



Friday, January 30, 2026

:: STARTERS ::

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

FRIED OLIVES

castelvetrano olives, marinated sweet peppers, baby mozzarella, roasted garlic aioli 16

WOOD FIRED WINTER SQUASH

stracciatella cheese, toasted hazelnuts, chili honey 17

WOOD ROASTED BEETS

pistachio butter, navel oranges, whipped feta, aged balsamic 18

WAGYU BEEF "CARPACCIO"

roasted red peppers, horseradish, pine nuts, arugula, parmesan reggiano 21

:: ENTREES ::

HALIBUT

potato bacon hash, caramelized onions, spicy lemon butter 52

PAN ROASTED CHICKEN

acquerello risotto, shiitake mushrooms, baby arugula, burnt lemon vinaigrette 39

PRIME NEW YORK STRIP STEAK

goat cheese crust, red wine demi, crispy potato, charred broccolini 68





:: COCKTAIL FEATURES ::

WHITE COSMO

grey goose citron, st. germain, white cranberry, lemon 20

WHISKEY SOUR

bourbon, lemon, simple syrup, egg white 15

:: WINE FEATURES ::

ZINFANDEL

*sin zin
alexander valley, ca
40btl*

SAUVIGNON BLANC

*honig
napa valley, ca
48btl*

:: 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*

