



Daytime 11am-3pm

FUNFETTI PANCAKES • 12

Vanilla Icing, Vermont Maple Syrup

YOGURT AND FRUIT BOWL • 12

Granola, Seasonal Fruit, Mint, Blueberry Syrup

AVOCADO TOAST • 15

Crushed Avocado, Frisée, Arugula, Salsa Verde

***Add Gioia Burrata** • 4

FARM EGG BENEDICT • 17

Grilled Sourdough, Bacon, Tomato, Hollandaise

BREAKFAST RICE BOWL • 17

Avocado, Kale, Scrambled Egg, Crispy Yams, Broccoli, Curry Aioli

TURKISH POACHED EGGS • 16

Avocado, Grilled Sourdough, Cucumber, Mint, Yogurt, Aleppo

CAESAR SALAD • 18

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

***Add: Grilled Chicken** • 8 | **Grilled Shrimp** • 9

KALE SALAD • 16

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

***Add: Grilled Chicken** • 8 | **Grilled Shrimp** • 9

CRISPY CAULIFLOWER • 16

Rancho Gordo Chickpea Hummus, Parsley, Cilantro, Feta

PICKLED POTATOES • 13

Crème Fraîche, Onion

GRILLED ASPARAGUS SALAD • 16

Little Gem Lettuce, Radish, Pea Tendrils, Sauce Gribiche

HALLOUMI "FRIES" • 13

Panko Breaded Halloumi, Mint, Labne, Harissa

HAMACHI CEVICHE • 21

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

PORK SHOULDER RICE BOWL • 17

Little Gem Lettuce, Cabbage, Onion, Radish, Cilantro, Serrano, Salsa Verde

GRILLED SELVA SHRIMP • 19

Crispy Potato, Cucumber, Tomato, Chimichurri, Aioli

CHICK FILET SANDWICH • 18

Tomato, Lettuce, Honey Mustard BBQ, Fries

DOUBLE DOUBLE • 18

Two Beef Patties, Cheddar, Arugula, Tomato Confit, Caramelized Onion, Fries

GRILLED MARY'S CHICKEN • 30

Black Urfa Chile, Baby Lettuces, Feta, Za'atar, Pickled Red Onion, Yogurt

SEARED WILD ISLE SALMON • 34

Avocado, Cucumber, Tomato, Dill, Buttermilk Vinaigrette

GRILLED PRIME HANGER STEAK • 36

Crispy Potato, Grilled Onion, Herbs, Moroccan Spiced Yogurt

SIDES

Grilled Sourdough • 3 | Avocado • 5 | Chicken • 8
Shrimp • 9 | Bacon • 5 | Seasonal Fruit • 7 | Fries • 6

Dessert

BUTTERSCOTCH PUDDING • 12

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 17

Humboldt Fog, Blue, Honey Comb, Quince Marmalade, 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.

A 5% 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.

A SUGGESTED 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE. IF YOU WOULD LIKE THIS MODIFIED, PLEASE NOTIFY YOUR SERVER.



Cocktails

ELDERFLOWER G&T • 16

Gin No. 3, Elderflower, Citric Acid, Yuzu Tonic, Cucumber

HORCHATA COLD BREW • 16

Horchata Vodka, Coffee Liqueur, Cold Brew, Mole' Bitters

STRAWBERRY RHUBARB SPRITZ • 15

Strawberry Infused Aperol, Rhubarb, Bubbles, Champagne Acid

KONA OLD FASHIONED • 19

Old Forester Bourbon, Macadamia Nut, Mole Bitters, Large Sexy Cube

BEACH PLUM BERRY • 16

Tito's Vodka, Passionfruit, Lime Acid, Plum Soda

DAILY FIX • 15

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

DARK HORSE • 16

Tequila Blanco, Aloe, Dry Vermouth, Salted Orgeat, Lime, Cucumber, Activated Charcoal

