

RAW BAR - MARKET PRICE

3-4 varieties of fresh oysters. Rotates weekly based on availability

ACCOMPANYING SAUCES		
Apple mignonette	Thai chili sauce	\$3 each
Cocktail sauce	Black tobiko caviar (+\$3)	Half dozen: \$18
	Champagne sorbet (+\$2)	One dozen: \$34

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

SMALL PLATES

Yucca fritters , pork carnitas, pickled slaw, cilantro, chipotle ranch	\$18
Burrata salad , herb pesto, balsamic reduction, fried snap peas, crostini	\$19
Colossal cajun shrimp , amber ale cajun cream sauce, baguette	\$20
Fried cauliflower , Moroccan harissa, sun dried tomatoes, grilled halloumi cheese, mint-infused yogurt, pickled onions	\$15
Roasted beet salad , chèvre, frisée, toasted pistachios, honey mustard vinaigrette	\$14
Ceviche rojo , white fish, beet-infused lime juice, red onion, habanero and jalapeño peppers, avocado, cucumber, tortilla chips	\$22

MAINS

Spanish seafood paella , Spanish rice, scallops, shrimp, clams, mussels, house made sausage, peas, bell peppers	\$34
Porcini rubbed New York strip steak , 10oz grass-fed strip steak, sautéed mushrooms, cream sauce, grilled asparagus	\$52
Pan seared halibut , cauliflower purée, grilled asparagus, agrodolce, lemon garlic butter	\$38
Miso braised mushrooms , sushi rice, bok choy, dashi broth, sesame seeds, country miso sauce	\$29
Lobster pasta , fresh lobster meat, house made linguine, fresh spinach leaves, prosciutto cream sauce	\$38
Duck confit , carrot and turnip purée, smashed yukon potatoes, fig conserva	\$38

SIDES		
French Fries	\$7	Asparagus w. parmesan & cashews \$11
Truffle Fries	\$9	Baguette with whipped butter \$3

Please let us know if there are allergies at the table.
20% gratuity added to parties of 6+ and tables paying with gift cards.

Chef Javier Villatoro

DINNER