

dinner



not to be missed...
12 MINUTE CHEESE BISCUITS | 7
 honey butter
S 3 PERUVIAN SCALLOPS* | 10
 tangerine, leek, black pepper

to start

CHIVE FLAT BREAD cultured chimichurri butter	4
ROASTED TOMATO SOUP*	8
CHORIZO DEVILED EGGS*	7
WOOD OVEN ROASTED OLIVES	7
CHARRED SHISHITO PEPPERS bottarga, shoyu, lemon	9
GREEN GARBANZO HUMMUS chive flat bread, fresh and roasted veggies	11
SHRIMP AND GRITS bacon piperade, jalapeno grits	18
HAMACHI TARTARE ginger vinaigrette, pineapple, fresnos, plantain chips, edamame puree	18
GRILLED OCTOPUS green mussels, feta cheese, heirloom tomatoes, mixed herbs*	17
CARAMELIZED BRUSSELS chili, crushed peanuts, lime, fish sauce, yuzu	10
PORK BELLY CONFIT fennel and celery slaw, dried blueberry, fennel demi*	15
DIVER SCALLOPS ginger onion confit, kumquat marmalade, onion sprouts	17
MELON Y CHICHARRON chili infused cantaloupe and honeydew, ricotta salata, micro cilantro*	14
CHEESE & CHARCUTERIE BOARD chef's selection of cured meats, cheeses, pickled veggies, grilled ciabatta	21

from the garden

KALE CAESAR black kale, caper, cured egg yolk, croutons, garlic-parmesan dressing	12
STRAWBERRY SALAD harry's berries strawberries, arugula, heirloom cherry tomatoes, shaved aged spanish goats cheese, lemon pepper vinaigrette*	15
WEDGE cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing*	15

main plates

MARY'S HALF CHICKEN roasted plantains, baby peppers, sweet potato puree, black garlic jus*	26
ARCTIC CHAR sweet corn and goat cheese agnolotti, spring peas, baby carrots, corn buerre fondue	29
PRIME FLAT IRON chimichurri, adobo fries	28
TFY BURGER truffle dijonnaise, wild mushrooms, toma cheese, arugula, balsamic onion jam	18
FARRO CARBONARA spring peas, prosciutto, pea tendrils, black truffle	26
TAGLIATELLE BOLOGNESE flowering basil, slow braised pork ragu, 18 month parmesan	26
SHORT RIB "POT PIE" puff pastry, roasted market vegetables, rosemary and black garlic demi	34
VALLEY FRIED CHICKEN brined, smoked and fried, sweet and spicy chili sauce, blistered haricot vert	28
DRY AGED NEW YORK dijon emulsion, pickled mustard, crispy fingerlings, heirloom tomato, spring onion	45

made for many

WHOLE BRANZINO grilled broccolini, roasted garlic polenta, baked lemon	56
LAMB CHOPS mint tzatziki, olive tapenade, couscous, grilled asparagus	68
DRY AGED ANGUS RIBEYE chimichurri, shishito peppers, fingerlings, maitake mushroom	64

flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER all natural pepperoni, suzie's peppers, basil, red sauce	14
WILD MUSHROOM roasted mushrooms, white sauce, truffle cheese, leeks	15
CHORIZO & BURRATA fresnos, roasted cherry tomatoes, red onion	15
PEACH AND PROSCIUTTO gruyere, white sauce, caramelized onions, port reduction	16

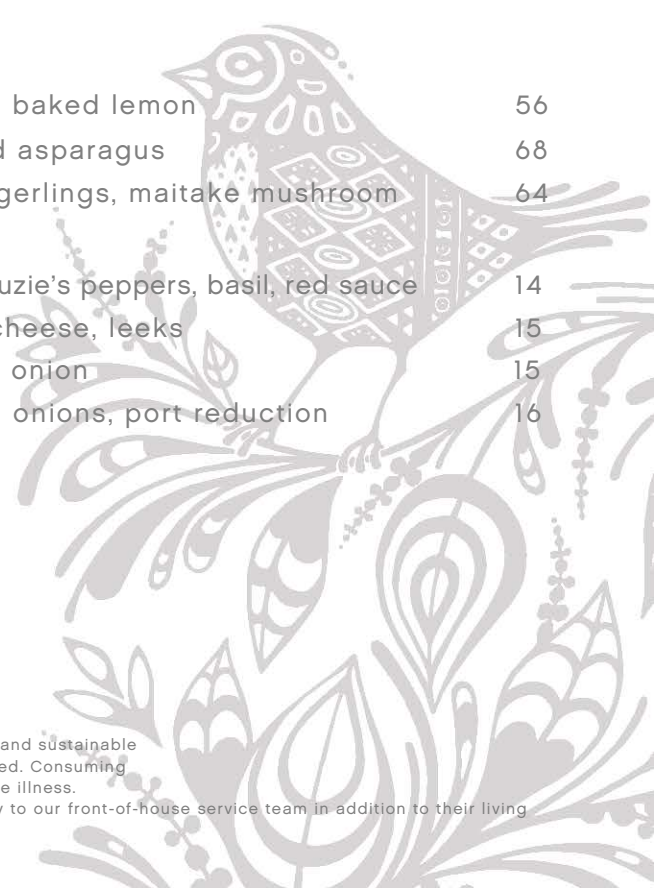
sides

MARKET VEGETABLES	9
ADOBO FRENCH FRIES	6
PARMESAN FINGERLINGS	8
CHORIZO MAC N' CHEESE	12
HOT CHEETOS ELOTE*	8

*Indicates gluten-free options

"Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please note: 15% taxable service charge will be added to all food and beverage paid out in entirety to our front-of-house service team in addition to their living wage.



cocktails



mixes

CRANKY J 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS 12

stoli vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

OLD FASHIONED ENVY 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS 13

bulldog gin, lime juice, cilantro, cucumber, combier pamplemousse

SAY ALOE TO MY LITTLE FRIEND 12

selva rey white rum, aloe simple, citrus, prickly pear

HOLY SMOKES 13

el silencio mezcal, madagascar vanilla, agave, thai chili

PINK NEGRONI 12

plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB 12

stoli vodka, st. germaine, bitter truth violet liqueur, lime

mocktails

BEEEEEE YOURSELF 8

Lavender, lemon, honey, sparkling water

WITH SAFETY ON 8

aloe simple, citrus, prickly pear, coconut water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

ALESMITH SPEZIAL PILS | PILSNER | 6

MOTHER EARTH | CREAM ALE | 7

21ST AMENDMENT | WATERMELON WHEAT | 6

ACE | SEASONAL CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

BALLAST POINT | MANGO EVEN KEEL | 6

BALLAST POINT SCULPIN | IPA | 7

STONE WHITE GHOST | BERLINER WEISSE | 7

STONE TANGERINE EXPRESS | IPA | 7

drafts

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFEWEIZEN | 8

KNEE DEEP BEAUTIFUL BLONDE | BLONDE ALE | 8

FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

BALLAST POINT SOUR WENCH | SOUR ALE | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl

SCHARFFENBERGER ROSE | North Coast | 16 | 72 btl

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterey | 9 | 36 btl

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl

IMAGERY, CHARDONNAY | CA | 9 | 36 btl

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48btl

SIDURI, PINOT NOIR | Russian River | 19 | 76 btl

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl

CHARLES KRUG, MERLOT | Napa | 13 | 52 btl

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl

MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl

FORWARD "KIDD," BLEND | Napa | 18 | 72 btl

JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

