



Friday, May 9, 2025

**:: STARTERS ::**

CRISPY SOFT SHELL CRAB

*cucumber salsa, calabrian chili aioli 22*

SHRIMP & CALAMARI SALAD

*celery, castelvetrano olives, capers, lemon, olive oil 21*

SALMON MEATBALLS

*lemon dill crema, pickled fresno chili 16*

CRISPY PURPLE POTATOES

*sour cream & ramp dip 14*

WOOD FIRED SHISHITO PEPPERS

*toasted poppyseeds, meyer lemon aioli 16*

CHOPPED ANTIPASTO SALAD

*soppressata, fontina, castelvetrano olives, crispy chickpeas, red onion, oregano vinaigrette 16*

BEEF TARTARE

*truffle potato chips, horseradish, red wine aioli 19*

**:: ENTREES ::**

MEDITERRANEAN BRONZINI

*wild rice, local spring vegetables, roasted red pepper butter 48*

BERKSHIRE PORK CHOP

*crispy potato, purple cabbage slaw, wholegrain mustard aioli 42*

USDA PRIME RIBEYE

*whipped potato, grilled wild ramps, porcini butter, red wine demi 69*





**:: COCKTAIL SPECIALS ::**

**SUNNY EXPRESSIONS**

*volcan blanco, pineapple, banana, lime, mezcal 16*

**AZTEC OLD FASHIONED**

*casamigos reposado, honey, cardamom bitters orange twist 18*

**:: WINE FEATURES ::**

**PAOLO SCOVINO VINO ROSSO**

*barbera, dolcetto, nebbiolo  
piedmont, italy  
10gls/14.5qt*

**CLARENDELLE BLANC**

*semillon, sauvignon blanc, muscadelle  
bordeaux, france  
12gls/18qt*

**:: CORAVIN SELECTIONS ::**

**DUCKHORN MERLOT**

*2021 napa valley, california 97pts  
30gls/45qt*

**FLOWERS PINOT NOIR**

*2022 sonoma coast, california 93pts  
29gls/43.5qt*

**ORIN SWIFT 8 YEARS IN THE DESERT**

*2022 napa valley, california 92pts  
22gls/ 33qt*

**CAKEBREAD CABERNET**

*2021 napa valley, california  
40gls/60qt*

**SAN GIORGIO UGOLFORTE BRUNELLO**

*2018 tuscan, italy 96pts  
30gls/ 45qt*



