry

**STRAWBERRY FIELDS** • 15

JR Organics Farms Strawberry Sorbet, Pistachio, Basil, Pastry Flake, Mascarpone



\* Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Cocktails

## Refreshing

### MOONLIGHT MARGARITA • 22

Gran Centenario Reposado, Cointreau, Lacto-Strawberry, Lime, Yuzu Foam, Li Hing

### THE WAVERLY • 19

Renaissance Gin, Clarified Blueberry Milk, Cardamom, Lemon

### BODEGA BOY • 19

Mezcal, Toasted Rice Coconut, Lime, Mango

### SEND NOODS • 19

Gin, Shochu, Buckwheat, Saffron, Lemon, Cucumber, Sesame

### HONEY BUNNY • 22

Condesa Clasica Gin, Carrot Eau de Vie, Dolin Blanc, Orange Blossom, Caraway, Honey, Lemon

### AMBER AFTERNOON • 19

Bourbon, English Breakfast, Italicus, Honey, Lemon, Grapefruit

### HERB YOUR ENTHUSIASM • 19

Gin, Fino, Basil Eau De Vie, Ginger, Pineapple, Lemon, Soda

### LOST IN TRANSLATION • 19

Gin, Aquavit, Alpe Genepey, Snap Pea, Lime, Wasabi

### GREEN LOTUS • 19

Vodka, Lemongrass Shochu, Tomato Water, Yuzu, Lemon, Firewater Bitters, Black Pepper

### DARK HORSE • 20

Real del Valle Blanco Tequila, Lo-Fi Dry Vermouth, Aloe, Smoked Salt Orgeat, Lime, Cucumber, Activated Charcoal

### TOKIDOKI HIGHBALL • 21

Suntory Toki Whisky, Pickled Plum, Lemon, Soda

### TOURIST TRAP • 19

Vodka, Abstinthe, Coconut, Golden Lentil, Za'tar, Lemon

## Direct

### KONA OLD FASHIONED • 20

Bourbon, Trader Vic's Macadamia Nut, Mole Bitters

### OAXACAN THE LINE • 20

Pandan Mezcal, Blanco Tequila, Coconut, Oolong Demerara

# Beer

## DRAFT

PAULANER PILSNER • 9

CALIDAD MEXICAN LAGER • 9

BEACH BUM BLONDE • 9

LEFT HAND MILK STOUT • 9

HARLAND WEST COAST IPA • 10

HARLAND HAZY IPA • 10

## BOTTLE / CAN

HARLAND LILIKOI YUZU SOUR • 9

DONNA'S PICKLE BEER • 6

MONTUCKY COLD SNACK • 7

HIGH NOON VARIETY • 7

JUNESHINE KOMBUCHA • 7

STIEGL RADLER • 9

ATHLETIC BREWING N/A VARIETY • 6

# Wine

## SPARKLING

Prosecco, Cantina De Pra, Veneto, Italy, NV

Cava Brut, 'Blanc De Blancs', Anna Codorniu, Spain, NV

Cremant De Bourgogne Rose, Cote d'Or, France NV

BTG BTB

16 -

16 63

17 67

## WHITE

Pinot Grigio, Massican, Napa Valley, CA, 2024

Gruner Vetliner, KirchPoint, Wachau, Austria, 2024

Sauvignon Blanc, Clos Henri, Marlborough, NZ, 2025

Chardonnay, Outerbound, Sonoma Coast, CA 2022

17 67

18 71

17 67

18 71

## ROSÉ & ORANGE\*

Grenache Blend, Famille Perrin, Cote Du Rhone, France, 2023

\*Riesling Blend, Jumbo Time, Sonoma, CA, 2024

17 --

17 67

## RED

Pinot Noir, Land of Saints, Santa Barbara, CA, 2023

Gamay Beaujolais, Jean-Marc Burgaud, FR 2023

Malbec Clasico, Altos Las Hormigas, Mendoza, 2022

Cabernet Sauvignon, Luuma, Calistoga, Napa Valley, CA 2023

Grenache/Syrah/Carignan, Tapares, Cotes Du Rhone, FR, 2023

17 67

17 67

17 67

18 71

17 67

## RESERVE

Chardonnay, Kistler, Sonoma, CA, 2023

Pinot Noir, Domaine Drouhin, Willamette Valley, OR, 2023

Cabernet Sauvignon, Opus One 'Overture,' Napa Valley, CA 2022

47 189

42 168

58 352

## DESSERT

Tawny Port, 20 year, Taylor Fladgate

Sauternes, Cateau Laribotte, Gironde, France, 2018

17 --

15 60

# Non-Alcoholic

Coffee • 3.5

Cold Brew • 5

Iced Rosemary Matcha • 6.5

Espresso • 4

Latte • 6

Chai • 5

Cappuccino • 6

Hot Chocolate • 5

Hot Tea • 4

Milk Options: Organic Whole

Milk, Oat Milk, Almond Milk

Bottled Sparkling Water • 5/10

Bottled Water • 10

Mela Watermelon • 8

Coke • 3.5

Diet Coke • 3.5

Sprite • 3.5

Rootbeer • 3.5

Lemonade • 4.5

Ice Tea • 4

Red Bull Assorted Flavors • 8

# Wellness

## QUICK FIX • 8

Turmeric, Red Beets, Celery, Pineapple, Lemon, Pink & Black Peppercorn

## SPA DAY ELIXIR • 12

Ashwagandha Tea, Kiwi, Ginger, Cucumber, Lemon, Cherry Blossom Tonic

## APLOS UME SPRITZ • 12

Ume plum, Grapefruit, Sea Buckthorn, Lion's Mane, L-theanine, Magnesium, Dandelion Root, Lime,

Sweet Basil



A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP DEFRAY THE RISING LABOR AND HEALTHCARE COSTS.

A SUGGESTED 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE.

IF YOU WOULD LIKE THIS MODIFIED, PLEASE NOTIFY YOUR SERVER.