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DINNER

FALL
2026

SNACKS

**POULET ROUGE
CROQUETTES** **23**

Green Chile Sauce Gribiche |
Deer Creek Aged Cheddar |
Bread and Butter Pickle

BEEF TARTARE **22**

New Mexico Rojo |
Blue Corn | Egg Jam

**BEEF AND PORK BELLY
SKEWERS** **23**

Green Peppercorn | Alliums

MOLE POBLANO **20**

Braised Red Cabbage |
Almond and Sesame Crunch |
Pickled Red Onion |
House-Made Tortillas



For parties of 8 or more, a single check will be presented and a 23% gratuity will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness.

PRIME CUTS

Accompanied by
seasonal vegetable interpretations

*Cabernet Sauvignon, Caymus,
Napa Valley, CA, 2023 35 / 160*

ZIA RANCH DOMESTIC WAGYU BEEF	MP
BECK AND BULOW PETITE FILET 6OZ	70
CHULETA KAN KAN 24OZ	69

APPETIZERS

ARTISAN BREAD BOARD	13
Chevre & Honey Green Chile Maître d’ Butter	
SAGANAKI AND MUSHROOMS	21
Roasted Red Peppers Honey Whole Wheat Toast	
FALL BABAGANOUSH	18
Tahini Squash Chile Crisp Heirloom Corn Lavash	
BEETS AND LABNEH	18
Preserved Pepper Relish Spiced Pepitas Dill	

ENTRÉES

SABLEFISH A LA VERACRUZANA	45
Romesco Yellow Corn Romano Beans <i>Graševina, SoHu, Fericanci, Slavonia, Croatia, 2025 13 / 50</i>	
MUSHROOM AND POBLANO TINGA EMPANADA	36
Crema Avocado Salsa Macha <i>Malbec, ‘Voyage 12’, Red Schooner, Mendoza, Argentina, NV 20 / 78</i>	
ARROZ CON POLLO	38
Heritage Chicken Acquerello Rice Thyme Jus <i>Chardonnay, Daou Vineyards, Paso Robles, CA, 2024 13 / 50</i>	
GOLDEN POTATO GNOCCHI	36
Speck Ham Butternut Squash <i>Pinot Noir, ‘Overlook’, Landmark Vineyards, 2022 12 / 46</i>	