

FRESH SHEET

OUR SPECIALS CHANGE OFTEN, SO INDULGE WHILE YOU CAN

FLATBREAD

BACON DATES & CARAMELIZED ONIONS | 17

BACON DATES, CARAMELIZED ONIONS, MUSHROOMS, SPINACH, PEPPERS, MOZZARELLA & HOUSE MADE GARLIC CREAM SAUCE

SALAD

CRAB TOWER SALAD | 28

SERVED W/AVOCADO, ONION, MANGO, CHILI SAUCE & FRESH LEMON, TOSSED IN A CHAMPAGNE VINAIGRETTE

TAPAS

GRILLED BROCCOLINI | 12 V

SERVED W/SHAVED PARMESAN, MARCONA ALMONDS & HARISSA SAUCE

CRAB EMPANADAS | 19

SERVED W/AVOCADO LIME AIOLI

ENTRÉES

SEARED HALIBUT | 45

SERVED W/GRILLED BROCCOLINI, HERB MEDLEY BABY POTATOES & ROMANESCO SAUCE

SURF & TURF* | 52

GRILLED FILET MIGNON, TOPPED W/A SCALLOP & A PRAWN, AND SERVED W/A CREAMY GARLIC SPINACH SAUCE, ROASTED CHERRY TOMATOES & DRIZZLED RED WINE SAUCE

DESSERT

CHOCOLATE GANACHE | 8 V

SPICY



FAVORITES



VEGETARIAN



FEATURED WINES

BENZIGER ORGANIC RESERVE 2017 | 12 / 48
CHARDONNAY: CARNEROS, CALIFORNIA

BENZIGER ORGANIC RESERVE 2016 | 14 / 52
PINOT NOIR: RUSSIAN RIVER VALLEY, SONOMA COUNTY, CALIFORNIA

*ASK ABOUT RETAIL WINES TO-GO

HANDCRAFTED COCKTAILS

CUCUMBER GIMLET | 12
TANQUERAY GIN, SAINT GERMAINE, FRESH LIME JUICE, SIMPLE SYRUP & MUDDLED CUCUMBER

EL MEJOR | 16
ZAYA DARK RUM, COINTREAU, ORGEAT, HOUSE MADE CITRUS BITTERS, LIME & ILEGAL MEZCAL

ALL OF OUR CAREFULLY CRAFTED COCKTAILS ARE MADE WITH THE FINEST LIQUORS, HOUSE MADE INFUSIONS AND FRESH INGREDIENTS.