



Tuesday, August 12, 2025

:: STARTERS ::

CALAMARI

beer battered, banana peppers, sweet thai chili 19

SQUASH BLOSSOMS

lemon ricotta stuffing, pomodoro, basil 21

SPICY CUCUMBERS

marcona almond, thai basil, togarashi 14

HEIRLOOM TOMATO BRUSCHETTA

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

BLISTERED SHISHITO PEPPERS

sea salt, sweet soy, sesame aioli 16

SMOKED SALMON TOAST

dill cream cheese, cucumber, red onion, pickled fresno chili 20

:: ENTREES ::

MONKFISH

sweet corn, fregola, bacon, marinated tomatoes, thai basil 42

BRAISED PORK BELLY TACOS

*brown sugar, soy, red cabbage,
cucumber, carrot, sriracha aioli 24*

BERKSHIRE PORK CHOP CAPRESE

local heirloom tomatoes, fresh mozzarella, basil, aged balsamic 44

RACK OF LAMB

barley, flat #12 oyster mushrooms, heirloom carrots, pickled blueberries 52





:: COCKTAIL SPECIAL ::

FAKE LOVE

gosling's dark rum, dry curacao, passionfruit, lime 15

:: WINE FEATURE ::

VILLA DES ANGES

cinsault rose

france

11gls/16.5qt

:: 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

