



CUISINE

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Soups & Salads

SAN FRANCISCO CLAM CHOWDER \$14
BOUDIN SOURDOUGH BREAD BOWL

CHICKEN CAESAR SALAD \$26
LITTLE GEM LETTUCE, CROUTONS,
PARMESAN, HOUSE DRESSING

CRAB LOUIS SALAD *GF* \$28
DUNGENESS CRAB, EGG, AVOCADO, CUCUMBER, TOMATO,
ASPARAGUS, ROMAINE LETTUCE, LOUIS DRESSING

FARMERS MARKET SUPERFOOD SALAD *V, GF* \$24
BABY KALE, SWEET PEPPERS, CUCUMBER, RADISH, HERBS,
LENTILS, BLUEBERRIES, AVOCADO, ALMONDS,
HONEY-CHIA DRESSING
WITH GRILLED CHICKEN +\$8

SHAREABLES

DIPS & SPREADS V \$17

TOASTED PITA BREAD, HUMMUS, TZATZIKI,
SPINACH ARTICHOKE DIP, AND CRUDITÉ VEGETABLES

DUNGENESS CRAB CAKE \$28

PRESERVED LEMON REMOULADE, MIXED GREEN AND RADISH SALAD

BATTERED ONION RINGS VEG \$14

KETCHUP, BBQ, OR RANCH

CHIPS & QUESO VEG \$14

HOUSE-MADE TORTILLA CHIPS, HATCH CHILI CHEESE SAUCE

FRITES & FONDUE VEG \$15

PECORINO TRUFFLE FRIES, TRUFFLE AIOLI, CHEESE FONDUE

CALABRIAN SAUSAGE & PEPPERONI FLATBREAD \$22

ROASTED SWEET PEPPERS, CARAMELIZED ONION
AND FENNEL, MOZZARELLA

MARGHERITA FLATBREAD VEG \$20

SAN MARZANO TOMATO SAUCE, ROASTED TOMATOES,
MOZZARELLA, FRESH BASIL

CHICKEN WINGS \$18

BUFFALO, BBQ, OR THAI SAUCE

CHICKEN POTSTICKERS \$18

GINGER SOY, SWEET CHILE SAUCE

FRIED BRUSSELS V \$14

YUZU SWEET CHILE SAUCE

CHEESE QUESADILLA \$14

GUACAMOLE, SALSA, SOUR CREAM

ADD CHICKEN +\$8

GRAND TASTING BOARD \$35

CHARCUTERIE, LOCAL CHEESEMONGERS, LOCAL HONEY COMB,
GRAPES, DRIED FRUITS, NUTS

MAINS

CRISPY KARAAGE CHICKEN SANDWICH \$24

SESAME SLAW, TOGARASHI KEWPIE, MILK BUN,
SERVED WITH SWEET AND SOUR CUCUMBERS
AND SHOE STRING FRIES

CLASSIC ENSENADA FISH TACOS \$24

BATTERED SUSTAINABLE LOCAL FISH, CORN TORTILLAS,
CABBAGE SLAW, PICO DE GALLO, PICKLED RED ONION,
SERVED WITH TORTILLA CHIPS AND SALSA

NIMAN RANCH GRASS FED BEEF BURGER* \$26

AGED WHITE CHEDDAR, LTO, BUTTER PICKLE CHIPS,
Brioche Bun, SERVED WITH SHOE STRING FRIES

*AVAILABLE WITH BEYOND MEAT,
GLUTEN FREE ROLL, VEGAN CHEESE, V, GF

PACIFIC WATERS CATCH *GF MP*

SUSTAINABLY CAUGHT, SERVED WITH SEASONAL
FARMERS MARKET ACCOMPANIMENTS

BISTRO STEAK* *GF* \$40

7OZ BISTRO FILET PAN SEARED IN GARLIC BROWN
BUTTER, SERVED WITH YUKON GOLD MASHED
POTATOES, GRILLED BROCCOLINI, MAITAKE
MUSHROOM, AND PORT DEMI

SWEET POTATO & VEGETABLE YELLOW CURRY *V, GF* \$25

COCONUT MILK, LIGHT CURRY, TOFU, SERVED
WITH STEAMED JASMINE RICE
SUBSTITUTE WITH CHICKEN +\$8

V = VEGAN / GF = GLUTEN FREE / VEG = VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PARTIES OF 6+ WILL BE SUBJECT TO AN 18% SERVICE CHARGE.
SPLIT PAYMENT: MAXIMUM 4 CARDS ACCEPTED PER LARGE PARTY CHECK.
DINNER SERVED UNTIL 10:30PM.

DESSERT

\$14

CLASSIC CHOCOLATE MOLTEN CAKE
FRESH BERRIES, VANILLA CRÈME ANGLAISE

PASSIONFRUIT CHEESECAKE
RASPBERRIES, PISTACHIO

FRESH MIXED FRUIT TART
VANILLA CUSTARD, BUTTERY TART SHELL

DESSERT COCKTAILS

PETITE SERVE

PISTACHIO COQUITO \$11

BACARDI COCONUT, COCONUT CREAM, MILK, PISTACHIO,
SPICED WITH CINNAMON & NUTMEG

NUTTY CHOCOLATE OLD FASHIONED \$11

BOURBON, CRÈME DE CACAO, FRANGELICO, BAILEYS,
CHOCOLATE BITTERS

