



Wednesday, August 6, 2025

:: STARTERS ::

CALAMARI

beer battered, banana peppers, sweet thai chili 19

SPICY CUCUMBERS

marcona almond, thai basil, togarashi 14

HEIRLOOM TOMATOES BRUSCHETTA

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

SMOKED SALMON TOAST

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

BLISTERED SHISHITO PEPPERS

sea salt, sweet soy, sesame aioli 16

:: ENTREES ::

MONKFISH

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

SQUID INK FETTUCCINE

gulf shrimp, tomatoes, sweet peas, garlic, white wine 42

BERKSHIRE PORK CHOP CAPRESE

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





:: COCKTAIL SPECIALS ::

POMEGRANATE WHISKEY SOUR

bourbon, pomegranate, lemon, ginger 18

STRAWBERRY LIMONCELLO SPRITZ

prosecco, limoncello, strawberry syrup 15

:: WINE FEATURES ::

MAURO MOLINO

nebbiolo

piedmont, italy

12gls/18qt

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 tuscany, italy 96pts

30gls/ 45qt