FLORA 75 • 17

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

RED MOON • 17

Cherry Blossom Tea Gin, Apricot, Red Bean Orgeat, Lemon, Grated Cinnamon

BODEGA BOY • 17

Mezcal, Toasted Rice, Coconut, Lime, Mango

KYOTO OLD FASHIONED • 20

Suntory Toki Whisky, Licor 43, Nola Coffee, Cacao Rum, Whiskey Barrel-Aged Bitters

ORANGE POLO • 16

Spiced Rum, Averna, Pumpkin, Lemon, Orange, Angostura Bitters

CRISS CROSS • 16

Rye, Apple Brandy, Amontillado Sherry, Apple, Lemon, Bubbles

THE TENN PEAR • 17

Gin, Pear, Allspice, Dram, Honey, Lemon

ROBBERY ROY • 18

Herradura Reposado SDCM Barrel, Scotch, Mancino Vermouth, Black Walnut Bitters

BEVERAGE DIRECTOR
ERIC JOHNSON

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Wine

SPARKLING

	BTG	BTB
Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft)	13	--
Cava, Naveran, Penedés, Spain, NV	15	60
Brut Rosé, Summer Water, Rhone Valley, France NV	14	54
Sauvignon Blanc, Makers Can, Bodkin Wines, Lake County, CA 10	--	--

WHITE

Voignier, Campuget, Rhone Valley, France, 2021	15	60
Sauvignon Blanc, Petit Clos, Marlborough, NZ, 2021	15	60
Chardonnay, Porter & Plot, Central Coast, 2020	16	64
Chenin Blanc, Makers Can, Revolution Wines, Clarksburg, CA	10	--

ROSÉ & ORANGE*

Grenache Blend, Tablas Creek, Paso Robles, CA, 2021 (Draft)	14	--
*Chenin Blanc, Folk Machine, 'Jeanne D'arc', Santa Rosa, CA, 2022	16	65
Rosé, Makers Can, Ser Winery, Monterey, CA	10	--

RED

Pinot Noir, Land of Saints, Central Coast, CA 2021	15	60
Malbec, Riccitelli 'Hey Malbec,' Mendoza, Argentina, 2019	17	68
Cabernet Sauvignon, Sea Shell Reserve, Paso Robles, CA 2020	18	72
Pinot Noir, Makers Can, Handley Cellars, Anderson Valley, CA	10	-

RESERVE

Chardonnay, Kistler, Sonoma, CA, 2020	45	180
Pinot Noir, Rodolphe Demougeot, Pommard, FR 2019	40	160
Grenache Blend, Télégramme, Chateauneuf-Du-Pape, FR, 2019	40	160
Cabernet Sauvignon, Caymus, Napa Valley, CA 2020 1 Lt.	45	275

Non-Alcoholic

Coffee • 3.5	Amalfi Spritz • 10
Cold Brew • 5	Dark & Spicy • 10
Iced Rosemary Matcha • 5	Bottled Sparkling Water • 5/9
Chai • 5	Bottled Water • 5/9
Espresso • 4	Coke • 3.5
Latte • 5	Diet Coke • 3.5
Cappuccino • 4.5	Sprite • 3.5
Hot Chocolate • 4	Rootbeer • 3.5
Hot Tea • 4	Lemonade • 4.5
Milk Options: Organic Whole Milk, Oat Milk, Almond Milk	Ice Tea • 4

Beer

DRAFT

SCHRIMSHAW PILSNER • 8
STONE BUENAVEZA • 8
JUNESHINE WEEKEND FRIEND • 10
EPPIG WAKE UP AND SLAY IPA • 9
ABNORMAL HAZY DREAMS IPA • 9
TOPA TOPA NITRO MILK STOUT • 8

BOTTLE / CAN

CUTWATER MOJITO • 9
MONTUCKY COLD SNACKS • 6
JUNESHINE MARGARITA VARIETY • 10
HIGH NOON PASSIONFRUIT • 7
STIEGL RADLER • 8.5
JIANT "CITRUS SAFARI" YUZU AND MANGO • 8
ASHLAND BLACKBERRY LEMONADE • 6
BROOKLYN N/A VARIETY • 6





