

Starters

Vegan Cauliflower-Asparagus Soup	\$9
Fried Calamari, Ginger Remoulade	\$11
Cauliflower Fritters, Roasted Beet Aioli	\$10
Truffle Mac & Cheese, Seasoned Bread Crumbs	\$10
Yucca-Potato Croquettes, Chipotle Mayonnaise	\$8
P.E.I. Mussels, Red Curry-Coconut Sauce	\$12
P.E.I. Mussels, Lagunitas IPA-Roasted Garlic Broth	\$12
Shrimp Rangoon, Cream Cheese, Scallion, Soy-Ginger	\$12
Salmon Tartare, Quinoa, Cucumber, Avocado, Pickled Ginger, Wasabi and Soy Glaze	\$12
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy Vinaigrette	\$15
Ricotta-Herb Ravioli, Fresh Tomato-Basil	\$11
Duck Confit Dumplings, Shaved Fennel, Fresh Radish Apple-Rosemary Purée	\$12
Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise	\$14
Veggie Sliders, Chick Pea, Quinoa, Portobello, Corn, Red Pepper, Avocado Mousse, Lemon Oil Cole Slaw	\$12
Marinated Beef Skewers, Jicama Salad, Mango-Sriracha Salsa	\$14
Pulled Pork Sliders, Apple Cider Barbeque Sauce, Cole Slaw, Crispy Cherry Peppers	\$13
Salads <i>(add Chicken \$8; Salmon \$10)</i>	
Mixed Greens, Grilled Watermelon, Cucumber, Red Onion, Walnuts, Balsamic Reduction	\$9
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$10
Arugula Salad, Green Apple, Bleu Cheese, Toasted Almonds, Sherry Vinaigrette	\$10
Roasted Candy Cane Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$12
Baby Kale, Quinoa, Cucumber, Apple, Dried Cranberry, Feta Cheese, Toasted Walnut, Lemon-Thyme Vinaigrette	\$10

Fish

Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce	\$25
Sesame-Crusted Swordfish, Wasabi Mashed Potato, Baby Bok Choy, Ginger Ponzu Sauce	\$27
Pan Seared Branzino, Roasted Butternut Squash, Baby Spinach, Cherry Tomato, White Wine Sauce	\$26
Cilantro-Crusted Tuna, Sticky Rice, Sautéed Swiss Chard, Soy-Orange-Ginger Glaze	\$32
Pan Seared Halibut, Sautéed Asparagus-Fresh Tomato, Vegetable Chowder, Crispy Yucca	\$31
House Made Fettucine, Shrimp, Mussels, Calamari, Fresh Tomato, Basil	\$24

Meat

Mint-Garlic Crusted Rack of Australian Lamb, Spätzle, Roasted Vegetables, Pomegranate-Port Wine Reduction	\$32
Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts Leaves, Crispy Onion	\$28
Braised Pork Shank, Grilled Polenta Cake, Swiss Chard, Shitake Mushroom, Au Jus	\$29
Grilled Hanger Steak, Yucca Croquettes, Jicama Salad, Au Poivre Sauce	\$29
Herb-Roasted Chicken Breast, Roasted Fingerling Potato, Haricots Verts, Citrus-Wine Natural Jus	\$25
Grilled Filet Mignon, Potato Gratin, Asparagus, Rosemary-Red Wine Demi-Glace	\$30
<i>Sides (Asparagus, Kale, Brussels Sprouts, Haricots Verts)</i>	\$7

House Made Desserts

Ricotta Kisses	\$8
Pecan Pie, Ice Cream	\$8
Banana-Walnut Bread Pudding, Berry Compote, Ice Cream	\$8
Apple Cobbler, Vanilla Ice Cream	\$8
Double Chocolate-Walnut Brownie, Vanilla Ice Cream	\$8
Caramel-Sea Salt Gelato	\$8

20% Gratuity
will be added
for parties of
6 or more



If you have a
Food Allergy,
please speak to
the owner,
manager, chef
or your server.



Executive Chef-
Felipe Velazquez

Chef de Cuisine-
Severino Puga