



Friday, May 2, 2025

:: STARTERS ::

OYSTERS ON THE HALF SHELL

Nova Scotia

*bloody mary cocktail sauce, cucumber mignonette, lemon
half 22/dozen 44*

SALMON MEATBALLS

lemon dill crema, pickled fresno chili 16

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

purple potato chips, horseradish, red wine aioli 19

:: ENTREES ::

PANKO CRUSTED SWORDFISH

handmade spinach pasta, marinated tomatoes, arugula, citrus tomato butter 44

LOBSTER RAVIOLI

spinach, tomato, banana peppers, basil, spicy vodka sauce 41

BRICK CHICKEN

farro, cucumber, tomato, feta, red wine vinaigrette 38

PRIME NEW YORK STRIP STEAK

whipped potato, grilled wild ramps, porcini butter, red wine reduction 66





:: COCKTAIL SPECIALS ::

SPRING OLD FASHIONED

angel's envy bourbon, st. germain, orange bitters, muddled orange 18

AZTEC OLD FASHIONED

patron reposado, honey, cardamon bitters, orange twist 20

WATER LILY

hendrick's gin, cointreau, crème de violet, orange bitters, lemon juice 16

:: 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 tuscany, italy 96pts

30gls/ 45qt

