

l'apero: **tinto de verano**

vichyssoise [chilled potato leek soup] <sup>gf</sup> 8

salad of 007 farm tomatoes, peaches & snowcap basil  
with cukons & brown butter <sup>gf</sup> 15

**moules aux courgettes**

white wine-steamed *salt spring island* mussels•  
with *silver leaf* basil & zucchini, garlic & butter <sup>gf</sup> 37  
[add frites & aioli +5 or two soft dinner rolls & butter +4]

lavender crème brûlée <sup>gf</sup> 9

## what's roger drinking?

**pierre henri gadais 2022 muscadet sèvre-et-maine**

mineral & citrus on the palate with bright acidity & a hint of brioche 11/gl

**jerome janodet 2023 moulin-à-vent**

nose of raspberries, red currants, plums; layers of fruit on the palate,  
plush texture, layered, complex. deep, brooding & burgundian 18/gl

**bow & arrow beers****Desert Standard Series**

German-Style Pilsner 4.7% abv

**Dos Arrows**

Mexican-Style Lager 5% abv

**Bolos & Bling**

Belgian-Style Wheat Ale 5.2% abv

**See Canyons Broken by Cloud**

Hazy IPA 7.5% abv

**I Like Big Buttes**

DIPA 8% abv