

LUNCH

APPETIZERS

pork belly lettuce cups
pickled vegetables, cilantro,
ginger 16.5

flash fried calamari
chipotle chili and honey glaze,
pickled ginger 16

cheese plate
k & j orchards fruit, candied nuts,
model bakery bread 18

dungeness crab cakes
arugula, frisee, heirloom carrot,
watermelon daikon, meyer lemon aioli 17.5

SALADS

sweet coconut-fried prawns
mixed greens, mango, cucumber,
sesame-citrus vinaigrette 17

endive and pear salad
goat cheese, candied walnuts,
dijon vinaigrette 14.5

roasted asparagus salad
arugula, frisee, sieved egg,
bacon vinaigrette 16

hearts of romaine
caesar dressing, croutons,
parmesan cheese 8/13.5
add grilled chicken 11/17

ENTREES

asian sticky ribs
panko onion rings, thai peanut cole slaw 28

pan-roasted mussels
applewood smoked bacon, tomatoes, white wine 21

pappardelle pasta
braised short ribs, mushrooms, sun-dried tomatoes, arugula, parmesan 28

roasted boneless half chicken
gluten free gnocchi, wild mushroom ragoût, truffle oil 26.5

grilled chicken club
bacon, avocado, sun-dried tomato, gruyere, basil pesto, mixed green or french fries 17.5

grilled mahi-mahi sandwich
remoulade sauce, lettuce, tomato, mixed greens or french fries 18.5

masami beef 'american-style kobe' chuck burger
sun-dried tomato mayonnaise, mixed greens or french fries 18
add cheese 1.75 add applewood smoked bacon 1.75 add avocado 2

SIDES

panko onion rings 10

french fries 6

executive chef - federico guillen

sous chef - rafael aranda martinez

corkage for all of our friends, and neighbors \$20 per 750ml bottle (we waive one corkage for each bottle purchased from our list)
a service charge of 18% may be added to parties of six or larger

please note we cannot accept more than four credit cards per table, please make appropriate arrangements
the state of california requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses.