



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.
cocktail sauce, seasonal mignonette
DF | GF | NF

HAMACHI CRUDO* 22
charred jalapeño oil, avocado
DF | GF | NF

LARGE PLATES

to be shared

VEGETARIAN CHOPPED SALAD 17
caramelized feta dressing, tomato, cucumber
castelvetrano olive, chickpeas, red onion,
mozzarella, ricotta salata
GF | NF | V

SPATCHCOCK CHICKEN 29
swiss chard, lemon, herb jus
GF | NF

GRILLED BRANZINO 39
cabbage slaw, cumin lime vinaigrette,
mole rojo
DF

SKIRT STEAK FRITES* 37
shoestring fries, charred allium vinaigrette
DF | GF | NF

RIGATONI BOLOGNESE 29
bison bolognese, vodka sauce, aged parmesan
torn burrata
NF

STEAK BURGER* 28
steak blend, caramelized onion, comte cheese
garlic aioli, arugula, pave fries
NF

SMALL PLATES

AGED HOUSE FOCACCIA 17
prosciutto di Parma, burrata

WHITE BEAN HUMMUS 22
sunflower seed pesto, halloumi
za'atar naan
V

OYSTER MUSHROOM 19
carrot aioli, brown butter streusel
crème fraîche, pepper jam
V

HEIRLOOM TOMATO CARPACCIO 15
elderflower vinaigrette, lemon puree
crispy shallots
NF | VG

ROASTED BROCCOLI 14
confit fennel puree, preserved lemon
grape, marcona almond
DF | VG

OCTOPUS HUSHPUPPY 18
bonito aioli, pickled ginger
tempura flakes nori
NF

FRIED OYSTERS 22
thai chili aioli
DF | NF

SHRIMP AL AJILLO 24
sourdough, garlic, chili oil
DF | NF

SWEETS

PROSECCO POACHED PEACH 10
almond gelato, lemon verbena
cream, feuilentine
V

HONEY CRÈME BRÛLÉE 8
wild dunes honey, raspberry
GF | NF | V

CHOCOLATE COCONUT 10
chocolate shell, coconut
ganache, mango and passionfruit
GF | NF

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 4–11 PM · Kitchen open daily from 5–10 PM



Scan for custom menu options based on your dietary preferences

#Goldi

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