

STARTERS & SMALL PLATES

GREEN CHILE-CHEDDAR BISCUITS house hot sauce and red chile cultured-honey butter, spanish ash salt	
BABY GREENS AND FRESH PEAR SALAD frisée, pistachios, chèvre, dijon mustard vinaigrette	
KALE CAESAR SALAD kale, broken sourdough croutons, house-made caesar dressing, black truffle pecorino romano add grilled chicken +10	
GRILLED SOURDOUGH, GOAT BRIE AND PEACH TOAST local honey, basil, marinated tomatoes, cucumber, arugula, evoo	
CRISPY BRUSSELS SPROUTS balsamic glaze, pesto aioli, black truffle-chile crunch, pepitas	
HUMMUS AND OLIVES quinoa tabbouleh, roasted garlic and marinated tomatoes, artichoke hearts, pickled onions, grilled naan	
MAPLE AND HONEY ROASTED CARROTS turmeric tahini sauce, togarashi, carrot and beet top pesto, chile oil	
BEET AND BOURBON CURED SALMON charred jalapeño and spring onion-coconut broth, pickled onion, picked fresno, avocado, black garlic-horseradish aioli, endive	

DESSERTS

LAVENDER-EARL GREY CRÈME BRÛLÉE fresh berries, macaron	
S'MORE hazelnut-chocolate gelato, molten chocolate cake, smoked graham cracker streusel, smoked marshmallow meringue, butterscotch-rum flambé, raspberry-cassis sauce	

ENTRÉES

16	RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN whipped crème fraîche potatoes, grilled asparagus, roasted corn pico, red chile-brown butter hollandaise, merlot demi-glace, blue corn onion strings	62
17	STEAK FRITES grilled sirloin, cowboy-merlot butter, red wine demi-glace, french fries, arugula, pesto aioli	48
17	CHICKEN SCHNITZEL madeira-lemon butter sauce, capers, roasted tomatoes, wilted swiss chard	34
24	APPLEWOOD-CHARRED CABBAGE smoked beets, mustard-tamarind glaze, turmeric-white bean purée, fennel confit, pumpkin seed-herb oil, pumpkin seeds	39
19	SEARED SESAME-CRUSTED AHI TUNA ají amarillo-coconut sauce, grilled pineapple pico, forbidden rice, marinated cucumbers	36
22	BLACKENED-PRICKLY PEAR GLAZED SALMON roasted corn and summer squash succotash with quinoa, roasted poblano-corn purée	42
18	CHILE RELLENO anasazi beans, wild mushroom quinoa pilaf, oaxaca cheese, chimayó red chile sauce, mole-huitlacoche crema, cotija, heirloom tomato pico de gallo can be made plant based	39
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