

LUNCH

11AM - 4PM

HOUSEMADE FLATBREAD 6
roasted pepper, walnut, and pomegranate dip

WARM MARINATED OLIVES 8
citrus, thyme, cumin seeds, turmeric

ARTISAN SOURDOUGH 6
cultured butter, maldon sea salt

LIDO FRIES 9
french fries, crumbled feta, ras el hanout, pickled onions, herbs

CHARRED SHISHITO PEPPERS 7
smoked chile aioli, orange zest

CALIFORNIA CHEESE BOARD 21
goat, cow, and sheep milk cheese, house jam, baguette

HAWAIIAN BIGEYE TUNA TARTARE* 20
lime, cucumber, mint, fresno chile, crispy shallots, lettuce wraps

SEASONAL CRUDITÉS 12
raw vegetables, fresh herb dip

LITTLE GEM LETTUCE 12
avocado green goddess, mint, pine nuts, manchego, spiced breadcrumbs

TUSCAN KALE SALAD 15
cherry tomatoes, pickled red onion, feta, cucumber, olive, mint, citrus vinaigrette

add:
grilled mary's chicken breast 5
shrimp 7

MEDITERRANEAN CHICKEN SALAD 15
red romaine, tomato, italian parsley, radish, persian cucumber, sourdough croutons, sumac dressing

SALMON NIÇOISE SALAD 18
seared salmon, crisp potato, cherry tomato, radish, pickled red onion, red gem, olives, harcots vet, soft boiled egg, citrus vinaigrette

CALI PRIME BURGER* 19
white cheddar, tomato, avocado, grilled onion, pickle, worcestershire aioli

PROSCIUTTO & BURRATA 15
arugula pesto, baguette

SALMON BURGER 19
labneh, stone fruit slaw, brioche

GRILLED CHEESE 12
manchego, white cheddar, feta, red onion, apricot chutney

OPEN-FACED OLIVE OIL POACHED TUNA SALAD 16
fennel, capers, castelvetrano olives, herb salad, sourdough

HOT-PRESSED CHICKEN MELT 14
marinated & grilled chicken breast, kale, manchego, caramelized lemon, smoked chile aioli

RIGATONI POMODORO 21
cherry tomato pomodoro, fresh basil, burrata, california olive oil

SIDES

FRENCH FRIES 7
ras el hanout, herbs

FRESH SEASONAL FRUIT 5

HOUSE GREEN SALAD 4

DESSERTS

RORI'S SEASONAL ICE CREAM SANDWICH 8

TAHINI SEMIFREDDO 7
shortbread crumble & seasonal fruit

RORI'S ARTISANAL CREAMERY 6
seasonal selections

WARM CHOCOLATE BREAD PUDDING 8
rori's salted caramel ice cream



