BOARDS & BITES

GRILLED PITA & HUMMUS .................................................. 14
fennel, red onion, tomato, parsley, lemon, sumac

BURRATA .......................................................... 18
cherry tomatoes, smoked olive oil, basil, aged balsamic, housemade focaccia

CHARRED OCTOPUS ............................................. 18
chorizo, leeks, pumpkin, jicama, pea shoots

FILET SLIDERS (3) ................................................. 18
arugula, bacon jam, truffle aioli, brioche bun, truffle fries

CRISPY SHRIMP* .................................................. 14
ginger-soy glaze, miso aioli, scallions, sesame seeds

HAM BOARD ...................................................... 20
iberico ham, cottonwood river reserve cheese, seasonal jam, salted butter, sourdough

SEARED YELLOWFIN TUNA* .................................... 18
watermelon, chile, edamame, ginger vinaigrette, crispy rice crackers

BEEF TARTARE* .................................................. 16
capers, garlic aioli, pickles, egg yolk, sourdough

FILET SLIDERS* (3) ............................................. 18
arugula, bacon jam, truffle aioli, brioche bun, truffle fries

CRISPY SHRIMP* .................................................. 14
ginger-soy glaze, miso aioli, scallions, sesame seeds

HAMBURGER* .................................................. 18
prime beef, porcini aioli, truffle cheese, onion jam, arugula, brioche bun

ADD ONS: BROILED SALMON $7, SKIRT STEAK* $9,
LOBSTER $10, GRILLED CHICKEN BREAST $5

CAESAR .............................................................. 15
romaine, potato-chips, parmesan, peppercorn

GEM ................................................................. 12
radish, avocado, chives, lemon vinaigrette

SHAVED BRUSSELS SPROUTS ....................................... 14
sesame, soy, radish, broccoli, scallion, peanuts

GRAIN ............................................................... 14
farro, butternut squash, pickled apples, radish, jicama, sheep’s milk feta, grilled scallions, avocado, lime-basil vinaigrette

FRENCH FRIES .................................................. 7
beef fat, garlic aioli

TRUFFLE FRIES .................................................. 9
beef fat, parmesan, truffle aioli, truffle oil

HOUSEMADE BACON ........................................... 9
peppercorn, maple glaze

CHARRED BROCCOLI ........................................... 7
carrot pesto, parmesan cheese

BRUSSELS SPROUTS ........................................... 13
pandan, parmesan, honey mustard

MAC & CHEESE .................................................. 8
aged cheddar, parmesan

LOBSTERS & CHAMPIONS ........................................ 10
10 pieces of crispy chicken, served with ginger chili sauce, chimichurri, smashed potatoes and a bottle of Veuve Clicquot • 100
JUST CHICKEN • 36
*ONLY ON FRIDAYS. WHILE SUPPLIES LAST.

*Consumer Advisory: These items on the menu are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.