



POP-UP BY CHEF ALEX TRUJILLO

SHARE

SIZZLING HOT ROCK
THINLY SLICED BEEF SIRLOIN 12
OR AHI TUNA 16
SERRANO SOY CHILE MARINADE

**WILD MUSHROOM
BRUSCHETTA**
SHITAKE AND CRIMINI MUSHROOMS
HOUSE PESTO, REGGIANO CHEESE 9

**SMOKED WAGYU
MEATBALLS**
SMOKED PROVOLONE CHEESE
POMODORO SAUCE 10

**PEPPERCORN BEEF
CARPACCIO**
FRIED CAPERS, LEMON ZEST,
PARSLEY, TRUFFLE OIL, RED ONION,
REGGIANO CHEESE, GRILLED
BAGUETTE 10

**BACON WRAPPED
MEDJOO DATES**
STUFFED WITH BLUE CHEESE
CHIPOTLE AIOLI 9

**SPICY AHI TUNA
TOSTADAS**
SPICY AHI TUNA POKE, AVOCADO
SRIRACHA SAUCE 11

**KUMIAI
BAJA OYSTERS**
½ DOZEN
SERRANO CHILE LIME SAUCE 18

SEASONAL SALAD

SMALL 11/LARGE 19

SUMMER SPINACH SALAD
NECTARINES, BLUEBERRIES, SUMMER
FLOWERS, COTIJA CHEESE
HONEY CITRUS VINAIGRETTE

HOURS

WEDNESDAY -SATURDAY
3PM - CLOSE

SOCIAL HOUR

3PM – 5PM
10 PM - CLOSE

HALF PRICED
APPS & COCKTAILS

ENTREES

HOUSE MADE SHORT RIB RAVIOLI
CABERNET SAUCE OR GORGONZOLA CREAM
HOUSE MADE RAVIOLI WITH SPINACH AND HEIRLOOM CHERRY TOMATO
CABERNET JUS OR GORGONZOLA CREAM WITH BALSAMIC 22

SHRIMP COSTA AZUL
CRAB STUFFED SHRIMP WRAPPED IN BACON, VEGETABLES OF THE SEASON
LEMON CREAM SAUCE 25

ROAST PORK BELLY
YUKON GOLD MASHED POTATO, VEGETABLES OF THE SEASON
CHILE DE ARBOL BLACKBERRY SAUCE 23

WILD MUSHROOM RAVIOLI
HOUSE MADE RAVIOLI, FRESH PESTO, SPINACH, CHERRY HEIRLOOM TOMATO
PECORINO REGGIANO CHEESE 20

STUFFED SQUASH BLOSSOMS
FRESH SQUASH BLOSSOM FLOWERS STUFFED WITH ZUCCHINI, CORN, CHEESE
TEMPURA FRIED, WHIPPED POTATOES, LEMON CREAM SAUCE 20

CABERNET BRAISED BEEF SHORT RIB
BONELESS BEEF SHORT RIBS, YUKON GOLD WHIPPED POTATOES, VEGETABLES
CABERNET PAN JUS 23

LEMON BASIL CHICKEN FETTUCCINI
ROAST CHICKEN BREAST, HOUSE MADE FETTUCCINI PASTA
FRESH BASIL AND LEMON 21

FEATURED CUTS OF THE WEEK

PRIME BEEF FILET
8 OZ CUT FILET USDA PRIME, YUKON WHIPPED POTATOES
VEGETABLES OF THE SEASON 41

PRIME NY STRIP
12 OZ CUT USDA PRIME, YUKON WHIPPED POTATOES
VEGETABLES OF THE SEASON 39

PRIME RIBEYE
14 OZ CUT USDA PRIME, YUKON WHIPPED POTATOES
VEGETABLES OF THE SEASON 48

DESSERT

SCRATCH CHOCOLATE MOLTEN CAKE
WILD BERRY SAUCE AND VANILLA CREAM 8

TOASTED COCONUT & PINEAPPLE TEPACHE FLOAT
HOUSE FERMENTED TEPACHE AND COCONUT PINEAPPLE ICE CREAM 8

CHEFS TABLE

RESERVE OUR CHEFS TABLE ON YOUR NEXT VISIT.
TASTING MENU INCLUDING SPECIALTY COCKTAIL AND WINE AVAILABLE.

J.T. is a team effort.

All gratuities are pooled and given to everyone working tonight.
Thank you!



POP-UP BY CHEF ALEX TRUJILLO

WINE

ANGELINE CABERNET 8/30
FOLIE A DEUX CABERNET 15/58
WHITE HALL LANE CABERNET 60
CAYMUS CABERNET 175

ANGELINE PINOT NOIR 8/30
HESS SHIRTAIL PINOT NOIR 12/45

ANGELINE MERLOT 8/30
HESS MALBEC 12/45
MIRA FLORES ZINFINDEL 12/45

ANGELINE CHARDONNAY 8/30
ROMBAUER CHARDONNAY 22/78
CHALK HILL SAUVIGNON BLANC 12/45
MIRASSOU PINOT GRIGIO 8/30

MOSCATO 8/30
CONUNDRUM ROSE 10/36
ZONIN PROSECCO 8/30
MIRA FLORES ICE WINE 8/30

TOPO CHICO SPARKLING WATER 8
VOSS STILL WATER 8

CERVEZA

805 - STELLA - LAGUNITAS IPA

MODELO ESPECIAL - DOS XX

HEINEKIN - SHOCK TOP

SAM ADAMS - WHISKEY STOUT

BUD LIGHT - BUDWEISER

MICHELOB ULTRA

COORS LIGHT - COORS BANQUET

TABLESIDE

ENJOY A PREMIUM
OLD FASHIONED MADE TABLESIDE

FEATURING
FOUR ROSES SINGLE BARREL
BLANTON'S BOURBON
E.H. TAYLOR SMALL BATCH

SOCIAL HOUR

3PM - 5PM
10 PM - CLOSE

HALF PRICED
APPS & COCKTAILS

COCKTAILS

KIKI MAI TAI

FRESH PINEAPPLE, STRAWBERRY AND WATERMELON
BLUE CHAIR SPICED COCONUT RUM

EL PATRONE MARTINI

TITOS VODKA, EXTRA DIRTY, BLUE CHEESE OLIVES

RUBY MULE

TITOS VODKA, FRESH GRAPEFRUIT JUICE
GINGER BEER

BLACKBERRY CHILE MARGARITA

MEZCAL POPOL VUH, BLACKBERRY PUREE, FRESH CHILE DE ARBOL
HOUSE MADE SWEET AND SOUR

PRIME OLD FASHIONED

BUFFALO TRACE BOURBON, LAXARDO CHERRIES, FRESH ORANGE
ORANGE BITTERS

FRENCH 75

DRUMSHANBO GIN, PROSECCO, SIMPLE SYRUP, FRESH LEMON

TEPACHE DREAM

FERMENTED PINEAPPLE TEPACHE - FOUR ROSES BOURBON
LEMON JUICE - ORANGE BITTERS

TROPICAL BELLINI

SPARKLING PROSECCO, FRESH STRAWBERRY
WATERMELON AND PINEAPPLE JUICES

NIGHT CAP

BLOOD ORANGE NEGRONI

BRUTO AMERICANO - SWEET VERMOUTH - HENDRICKS GIN

CARAJILLO

ICED ESPRESSO - LICOR 43 - CINNAMON

BAILEYS LATTE

HOT ESPRESSO - BAILEYS LIQUEUR - CREAM



J.T. is a team effort.

All gratuities are pooled and given to
everyone working tonight.

Thank you!