LUNCH

APPETIZERS	SALADS
pork belly lettuce cups pickled vegetables, cilantro, ginger 16.5	sweet coconut-fried prawns mixed greens, mango, cucumber, sesame-citrus vinaigrette 17
flash fried calamari chipotle chili and honey glaze, pickled ginger 16	endive and pear salad goat cheese, candied walnuts, dijon vinaigrette 14.5
cheese plate k & j orchards fruit, candied nuts, model bakery bread 18	roasted asparagus salad arugula, frísee, sieved egg, bacon vinaigrette 16
dungeness crab cakes arugula, frísee, heírloom carrot, watermelon daíkon, meyer lemon aíolí	hearts of romaine caesar dressing, croutons, parmesan cheese 8/13.5 add grilled chicken 11/17
ENTREES	
asían stícky ríbs panko oníon ríngs, thai peanut cole slaw 28	
pan-roasted mussels applewood smoked bacon, tomatoes, white wine 21	
pappardelle pasta braísed short ríbs, mushrooms, sun-dríed tomatoes, arugula, parmesan 28	
roasted boneless half chicken artichoke ragoût, cherry tomatoes, leeks, spring garlic, lemon-caper butter sauce 27	
beyond burger 100% plant based burger, tomato tapenade, míxed green or french fríes 18	
grilled chicken club bacon, avocado, sun-dried tomato, gruyere, basil pesto, mixed green or french fries 17.5	
grilled mahí-mahí sandwích remoulade sauce, lettuce, tomato, míxed greens or french fríes 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	
panko onion rings 10	SIDES french fries 6
executive chef - federico guillen	sous chef ~ rafael aranda martínez