



bar + restaurant

Our seasonal small plates are designed for sharing and served tapas-style - arriving fresh from the kitchen to be savored at the height of their flavor and artistry

RAW & CHILLED

- HALF SHELL OYSTERS*** 24/ half dz.
served fresh daily, seasonal mignonette
DF | GF | NF
- CEVICHE** 21
aji amarillo, red onion, yuzu, cucumber
GF | NF

BOARDS & LARGE PLATES

to be shared

- FOCACCIA** 17
prosciutto di parma, burrata
NF
- SPATCHCOCK CHICKEN** 29
swiss chard, lemon, herb jus
GF | NF
- GRILLED BRANZINO FILET** 34
cabbage slaw, cumin lime vinaigrette
DF | GF | NF
- MARINATED SKIRT STEAK** 44
potato pavé, kalamata olive caramel
NF
- MUSHROOM LASAGNA** 28
saffron pasta, wild mushroom, brown butter
taleggio bechamel
V

SMALL PLATES

- BABY ROMAINE CAESAR** 17
caesar dressing, sourdough crouton
mimolette, pickled okra, anchovies
NF | V
- WHITE BEAN HUMMUS** 20
sunflower seed pesto, halloumi
za'atar naan
V
- ROASTED BEETS** 13
pickled & roasted beets, romesco sauce
tahini sauce, fine herbs
VG
- CRISPY POTATO** 14
spiced yogurt, date chutney, chilis
pine nuts
V
- OCTOPUS HUSHPUPPY** 18
bonito aioli, pickled ginger
tempura flakes nori
NF
- FRIED OYSTERS*** 27
thai chili aioli
DF | NF
- SHRIMP TOAST** 17
spiced pumpkin seed spread, limes

SWEETS

- LEMON POUND CAKE** 9
chantilly cream, lemon curd
strawberry
NF | V
- CREME BRULEE**
wild dunes honey
V | GF | NF
- PEANUT BUTTER PIE** 11
dark chocolate shell, peanut butter
mousse, chocolate ganache
NF | V

Austin Blake, Chef de Cuisine / Addie Mergler, Pastry Chef

DF dairy free GF gluten free NF nut free V vegetarian VG vegan

BAR OPEN DAILY FROM 4PM-11PM - KITCHEN OPEN DAILY FROM 5PM-10PM

*CONSUMER ADVISORY: CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MANY MENU ITEMS CAN BE PREPARED GLUTEN-FREE, VEGETARIAN, OR IN COMPLIANCE WITH MANY DIETARY RESTRICTIONS. PLEASE ADVISE YOUR SERVER IF INTERESTED.