

# DINNER

## SPECIALTY COCKTAILS

sangria! - our house recipe	7
'old mill' martini - square one rye vodka, king eider vermouth, blue cheese stuffed olive	10
man'hatt'an - bulleit bourbon, punt e mes, port-soaked cherry	10
watermelon smash - leblon cachaça, limoncello and muddled watermelon on the rocks	10
strawberry lemondrop - house infused strawberry vodka, sweetened lemon juice	10
moscow mule - stolichnaya russian vodka, bundaberg giner beer on the rocks	10
spa martini - cucumber-lemon house infused vodka, sweetened lemon juice, ginger syrup	10
our cosmopolitan - charbay blood orange vodka, fresh lime, cointreau, cranberry juice	10
spanish sidecar - carlos I spanish brandy, marie brizzard triple sec, fresh lemon juice	12

## SMALL PLATES

soy braised crispy pork belly with watermelon, rice wine vinegar and asian green herbs	13
maine crab cake with frisée and mâche salad and meyer lemon aioli	13
beef satay with cucumber, green papaya and pickled ginger salad, spicy peanut sauce	11
pan roasted mussels with applewood smoked bacon, tomatoes and white wine	12.5
flash fried calamari with a spicy chipotle chile glaze and pickled ginger	13
macadamia nut crusted goat cheese with port poached figs, apples and crostini	11
soup of the day	4/6

## GREEN PLATES

sweet coconut fried prawns with mango, cucumber and greens, sesame-citrus vinaigrette	14
baby spinach and duck confit with dates and petit basque cheese, truffle vinaigrette	12
endive and pear salad with blue cheese, candied walnuts and honey mustard vinaigrette	11
butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette	7.5
hearts of romaine with caesar dressing, croutons and parmesan cheese	4.5/9

## BIG PLATES

creekstone rib-eye with roasted fingerling potatoes, sautéed spinach and béarnaise	32
achiote-rubbed roasted duck with grits, sautéed chard, cured red onions and pan jus	28
pan-seared alaskan halibut with black forbidden rice, carrot salad and saffron cream sauce	27
heritage foods pork t-bone, sweet potato purée, nappa cabbage; apples with mustard sauce	24
roasted chicken breast with garlic mashed potatoes, roasted shallots and sherry au jus	22
moroccan inspired braised lamb shank with golden raisin and toasted almond couscous	22
grilled polenta napoleon with garden vegetables, fresh mozzarella and balsamic glaze	16
pasta of the day	a.q.

chef de cuisine - marcos uribe      sous chefs - adrian sanchez & marcos garcia

*corkage for all of our friends, good friends, vintners and neighbors \$15 per 750ml bottle  
(for each bottle purchased from our list, we will waive one corkage fee!)*

a service charge of 18% will be added to parties of six or larger

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