



Friday, May 22, 2026

:: STARTERS ::

CHILLED SEAFOOD SALAD

shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 21

CRISPY DEVEILED EGGS

ossetra caviar, whipped egg yolk, chives, malt vinegar 25

SOFT SHELL CRAB

tempura battered, carrot slaw, hoisin 23

FRIED CHEESE CURDS

hot pickled cherry peppers, smoked tomato aioli 17

CHOPPED SALAD

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

WOOD FIRED FOCACCIA

*sea salt butter, eggplant caponata 12
add 18 month prosciutto 6*

:: ENTREES ::

HALIBUT

spring pea fregola, green garlic, miso brown butter 50

PAT LAFRIEDA PRIME FLAT IRON STEAK

bleu cheese butter, grilled scallions, red wine jus 49

CREEKSTONE WAGYU STRIP STEAK

wild ramp compound butter, chimichurri 69

:: COCKTAILS ::

ALL THAT JAZZ

mezcal, luxardo maraschino, guava, cocoa, lime 16





:: WINE FEATURE ::

PECORINO
camillo montori
abruzzo, it
12gl/17.5qt

:: 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

