



Sunday, April 19, 2026

:: STARTERS ::

CRISPY DEVEILED EGGS

royal ossetra caviar, panko, whipped egg yolks, chives 25

SALMON TATAKI

spicy cucumbers, daikon, green onion, blood orange ponzu 19

FAROE ISLAND SALMON FRITTERS

sweet pepper relish, lemon dill aioli 19

FRIED OLIVES

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

CHOPPED SALAD

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

:: ENTREES ::

HALIBUT

fregola, spring peas, asparagus, green onion, lemon brown butter 52

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 32

:: COCKTAIL SPECIALS ::

HOUSE MADE SANGRIA

choice of red or white 10





:: WINE FEATURE ::

KIM CRAWFORD

sauvignon blanc, new zealand

40 btl

THE VICE

cabernet sauvignon, napa valley 93pts

20gl/28qt

:: 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 tuscan, italy 95pts

34gls/51qt

