



Starters & Share Plates

Spanish Octopus new potato hash, castelvetrano olives, roasted garlic aioli, pickled shallots, chicory salad and warm chorizo vinaigrette	18	Market Fish Ceviche passion fruit aguachile, pico de gallo, avocado, spiced tortilla chips	20
Oysters on The Half Shell six west coast oysters, preserved lemon mignonette, cocktail sauce	18	Seafood Platter six wild baja shrimp, six west coast oysters, market fish ceviche, traditional accompaniments	51
Duck Wings sweet and spicy glaze, toasted sesame seed, scallion, buttermilk dressing	18	Roasted Broccoli and Burrata pickled shallot, garlic breadcrumbs, sherry vinaigrette	16
Wild Baja Shrimp Cocktail thousand island, lemon, and cocktail sauce	17	Butternut Squash Agnolotti cherry agrodolce, toasted pine nuts, aged parmesan and sage	17
Nueske Smoked Bacon Mac and Cheese garlic breadcrumbs	13	Curried Cauliflower fresno chili, coconut curry sauce, spiced marcona almonds	9
Hand Cut Fries sea salt, fresh herbs, and garlic aioli	9	Cheese and Charcuterie rotating selection of gourmet cheese and cured meats, served with pickled vegetables, spreads and artisan breads	23
Crispy Brussels Sprouts toasted pecans, apple, radicchio, and sweet chili sauce	9		

Soups and Salads

French Onion Soup toasted baguette, gruyere	12	Caesar Salad little gem lettuces, sourdough croutons, marinated anchovies, Caesar dressing, aged parmesan	12
Soup Du Jour	9	Roasted Beet and Citrus Salad bibb lettuce, radicchio, shaved fennel, radish, candied walnuts, goat cheese, orange vinaigrette	14
Petite House Salad pickled red onion, cucumber, baby heirloom tomato, sourdough croutons and buttermilk ranch	9	Wedge Salad heirloom tomato, nueske smoked bacon, blue cheese, buttermilk ranch, chives, balsamic	12

Entrées

Braised Pork Shank smoked gouda polenta, cider-braised collard greens, roasted cauliflower, grain mustard jus	37	Espresso-Braised Short Rib celery root purée, brown butter glazed root vegetables, trumpet mushrooms, ancho chili red wine reduction	33
Whole Mediterranean Branzino lemongrass risotto, shaved fennel, pickled shallots, garden winter greens and citrus vinaigrette	41	14 oz Grass Fed Ribeye garlic-roasted broccolini, green peppercorn demi-glace, bone marrow butter, sea salt baked potato with smoked bacon, aged cheddar, crème fraîche and chives	52
Pan-Seared Scallops forbidden fried rice, heirloom carrots, fresno chili, broccolini, coconut curry sauce, scallions	35	Pan-Roasted Nordic Blu Salmon braised cabbage, white bean ragout, crispy prosciutto, basil oil	31
Grass Fed Beef & Pork Bolognese house made fettuccini, aged parmesan, whipped mascarpone, basil	25	Dry Aged Burger thousand island, double sharp cheddar, butter lettuce, tomato, house pickles, nueske smoked bacon, on a brioche bun with fries	19
Confit Half Roasted Chicken new potatoes, root vegetables, white wine chicken jus, sourdough croutons, mustard greens, lemon	31	Porcini Mushroom and Truffle Gnocchi sautéed garden kale, confit pearl onions, maitake mushroom, garden squash, aged parmesan	22