
Starters

- french onion soup** gruyère / kalamata crostini 10
- bar meatballs** roasted tomato sauce / parmesan 12
- crispy brussels sprouts** cotija / pomegranate / chipotle vinaigrette 11
- shrimp cocktail** harissa cocktail sauce / horseradish gremolata 16
- hawaiian poke*** ahi tuna / cucumber / mango / avocado / ponzu sesame seeds / seaweed salad 15

Salads

- caesar** garlic crouton / shaved parmesan 10
- baby wedge** point Reyes blue / bacon / tomato spiced pecans / green goddess 10
- bloomsdale spinach** mango / strawberries / feta marcona almonds / lemon mint vinaigrette 11
- salt roasted gold beets** pistachios / pomegranate / asian pear goat cheese / quinoa / arugula / tangerine vinaigrette 11
- cobb salad** smoked bacon / tomato / maytag blue cheese egg / onion / avocado / ranch dressing 13
- add to any salad** grilled chicken 6 / ny steak* 12 tuna* 10 / salmon* 10 / shrimp* 10

Sandwiches

- turkey club** roasted turkey / applewood smoked bacon / tomato avocado / arugula / white cheddar / local date bread 15
- crispy vegetarian burger** vegfarm faux chicken patty / tomato buffalo mozzarella / basil aioli / arugula / brioche bun 15
- cheeseburger*** house grind / arugula / white cheddar rosemary aioli / red wine caramelized onion / brioche bun 16

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

18% service charge on parties of 8 or more

25 corkage fee per bottle (maximum two bottles)

From the Grill

- braised beef short ribs** 30
- ny steak*** smoked paprika chimichurri 37
- filet mignon*** blue cheese bacon butter 40
- shelton farms chicken** 26
- scottish salmon*** charred orange vinaigrette 26
- entrées served with** broccolini / herb roasted tomato choice of truffle fries or whipped potatoes

Bowls

- sonoran spiced chicken** quinoa / peppers / black beans arugula / charred corn / cherry tomatoes / avocado roasted pasilla aioli 23
- korean barbecue shrimp** bamboo rice / carrots bok choy / bean sprouts / edamame / kimchi / cucumber kaiware / sesame seeds 25
- sesame ahi*** jasmine rice / peas / carrots / bok choy / sweet soy / garlic enoki mushrooms / crispy shallots / sriracha aioli / chuka salad 24
- moroccan stir-fry** sautéed meatless chicken / freekeh / arugula / peppers chickpeas / raisins / charred lemon / toasted almonds / harissa pesto 20
- chicken and portabello ziti** roasted garlic / caramelized onion sweet peppers / rosemary / goat cheese 22

Cali Street Tacos

- carnitas** pickled red onion / salsa roja / roasted pasilla aioli 14
- chicken tinga** avocado / charred green onion / chipotle crema 14
- korean braised short ribs** bok choy slaw / spicy mayo / sesame seeds 14
- thai shrimp** yellow curry / cilantro slaw / peanut dressing / sriracha 15

Sides

- jasmine or bamboo rice** 8
- garlic broccolini** 8
- sautéed mushrooms** 8
- grilled jumbo asparagus** 8
- butter whipped yukon potatoes** 8
- truffle parmesan fries** 10

