

FOR THE TABLE

ROSEMARY & SUMMER SQUASH FOCACCIA BREAD 12

mountain town olive oil | balsamic vinegar

TUNA TARTARE 25

pickled cucumber | ginger | toasted sesame seeds | coriander wontons

WALDORF HUMMUS 23

crispy chickpeas | grilled & raw vegetables | warm naan

GRILLED PACIFIC PRAWNS 23

roasted chili-citrus rub | mango | avocado | pineapple | charred jalapeno vinaigrette

WAYGU NACHOS 32

warm chips | guacamole | pico de gallo | salsa verde | queso fresco

NEXT

GRILLED SUMMER CORN SOUP 18

Corn fritters | tarragon | espelette pepper

TOMATO WATERMELON SALAD 21

arugula | jicama | goat cheese | basil lime vinaigrette

ROASTED BEET SALAD 18

curry walnut hummus | tomato | cucumber | french feta

LITTLE GEM CAESAR 23

tomatoes | asparagus | focaccia

ADD ONS

chicken 13

shrimp 17

wagyu bavette steak 20

MAIN

DAILY FISH SANDWICH MP

artisan brioche bun | herb aioli | arugula | heirloom tomato

CHICKEN TACOS AL PASTOR 22

grilled pineapple | cabbage | avocado | salsa roja

SMOKED TURKEY CLUB SANDWICH 23

artisan sourdough | heirloom tomato | crispy lettuce | bacon | herb aioli

CHIRASHI BOWL 29

seared tuna | sticky rice | avocado | cucumber - tomato sunamono | ginger ponzu

CLASSIC BURGER 26

two desert mountain 'red wagyu' patties | bacon | local cheddar

lettuce | tomato | spread

impossible burger 2

SIDES

DIRTY FRIES 14

Everything spice | truffle aioli | scallions

MIXED GREEN SALAD WITH VINAIGRETTE 14

FRUIT & BERRIES 17

Aged balsamic