



Wednesday, March 25, 2026

:: STARTERS ::

ROYAL OSSETRA CAVIAR HASH BROWNS

crème fraîche, whipped egg yolk, red onion, chives 25

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

BEETS

blood orange, marcona almonds, goat cheese, pickled onions, white balsamic 16

FRIED OLIVES

marinated sweet peppers, baby mozzarella, pine nuts, roasted garlic aioli 16

:: ENTREES ::

POTATO GNOCCHI

pancetta, asparagus, sweet peas, shiitake mushrooms, marsala asiago cream 32

:: COCKTAIL FEATURE ::

CANTARITO

blanco tequila, orange, grapefruit, lime 15





:: WINE FEATURES ::

ZINFANDEL

sin zin
alexander valley, ca
10 gls/15 qt

SAUVIGNON BLANC

honig
napa valley, ca
12 gls/18 qt

:: 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

ORIN SWIFT PALERMO CABERNET

2022 napa valley, california
40gls/60qt

ALTESINO BRUNELLO

2020 tuscany, italy 95pts
34gls/51qt

