

Please note our menus change regularly, below are sample seasonal menus of what to expect on your next visit.

DINNER SIGNATURE COCKTAILS DESSERT NIGHT SHIFT

DINNER

SNACKS

MINT ORANGE SORBET E.V.O.O. // SEA SALT // CROW'S DAIRY
CHÈVRE 3

SMOKED OLIVES 6

PICKLED FRENCH FRIES
secret sauce 6

HOUSEMADE SOURDOUGH add whipped chevre 3
green garlic butter 5

FRIED CHICKPEAS
lemon // szechuan pepper 4

CORN FRITTERS LIME MAYO 6

PINNACLE FARM'S RADISHES
citrus butter 6

VEGETABLES

CHILLED GOLDEN BEET SOUP YOGURT // THYME // MINT 9

BLISTERED SHISHITO PEPPERS HOUSE SMOKED RANCH 8

ARIZONA STONEFRUIT SALAD MAPLE VINAIGRETTE // TOASTED
WALNUTS // ST. ANDRE BRIE CHEESE 14

ROASTED EGGPLANT BAGNA CAUDA // ALMONDS // FRESNO
CHILES // MINT 10

PASTA

SOURDOUGH SPAGHETTI PECORINO // BLACK PEPPER // CROSTINI
18

FARMERS CHEESE OCCHI GRAPEFRUIT // HERB PANGRITATA //
CITRUS BROWN BUTTER 19

RATATOUILLE RAVIOLO EGG YOLK // FINE HERBS // TOMATO CHIP
21

MEAT / FISH

ALBACORE TUNA TARTARE CUCUMBER // SMOKED AIOLI //
CALABRIAN CHILI // BREAKFAST RADISH 17

COUNTRY FRIED QUAIL PEACH MOSTARDA // SHALLOTS //
BLUEBERRY GLAZE 18

WILD CAUGHT HUMBOLT SQUID HUITLACOCHÉ // FRESNO CHILES
// SMASHED PEAS // APPLE 23

MAPLE LEAF FARM'S DUCK BREAST SUNFLOWER SEED RISOTTO //
SHISHITO VINAIGRETTE // CARROT 28

CHEF'S TASTING MENU

six courses (whole table participation) 60