



Friday, July 18, 2025

:: STARTERS ::

CRISPY STUFFED SQUASH BLOSSOMS

hot banana pepper stuffing, pomodoro, basil 20

CALAMARI

buttermilk battered, hot cherry peppers, citrus chipotle aioli 19

SALMON MEATBALLS

pickled fresno chili, lemon dill crema 18

HEIRLOOM TOMATO TART

stracciatella cheese, local basil, pickled shallots, balsamic vinegar 19

:: ENTREES ::

HALIBUT

sweet corn, fregola, bacon, marinated tomatoes, thai basil 49

PAN ROASTED CHICKEN THIGHS

farro, local cherry tomatoes, cucumber, yellow wax beans, feta, oregano vinaigrette 33





:: COCKTAIL SPECIAL ::

SUMMERTIME LOVIN'

blanco tequila, aperol, st. germain, lemon 15

:: WINE FEATURES ::

MAURO MOLINO

nebbiolo

piedmont, italy

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

