

DINNER MENU | Thu-Sun 4.30-10pm

Vegetables

HONEYNUT SQUASH RISOTTO *vg* 14

Vegetable Stock, Lemon Olive Oil, Cilantro, Toasted Pine Nuts

PAPAS BRAVAS *vg* 16

Harissa Aioli, Queso, Pickled Red Onions, Barbacoa Essence

WILD ARUGULA *vg* 9

Roasted Squash, Candy Beets, Goat Cheese, Orange Vinaigrette, Almonds

TAGLIATELLE OLIO *vg* 15

Heirloom Sundried Tomato, Poached Egg, Compressed Feta, Shaved Parmesan

BEET TARTARE *vg* 16

Persian Cucumber, Quail Egg, Bubu Arare, Bourbon Gastrique

WEDGES *vg* 9

Crisp Potato Wedges, Pecorino Romano, Truffle Essence, Black Garlic Aioli

Sea

TORCHED SALMON BELLY *df* 14

Shaved Apple Slaw, Ginger-Soy Hot Tea

CHARD OCTOPUS 15

Basque Piperade, Cilantro Crema, Heirloom Corn, Rice Chicharron

PACIFICO STRIPED BASS *gf* 17

Shallot & Shaved Fennel Escabeche, Chimichurri

ALBACORE TUNA TARTARE 16

Yuzu-Ponzu Broth, Furikake, Quail Yolk

SCALLOP AND PORK BELLY *gf* 17

Smoked Pork Belly, Vanilla Parsnip Purée, Pea Tendrils

Big Plates

WAGYU NY STEAK *gf* 42

Au Poivre Glaze, Balsamic Braised Onions, Coined Potato

ÕRA KING SALMON 28

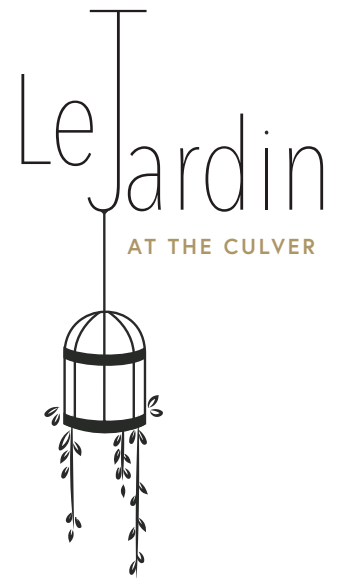
Confit Heirloom Carrots, Furikake, Vanilla Parsnip Purée

TEMANA LAMB RACK 34

Maitake & Pea Tendril Hash, Compressed Valbreso Feta, Mustard-Shallot Jus

vg) vegetarian *gf*) gluten free *df*) dairy free

An automatic gratuity of 20% is added to parties of six or more. We accept a maximum of two credit cards per table



Sugar Rush

CHOCOLATE HAZELNUT TART 9

Mascarpone Crème, Chocolate Crumble, Snow Sugar

STRAWBERRY TRES LECHES 9

Vanilla Sponge Cake, Strawberry Compote, Citrus Essence

CAST IRON BREAD PUDDING 9

Caramel Orange Syrup, Vanilla Bean Ice Cream, Maple Custard

Cocktails

THE RUBY SLIPPER 2.0 Absolut Elyx Vodka, Lime Juice, Raspberry Syrup, Gold Luster, Cava 12

THE COPERNICUS Beefeater Gin, Q Premium Tonic, Orange Bitters, Juniper & White Peppercorn Tincture 15

SMOKEY CHURCHILL Del Maguey Mezcal, Glenlivet 12 Year Rinse, Sweet Vermouth, Cointreau 15

LE PAMPLEMOUSSE Hennessy Cognac, Pamplemousse Liqueur, Grapefruit Juice, Lime Juice, Q Spectacular Grapefruit Soda 16

MADAME LILLY Del Maguey Mezcal, Dry Vermouth, Green Chartreuse, Orange Bitters 13

HAZEL HARRY Altos Plata Tequila, Lime Juice, Cointreau 13

THE FIRST STEP Malfy Limone Gin, Campari, Scrappy's Cardamom Bitters, St. Germain 16

BOGART Evan Williams, Chivas Regal, Port Wine, Lemon, Egg White, Walnut Bitters, Nutmeg 14

BELAFONTE Mount Gay Rum, Gifford Banana Liqueur, Cabernet Sauvignon, Lemon, Goat Milk Yogurt, Banana Chips, Basil 13

HORSE OF A DIFFERENT COLOR Beefeater Gin, Butterfly Pea & Jasmine Simple 15

SOME LIKE IT HOT Altos Tequila, Cointreau, Lime, Firewater Bitters, Jalapeños 12

EAST SIDE GIMLET Beefeater Gin, Lime, Simple Syrup, Club 12

Drinks

Evian Natural Spring Water 750ml 7.5

Pellegrino Sparkling Natural Water 750ml 7.5

Lemonade 3.5

Soda Coca-Cola, Diet Coke, Sprite 4

Juice Orange, Pineapple, Grapefruit, Cranberry 4

Black Iced Tea 3.5

Fresh Mint Tea 5

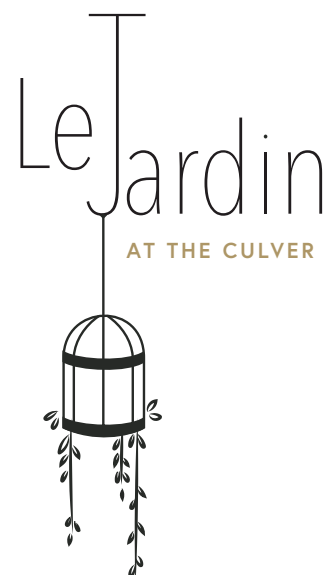
Selection of Hot Teas 5

Coffee 4

Espresso 5

Latte, Cappuccino 6.5

Cold Brew Coffee 6



APERITIF HOUR! \$10 two pour cocktails and half off beer and wine | Thu-Sun, 4.30-7pm & 9pm-10pm
LA VIE EN ROSÉ ALL DAY Three glass flight of rosé wine, our sommelier selection 22

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