

ALL DAY MENU

Beginnings

Mezze Plate \$32

A delightful display of all the spreads below, with some home baked pita bread, & chilled stuffed grapevine leaves

Coconut Tzatziki – Whipped dairy free coconut yogurt, dill, cucumber, oil swirl

Fiery Feta & Pistachio Cream– Whipped feta with chili heat, pistachio dust, olive drizzle

Electric Beet Hummus– Vibrant beet hummus, pickled shallots, crispy quinoa

Giant Butter Bean Puree– Herbed lima beans with citrus zest and cherry tomato

Fresh Baked Focaccia Bread \$18 – Baked pizza style and served with EVOO & fresh Rosemarie

Ahi Tuna Tartare ** \$30 – Diced tuna tower, avocado mousse, kalamata dust, gold leaf crown

Warm Spinach & Feta Dip \$18 – Whipped feta, crispy shallots, chili oil swirl

Guac Guac! \$26 – Chef Andre's own Guacamole recipe, prepared to order and served in a traditional molcajete bowl

Colossal Shrimp Cocktail ** \$28 – 4 colossal shrimp, lemon curls, fresh horseradish

Crisp & Cool

Add grilled chicken \$8 / grilled steak \$12 / grilled shrimp \$14

Candy Beet Mosaic \$22 – Candy-striped beets, goat cheese mousse, pomegranate molasses, pistachio crunch

Cretan Tomato Salad \$24 – Heirloom tomatoes, pickled fennel, feta, caper berries, pickled onion

Compressed Watermelon Salad \$26 – Watermelon blocks, feta espuma, balsamic pearls, fennel threads

Little Caesar Salad \$24 – Charred Romain hearts, shaved Parmesan flakes, White Anchovies, homemade croutons

Wrapped & Stacked

Charred Chicken Skewers \$26– Labneh drizzle, red cabbage slaw, herb oil

Street Food Gyro \$22 – Choose One

Spice-rubbed pork, Greek yogurt, heirloom tomato, onion, cabbage, potatoes, herbed yogurt sauce

Fire Grilled Chicken, Greek yogurt, heirloom tomato, onion, cabbage, potatoes, herbed yogurt sauce

Steakhouse Burger * \$24 – 8oz brisket and chuck blend, Emmental Swiss melt, pickles, tomato, coleslaw, brioche bun

Lamb Smash Burger * \$24– Whipped goat cheese feta, caramelized onion, cumin-harissa aioli, potato bun, steakhouse fries

Hero Cubano \$20 – Cuban Sandwich with roast pork, ham, melted cheese & pickles, mustard

Chicken Quesadilla \$26 – Our simplest but most fun item with smokey chicken & shredded cheese blend. Side of Sour Cream and Guac

Tacos

Steak Street Tacos \$24 – Seared steak, charred cipollini, avocado mousse, micro cilantro, and chili lime dust

Al Pastor \$22– Achiote pork, pineapple brûlée, crispy shallot, cilantro blossom, and tomatillo crema

Fire-Grilled Chicken \$20 – Smoky chicken thigh, avocado crema, radish slaw, confit garlic

Pizza

Heirloom Margherita \$24 – San Marzano tomato, heirloom cherry tomatoes, mozzarella, fresh basil, EVOO drizzle on a charred crust

Fior di Latte Margherita \$28 – San Marzano tomato, heirloom cherry tomatoes, creamy Fior di Latte mozzarella (added after baking) basil, EVOO drizzle on a charred crust.

Hot Honey Sopressata \$28 – San Marzano tomato, Spicy Sopressata, for di latte Mozzarella, chili oil, fresh basil

Coastal Bianca \$24 – Whipped Ricotta, mozzarella, lemon zest, arugula

Pepperoni \$22 – Salumeria Biellese Pepperoni, San Marzano Tomato, mozzarella

Vegan Margherita \$26 – San Marzano tomato, heirloom cherry tomatoes, vegan mozzarella, fresh basil, EVOO drizzle on a charred crust

Wingmen

Crispy Lemon Potatoes \$10– Golden roasted with oregano

Triple-Cooked Fries \$12– Seasoned with oregano sea salt

House Made Grilled Pita \$8 – Freshly baked, grilled

Sweet Treats

Churro Tower \$16 A vertical stack of 10 mini cinnamon-sugar churros

*Cooked to order

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