

# Evening

**JAPANESE RIVER CRAB** • 5/ea  
Avocado, Butter Lettuce, Red Onion, Radish,  
Serrano Vinaigrette

**PICKLED POTATOES** • 13  
Crème Fraîche, Onion

**BLISTERED SHISHITO PEPPERS** • 9  
Hazelnuts, Parsley, Bagna Cauda

**ROASTED BABY CARROTS** • 14  
Avocado, Cumin, Pea Tendrils,  
Sunflower Shoots, Humboldt Fog Cheese

**KALE SALAD** • 15  
Parmesan, Almonds, Golden Raisins,  
Fuji Apple, Lemon-Pepper  
**\*Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

**CAESAR SALAD** • 15  
Romaine, Girl & Dug Kale, Croutons,  
Parmigiano-Reggiano, Caesar Dressing  
**\*Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

**BELGIAN ENDIVE SALAD** • 15  
Walnut Granola, Gouda, Pecorino, Orange  
**\*Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

**GRILLED GIRL AND DUG SQUASHINI** • 14  
Squash Blossom, Feta, Heirloom Tomato,  
Harissa Verde

**BROWN BUTTER SEARED SCALLOPS** • 19  
Cara Cara Orange, Chive, Shaved Crouton,  
Lemon

**BIG-EYE TUNA TARTAR** • 17  
Avocado, Chive, Capers, Shallot

**GIOIA BURRATA "DONUTS"** • 15  
San Daniele Prosciutto, Basil, Tomato Fondue

**BIG-EYE TUNA TART** • 17  
Red Onion, Truffle Oil, Shiso

**HAMACHI CEVICHE** • 21  
Cucumber, Avocado, Onion, Shrimp Chips,  
Cilantro, Peruvian Chile

**SALMON AUTUMN BOWL** • 19  
Rice, Brussels, Wild Mushroom, Spinach,  
Pearl Onion, Squash, Lemon

**PAN ROASTED MONKFISH** • 18  
Swiss Chard, Wild Mushroom, Prosciutto Broth

**GRILLED SELVA SHRIMP** • 19  
Crispy Potato, Cucumber, Tomato,  
Chimichurri, Aioli

**SONOMA LAMB BELLY "PASTRAMI"** • 17  
Charred Onion, Weiser Farms Potatoes,  
Cilantro Salsa

**DUCK MEATBALL** • 16  
San Marzano Tomato, Grits

**PIG MAC BAO** • 15  
Pork Belly, Pickle, Lettuce, Cheese, Onion, Special Sauce

**SEABASS "EN PAPILOTTE"** • 39  
Carolina Gold Rice, Wild Mushroom, Spinach,  
Tomato Confit, Lemon

**ROASTED PORK SHOULDER** • 32  
"Lettuce Wraps," Avocado, Onion, Serrano, Radish,  
Salsa Verde

**MAINE DIVER SCALLOPS** • 39  
Cauliflower, Chanterelles, Carolina Gold Rice,  
Parsnip, Capers-Raisin

**GRILLED PORK CHOP** • 30  
Crushed Potato, Scallion, Roasted Carrots, Brussels,  
Peruvian Sauce

**ROASTED MARY'S CHICKEN** • 32  
Black Urfa Chile, Couscous, Almonds, Golden  
Raisins, Pickled Red Onions, Yogurt

**40oz MEYERS RANCH BONE-IN RIBEYE** • 95  
Potato Puree, Crispy Fried Onion, Fall Vegetables,  
KEX A1  
*(please allow 60 minutes)*

## EXTRAS

Chicken • 6 | Shrimp • 8 | Avocado • 5

# Dessert

**BUTTERSCOTCH PUDDING** • 10  
Caramel, Crème Fraîche, Maldon Sea Salt

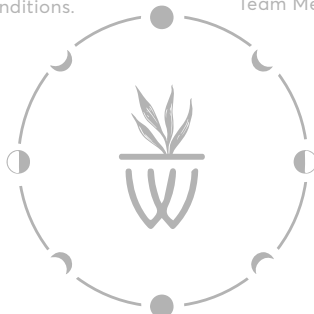
**CHEESE COURSE** • 15  
Humboldt Fog, Blue, Honey Comb,  
Fig Jam, French Toast, Walnuts

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.

