SNACKS

FAVA BEAN HUMMUS
with grilled garlic moss focaccia radishes, almond dukkah, and herbs 16

WEST COAST OYSTERS
half a dozen, with frozen passion fruit sangrita 26

JAMÓN IBÉRICO
with grilled garlic moss focaccia, tomato condiment and creamy garlic 46

APPETIZERS

JALAPEÑO CAESAR
little gem lettuce, bread crisps, lemon, anchovy, and a pile of parmesan 24

HEILOOM TOMATOES
with crispy rice salad, herb pesto, and local marinated melon 25

COCONUT SHRIMP
harissa and lemon marinade, grilled, with a coconut-lime dipping sauce 28

AQUACHILE
market baja fish, lime, charred avocados, cilantro, serrano chilies, cucumbers, and pickled red onions 28

NORTHERN HALIBUT TEMPURA
green curry aioli, sweet garlic chili sauce, with butter lettuce wraps, and watermelon radish 32

RICOTTA CAVATELLI
with sun gold tomatoes, yellow squash, basil, and crispy parmesan bread crumbs 32

MAINE LOBSTER SPAGHETTI
with fennel, saffron, and a citrus-shallot fish sauce 38

MAINS

ROASTED HEILOOM CHICKEN
with grilled wild mushrooms, china farm’s summer corn, and tomatoes 39

FISH OF THE DAY
slow cooked with variations of broccoli, nori, lemon, and a garlic dashi 48

KUROBUTA PORK CHOP
grilled with summer beans, tarragon cream, violet mustard, and a lapsang souchong jus 58

STEAK AU POIVRE
pan seared with black pepper, french fries and sauce au poivre 68

PAPAYA RIB-EYE (SERVES 1-2)
90 day dry aged aspen rib bone-in prime rib-eye, with spring allium and almonds 96

DRY-AGED CHEESEBURGER
with american cheese, red onion, bread and butter pickles, special sauce, served on a portuguese muffin 25
chile toraditos +4
applewood smoked bacon +5
fries +7
au poivre +10

SIDES

ASPARAGUS
simply grilled with garlic, black pepper, and a lemon vinaigrette 15

SPROUTING CAULIFLOWER
grilled and drizzled with chimichurri 17

AGED CHARLESTON GOLD RICE PILAF
creamy coconut, lime, sumac, and dill 17

FINGERLING POTATOES
smashed with crème fraiche, scallion vinaigrette, crispy skins, and a potato espuma 17

*consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
a 5% service charge will be added to all guests checks to ensure competitive wages and benefits for our team. thank you.*