



Sunday, September 14, 2025

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger 21

FAROE ISLAND SALMON MEATBALLS

pickled fresno chili, lemon, dill aioli 18

SMOKED SALMON TOAST

calabrian chili, cucumber, dill, lemon 18

WOODFIRED JIMMY NARDELO PEPPERS

whipped gorgonzola, toasted pine nuts, aged balsamic 18

:: ENTREES ::

HALIBUT

sweet corn, wild rice, marinated cherry tomatoes, thai basil 49

CAVATAPPI

*sausage, spinach, hot cherry peppers, spicy vodka sauce,
asiago 35*

VEAL PICCATA

cherry tomatoes, white wine, garlic, lemon caper butter 42

HANGER STEAK/WAGYU FLANK STEAK

basmati rice, purple cabbage slaw, grilled scallions, ponzu 45/49





:: COCKTAILS FEATURES ::

BLANTONS OLD FASHIONED

demerara sugar, angostura bitters, orange twist 24

BLANTONS MANHATTAN

carpano antica, angostura bitters, luxardo cherry 24

PRICKLY PEAR MULE

seedlip NA spirit, ginger beer 12

:: WINE FEATURES ::

VILLA DES ANGES

cinsault rose

france

11gls/16.5qt

LAVA CAP

merlot

eldorado, california

92 points

13gls/19.5qt

:: 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

SAN GIORGIO UGOLFORTE BRUNELLO

2018 tuscany, italy 96pts

30gls/ 45qt