**CHOCOLATE CAKE** • 12  
Chocolate Galette, Oreo McFlurry

**REESES SUNDAE** • 10  
Chocolate Gelato, Peanut Butter Mousse

**A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS** to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.



# Cocktails

## KINGSTON COLD BREW • 15

Jamaican Rum, Caffe Lolita, Cold Brew, Xocolotl Mole Bitters

## CARDIFF COURAGE JULEP • 15

Apple Brandy, Malted Gin, Mint, Cane

## TREE CREEPER • 14

Amontillado Sherry, Caribbean Pineapple, Campari, Banana, Cinnamon, Lime

## DAILY FIX • 15

Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

## 7TH NOTE OLD FASHIONED • 16

Bourbon, Amaro Montenegro, Black Walnut Bitters, Orange Zest

## COUNTRY SQUIRE • 16

Rye, Cinnamon-Orange Tea Vermouth, Blood Orange Amaro

## CHACA-CHACA • 15

Tequila, Strawberry Aperol, Salted Orgeat, Lemon

## BEACH PLUM BERRY • 16

Tito's Vodka, Peche de Vigne, Lime Acid, Plum Soda

## FLORA 75 • 17

Pisco, Botanical Rose' Vermouth, Pomegranate, Lemon, Champagne

## RING BEARER • 15

Gin, House Falernum, Guava, Almond, Lemon

## BIRD IN THE MINT • 16

Scotch, Nepeta, Ginger, Lemon, Absinthe, Mint

## BODEGA BOY • 15

Mezcal, Toasted Rice, Coconut, Lime, Mango

## BAR MANAGERS

ERIC JOHNSON & LEIGH LACAP

## A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS

to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members

# Winelist

## SPARKLING WINE

Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft) 12 -

## WHITE WINE

Chardonnay, Pence, Santa Rita Hills, CA, 2018 14 54

White Blend, Monte Rio 'Skull White Wine' CA, 2020 14 54

Sauvignon Blanc, Henri Bourgeois, Sancerre, France, 2019 17 65

## ROSÉ & ORANGE\*

Grenache Blend, Tablas Creek, Paso Robles, CA, 2018 (Draft) 14 -

Ribolla Gialla\*, Nue Wilde, Clements Hills, CA, 2019 15 58

## RED WINE

Pinot Noir, Land of Saints, San Luis Obispo, CA, 2020 13 50

Malbec, Riccitelli 'Hey Malbec'. Mendoza, Argentina, 2019 13 50

Cabernet Sauvignon, Daou, Paso Robles, CA 2018 17 58

# Non-Alcoholic

Coffee • 3.5

Espresso • 4

Cold Brew • 5

Iced Rosemary Matcha • 5

Chai • 5

Latte • 5

Cappuccino • 4.5

Cold Brew • 5

Hot Chocolate • 4.

Hot Tea • 4

Milk Options:

Organic Whole Milk, Oat Milk,

Almond Milk

Ollipop • 5.5

Bottled Sparkling Water • 5

Bottled Water • 5

Virgin Cocktail • 7

Coke • 3.5

Diet Coke • 3.5

Sprite • 3.5

Rootbeer • 3.5

Lemonade • 4.5

Ice Tea • 4

# Beer

## DRAFT

CALIDAD MEX LAGER • 8

SCRIMSHAW PILS • 8

SOCIETE COACHMAN IPA • 8

HARLAND IPA • 9

OMMEGANG ROSETTA SOUR • 9

CALI CREAMIN' • 9

## BOTTLE / CAN

MONTUCKY COLD SNACK • 6

STIEGL RADLER • 8.5

LOVERBOY WHITE PEACH  
TEA SELTZER • 8

TOLAGO GINGER PEAR  
SELTZER • 7

