



Tuesday, September 10, 2024

:: STARTERS ::

SALMON CARPACCIO

roasted red peppers, castelvetrano olives, pine nuts, capers 19

BLISTERED SHISHITO PEPPERS

meyer lemon aioli, toasted sesame seeds, sea salt 16

CRISPY PORTOBELLO FRIES

arugula, charred lemon, black truffle aioli 17

HEIRLOOM TOMATO CAPRESE

prosciutto, fresh mozzarella, pickled red onion, local basil, aged balsamic 18

BEEF TARTARE

shallots, capers, egg, horseradish, parmesan, reggiano 19

:: ENTREES ::

HALIBUT

pesto rice, eggplant & summer squash caponata, tomato espuma 46

CAPELLINI

san marzano tomato sauce, fresh mozzarella, torn basil 31

BERKSHIRE PORK CHOP

saffron cilantro rice, tomatillo de gallo, blistered shishito peppers 39

PRIME NY STRIP STEAK

beer battered onion rings, malt vinegar aioli 64

:: COCKTAIL FEATURE ::

AZTEC OLD FASHIONED

casamigos reposado, chocolate bitters, honey, cinnamon

20

