



Wednesday, January 7, 2026

:: STARTERS ::

LOBSTER BISQUE

brandy, cracked black pepper, chives 21

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

WOOD ROASTED ACORN SQUASH

ricotta, toasted hazelnuts, chipotle honey 16

JUMBO SHRIMP COCKTAIL

celery olive salad, calabrian chili cocktail sauce 21

WOOD ROASTED BEETS

pistachio butter, navel oranges, whipped feta, aged balsamic 17

WAGYU BEEF "CARPACCIO"

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

:: ENTREES ::

HALIBUT

celery root puree, roasted grapes, marcona almonds, tarragon brown butter 52

RIGATONI

sausage, spinach, tomato, hot cherry peppers, whipped ricotta, basil 36

C.A.B PRIME BONE-IN RIBEYE

roasted potato, grilled portobello mushrooms, red wine demi 79





:: COCKTAIL FEATURES ::

SPICED OLD FASHIONED

bourbon, cinnamon, cloves, demerara, walnut bitters, lemon twist 20

WHITE COSMO

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

:: 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 tuscan, italy 96pts
30gls/45qt*

