

cocktails

> unique seasonal recipes from Mixologist Frankie Thaheld

Gold Rush : 13 **Virgin** : 5

Maker's Mark bourbon whiskey, oro blanco grapefruit, pomegranate molasses, oregano

Chucheria : 11

red chili infused Ten Cane rum, tamarind soda, dandelion and burdock bitters

Xolo : 14

grapefruit, agave syrup, Don Julio Anejo tequila, black salt rim

Beets Me : 14 **Virgin** : 5

Junipero gin, beet water, mint, lemon, black pepper

Bee Sting : 12 **Virgin** : 5

Ketel One vodka, kumquat, ginger, honey, lemongrass

Cavalletta : 14

wheatgrass infused Stolichnaya vodka, Strega, sauvignon blanc, orange, lemon

Sunrise Over Sicily : 14

Carpanto Antica vermouth, Amaro Averna, blood orange, egg, Angostura bitters, nutmeg

Crye Baby : 14

red bell pepper-thyme infused Belvedere, goats cheese stuffed black olive

Jardinero : 13

Piscología pisco, Cynar amaro, celery, Meyer lemon, cummin

Tango : 13 **Virgin** : 5

Belvedere vodka, tangerine, lime, mint, cocoa nib

raw + cold

Beef Tartare "Steak and Eggs" : 15

asparagus, rhubarb, soy and dry aged beef gelées, warm egg emulsion, herb crackers

"Fish Tacos" : 16

hard to explain, just try it

Pacific Oysters : 15

cocktail sauce and mignonette

Smoked Foie Gras : 20

pickled plum puree, beets, marinated kombu

Halibut Ceviche : 14

tangerine, jalapeño, mango, coconut, carrot-ginger foam

salads

Slow Roasted Beets : 14

hazelnut picada, petite arugula, currants, frisee, feta puree

Date Salad : 12

arugula, goats cheese, walnuts, pomegranate vinaigrette

Grilled Local Octopus : 12

potato confit, celery, piquillo peppers, fennel-saffron aioli

Grilled Hearts of Romaine : 12

candied garlic vinaigrette, marinated sardines, pecorino romano, toasted bread crumbs

Chino Farms Carrots : 13

Indian spiced yogurt, crushed almonds, kumquat, cilantro, Temecula orange honey

hot

Grilled Pancetta Wrapped Sardines : 12

white bean bruschetta, sweet and sour onions, arugula

English Pea Ravioli : 15

Niman Ranch ham, Meyer lemon, tarragon, almonds, pea tendrils

soups

Chino Farms Minestrone : 11

a seasonal minestrone with condiments

Chino Farms Broccoli : 11

crispy poached egg, bacon

entrées

> all our steaks can surf

Prime Hanger Steak : 28

Tenderloin : 40

Niman Ranch 21 day dry aged Strip Steak : 48

Niman Ranch 28 day dry aged

Cote de Boeuf for two : 100

smoked potato puree, glazed carrots, marinated mushroom salad, onion-mustard jam, red wine sauce

Roasted Duck Breast : 32

apple butter, celery, parmesan, pistachios, peas, black trumpet mushrooms, molasses-sage glaze

Cider Braised Pork Belly and Slow Roasted Loin : 30

Chino Farms greens, blue cheese and caramelized onion arancini

Porcini Glazed Bone in Halibut Steak : 32

peas, asparagus, braised radish, lemon yogurt

Loch Duart Salmon : 30

charred eggplant, zucchini, beans, cherry tomatoes, lobster-zucchini blossom emulsion

Line Caught Red Snapper : 29

green garlic-egg agnolotti, Chino Farms broccoli, Meyer lemon-anchovy relish

Maine Lobster Seafood Stew : 42

toasted pasta, marcona almonds, orange aioli

Roasted Jidori Chicken : 28

endive, orange, dates, mushroom, curry jus

Braised Colorado Lamb Shank : 29

butternut squash risotto, sweet onion raisin relish, feta salsa verde

sides

Chino Farms broccoli with Meyer lemon-anchovy relish / butternut squash risotto / smoked potato puree / mixed peas : 7