



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*

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# 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

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# 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.

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## 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

