



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, roasted beets,  
dijon mustard vinaigrette

KALE CAESAR SALAD

kale, broken sourdough croutons,  
house-made caesar dressing,  
black truffle pecorino romano  
add grilled chicken +10

BAKED GOAT BRIE

house-made fig and apple butter, candied pecans,  
cranberries, roasted wild mushrooms, apple, greens,  
crostini, grilled bread

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

HAMACHI CRUDO WITH PASSION FRUIT

sake-soy marinated salmon roe, red onion,  
fresno chile, fresno oil, puffed quinoa, radish

DESSERTS

HOUSE-MADE SORBET OR GELATO

AFFOGATO

vanilla or dark chocolate gelato and espresso,  
cookie add rum, whiskey or bailey's +12

LAVENDER-EARL GREY  
CRÈME BRÛLÉE

fresh berries, macaron

ENTRÉES

16 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

17 STEAK FRITES 48

grilled sirloin, cowboy-merlot butter, red wine demi-glace,  
french fries, arugula, pesto aioli

17 RED WINE BRAISED  
LAMB SHANK 54

shallot jus, parsnip and celeriac purée,  
wilted kale, mint chimichurri, gremolata

24 CHICKEN SCHNITZEL 37

madeira-lemon butter sauce, capers, roasted tomatoes,  
baby greens, fennel slaw, crème fraîche mashed potatoes

19 ROASTED BLACK COD  
IN TOMATOES AND OLIVES 47

puttanesca sauce, fresh herbs, lemon, kale,  
creamy parmigiano reggiano polenta,  
fennel confit, grilled radicchio

22 SEARED SESAME-CRUSTED AHI TUNA 36

ají amarillo-coconut sauce, grilled pineapple pico,  
forbidden rice, marinated cucumbers

27 CURRY ROASTED CAULIFLOWER (plant based) 39

spiced lentils and forbidden rice, piquillo peppers,  
crispy tofu, soy glazed-grilled bok choy, tikka masala,  
cashews, cilantro, green onion (plant based)

9 S'MORE 16

hazelnut-chocolate gelato,  
molten chocolate cake, smoked graham cracker streusel,  
smoked marshmallow meringue, butterscotch-rum flambé,  
raspberry-cassis sauce

12 SEASONAL DESSERT SPECIAL

ask your server