Evening

PICKLED POTATOES • 14

Crème Fraîche, Onion

KALE SALAD • 16

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

***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

CAESAR SALAD • 18

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

***Add: Grilled Chicken • 8 | Grilled Shrimp • 9**

HAMACHI CEVICHE • 21

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

GIOIA BURRATA "DONUTS" • 18

San Daniele Prosciutto, Basil, Tomato Fondue

WHIPPED BUTTERMILK RICOTTA • 16

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

ROASTED CABBAGE "CACIO È PEPE" • 17

Pecorino Romano, Black Pepper, Roasted Garlic Aioli

CRISPY CAULIFLOWER • 16

Rancho Gordo Chickpea Hummus, Parsley, Cilantro, Feta

SCALLOP CRUDO • 21

Avocado, Cucumber, Radish, Snap Pea Vinaigrette

SAUTÉED GREENS • 16

Broccolini, Kale, Fresno Chile, Lemon, Charred Onion

GRILLED OYSTERS • 14

Mint, Parsley, Cilantro, Chermoula Butter

MERGUEZ SAUSAGE • 16

Baby Lettuces, Herbs, Pickled Red Onion, Rancho Gordo Chickpea Hummus, Sumac Yogurt

GRILLED SELVA SHRIMP • 19

Crispy Potato, Cucumber, Tomato, Chimichurri, Aioli

RICOTTA AGNOLOTTI • 28

Parmigiano-Reggiano, Basil, Tomato

SPRING VEGETABLE CAVATELLI • 26

Asparagus, Peas, Pearl Onion, Squash Blossom, Wild Mushroom Cream

DUCK MEATBALL • 18

San Marzano Tomato, Grits

BRAISED BEEF RIOJA • 21

Potato Puree, Pearl Onion, Chive, Chervil

GRILLED MARY'S CHICKEN SKEWER • 28

Rancho Gordo Chickpea Hummus, Pickled Red Onion, Parsley, Feta, Naan

SEARED WILD ISLE SALMON • 34

Avocado, Cucumber, Tomato, Dill, Buttermilk Vinaigrette

ALASKAN HALIBUT • 45

Melted Leeks, Chive, Trout Roe, Beurre Blanc

Suggested Pairing • Chardonnay, Kistler 2020

GRILLED PORK CHOP • 32

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

Suggested Pairing • CDP, Telegramme 2020

ROASTED MARY'S CHICKEN • 30

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

Suggested Pairing • Pinot Noir, Pommard 2019

GRILLED 20 OZ MASAMI RANCH RIBEYE • 60

Crispy Potatoes, Turnip, Thumbelina Carrot, Pearl Onion, KEX A1

Suggested Pairing • Cabernet Sauvignon, Caymus 2019

EXTRAS

Chicken • 8 | Shrimp • 9 | Avocado • 5
Robuchon Potato Puree • 10 | Crouton • 5

Dessert

BUTTERSCOTCH PUDDING • 12

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 17

Humboldt Fog, Blue Cheese, Honey Comb, Quince Marmalade, French Toast, Walnuts

CHOCOLATE CAKE • 12

Chocolate Galette, Oreo McFlurry

PINEAPPLE SORBET • 12

Vanilla Panna Cotta, Acacia Honey, Walnut Tuile, Bee Pollen



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Gin No. 3, Elderflower, Citric Acid, Yuzu Tonic, Cucumber

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Tequila Blanco, Aloe, Dry Vermouth, Salted Orgeat, Lime, Cucumber, Activated Charcoal

FLORA 75 • 17

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

RED MOON • 17

Cherry Blossom Tea Gin, Apricot, Red Bean Orgeat, Lemon, Grated Cinnamon

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Mezcal, Toasted Rice, Coconut, Lime, Mango

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Cappuccino • 4.5	Sprite • 3.5
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Hot Tea • 4	Lemonade • 4.5
Milk Options: Organic Whole Milk, Oat Milk, Almond Milk	Ice Tea • 4

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