



Monday, February 2, 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

:: ENTREES ::

HALIBUT

fregola, littleneck clams, tomato, spicy cherry peppers, garlic, white wine 52

WILD BOAR BOLOGNESE

lumache, tomato, red wine, rosemary, black truffle pecorino 38

BERKSHIRE PORK CHOP

wild mushroom risotto, grilled broccolini, marsala demi 44





:: COCKTAIL FEATURES ::

YOU GO FIRST

fennel infused gin, cointreau, lillet, lemon 15

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 tuscan, italy 96pts

30gls/45qt

