



STARTERS & SMALL PLATES

GREEN CHILE-CHEDDAR BISCUITS	16
house hot sauce and red chile cultured-honey butter, spanish ash salt	
BABY GREENS AND FRESH PEAR SALAD	17
frisée, pistachios, chèvre, roasted beets, dijon mustard vinaigrette	
KALE CAESAR SALAD	17
kale, broken sourdough croutons, house-made caesar dressing, black truffle pecorino romano add grilled chicken +10	
GRILLED SOURDOUGH, GOAT BRIE AND ROASTED WILD MUSHROOM TOAST	24
fig & apple butter, candied pecans, shaved fennel, radicchio, cranberry-apple salad, sherry vinaigrette	
CRISPY BRUSSELS SPROUTS	19
balsamic glaze, pesto aioli, black truffle-chile crunch, pepitas	
HUMMUS AND OLIVES	22
quinoa tabbouleh, roasted garlic and marinated tomatoes, artichoke hearts, pickled onions, grilled naan	
MAPLE AND HONEY ROASTED CARROTS	18
turmeric tahini sauce, togarashi, carrot and beet top pesto, chile oil	
BUTTER POACHED LOBSTER ON KIMCHI RISOTTO	MP
roasted butternut squash, bonito, tamari glaze, fennel oil, pecorino, fish roe	

DESSERTS

HOUSE-MADE SORBET OR GELATO	9
AFFOGATO	12
vanilla or dark chocolate gelato and espresso, cookie add rum, whiskey or bailey's +12	
LAVENDER-EARL GREY CRÈME BRÛLÉE	12
fresh berries, macaron	

ENTRÉES

RED CHILE ROASTED MEYERS RANCH BEEF TENDERLOIN	62
whipped crème fraîche potatoes, grilled asparagus, roasted corn pico, red chile-brown butter hollandaise, merlot demi-glace, blue corn onion strings	
STEAK FRITES	48
grilled sirloin, cowboy-merlot butter, red wine demi-glace, french fries, arugula, pesto aioli	
RED WINE BRAISED LAMB SHANK	54
shallot jus, parsnip and celeriac purée, wilted kale, mint chimichurri, gremolata	
CHICKEN SCHNITZEL	39
madeira-lemon butter sauce, capers, roasted tomatoes, wilted swiss chard, crème fraîche mashed potatoes	
ROASTED BLACK COD IN TOMATOES AND OLIVES	47
puttanesca sauce, fresh herbs, lemon, kale, creamy parmigiano reggiano polenta, fennel confit, grilled radicchio	
BLACKENED-PRICKLY PEAR GLAZED SALMON	42
fried forbidden-cumin scented rice, hot scallion salsa, marinated cucumbers, blood orange and ancho chile beurre blanc	
WILD MUSHROOM AND TOFU RISOTTO (PLANT BASED)	39
butternut squash, sage, roasted wild mushrooms, sherry glaze, grilled radicchio, fennel confit	

S'MORE	16
hazelnut-chocolate gelato, molten chocolate cake, smoked graham cracker streusel, smoked marshmallow meringue, butterscotch-rum flambé, raspberry-cassis sauce	
SEASONAL DESSERT SPECIAL	
ask your server	