



CHEESE + CHARCUTERIE

CHEESE BOARD 16

chef's choice of artisan cheeses, fig jam, nuts and bread

CHEESE & CHARCUTERIE BOARD SML 16 LRG 26

assorted cheese & meats with all the accoutrements

SALADS + FLATBREADS

BEET & ARUGULA SALAD GF 12 prosciutto +3

feta, candied pecans, balsamic vinaigrette

SMOKED SALMON SALAD GF 14

mixed greens, tomatoes, red onions, almonds, asian dressing

MUSHROOM FLATBREAD 12

mozzarella, arugula, thyme, lemon zest

CARNIVORE FLATBREAD 14

italian sausage, pepperoni, mozzarella, marinara drizzle

SHAREABLE SMALL PLATES

STEAMED MUSSELS 14

zesty tomato broth, linguica, grilled bread

PAN SEARED BARRAMUNDI GF 16

blistered grape tomatoes, brown butter

PESTO SHRIMP 16

sautéed with pesto, tomatoes, potato gnocchi

SEARED SCALLOPS WITH RISOTTO (3) GF 18

large scallops, lemon chive risotto

CONFIT CHICKEN WINGS GF (1LB) 12

flashed fried and finished with a tebasaki soy glaze

BAO BUNS (3) 12

sous vide pork belly, pickled vegetables, hoisin mayo, jalapenos

MEATBALL CROQUETTES (3) 12

flashed fried & mozzarella filled with a zesty marinara sauce

SHORT RIB DIP SLIDERS (2) 14

braised short rib, swiss cheese, creamy horseradish, au jus

BONE MARROW 16

topped with braised short rib, pickled red onions, bread

KOREAN BBQ GALBI GF 18

marinated and grilled short ribs with side of kim chee

SIDES + SWEETS

FRENCH FRIES 6

plain or furikake

CRISPY BRUSSELS SPROUTS 6

sherry gastrique, parmesan

ULTIMATE CHOCOLATE CAKE 8

chocolate cake & mousse, cookie crust with chocolate ganache

CRÈME BRÛLÉE 8

vanilla custard with fresh berries

maximum 2 split checks per party + 20% gratuity added to parties of 6 or more we prepare our food from scratch daily. if you have any allergies, please alert your server as not all ingredients are listed. consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WHITE + SPARKLING + ROSE

6oz / 9oz / btl

Quady North Rose '20 oregon	11/16/34
Bouvet Brut Sparkling Rose nv france	11/16/33
Bisot Jeio Prosecco nv italy	11/16/33
Sharffenberger Sparkling Brut nv anderson valley	12/18/37
Sequoia Grove Chardonnay '17 napa	13/19/48
Ramey Chardonnay '16 sonoma	16/28/55
Guigal Cotes du Rhone Blend '17 france	11/16/35
Jermann Pinot Grigio '16 italy	12/18/39
A to Z Riesling '19 oregon	11/16/33
Craggy Range Sauvignon Blanc '18 new zealand	11/16/33
St Supery Sauvignon Blanc '18 napa	13/19/37
Campuket Viognier '19 france	12/18/36

REDS

Eberle Cabernet Sauvignon '18 paso robles	13/19/40
Quilt Cabernet Sauvignon '17 napa	17/25/57
Trefethen Merlot '17 napa	15/22/51
Consilience Syrah '18 santa barbara	12/18/37
Walt Pinot Noir '18 santa rita hills	14/21/56
Bergstrom Pinot Noir '17 oregon	16/24/58
Loscano Malbec '18 argentina	13/19/43
ONX Mad Crush Blend '17 paso robles	14/21/43
Chappellet Mountain Cuvee Bordeaux Blend '18 napa	16/24/48
Dry Creek Vineyard Heritage Zinfandel '17 sonoma	13/19/38

DESSERT WINE

2 oz

Dow's Tawny Port 10 year portugal	7
J. Lohr Late Harvest Riesling '17 paso robles	6
Felsina Vin Santo '16 italy	8

BEER

Maui Brewing blonde 12 oz	6
Duvel belgian ale 11.2 oz	9
Smog City coffee porter 12 oz	6
Smog City ipa 12 oz	6
Smog City little bo pills 16 oz	8
Three Weavers day job pale ale 12 oz	6
Strand 24th st. pale ale 16 oz	8
Strand beach house amber 16 oz	8

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Pellegrino (single serve), Coffee	3
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corkage: \$15 per 750ml bottle

warning: drinking alcoholic beverages during pregnancy can cause birth defects