

STARTERS

-Spicy Tuna Crispy Rice-

Yellowfin Tuna, Spicy Aioli, Scallion
\$18

-Truffle Fries-

Shoestring Fries, Summer Truffle, Parmesan
Chives, Lemon Caper Aioli
\$14

-Cigaros El Jardin-

Crispy Egg Rolls, Smoked Ham, Mojo Pork
Cabbage, Swiss, Grain Mustard Aioli, Togarashi,
Cilantro
\$14

-Crunchy Potatoes-

Heirloom Potatoes, Parmesan & Romano, Nduja
Aioli, Prosciutto Crunchies, Citrus
\$11

-Empanadas-

Queso

Provolone, Parmesan, Aged Cheddar, Cream
Cheese, Salsa Verde
\$12

Short rib

Caramelized Onion, Gruyere, Miso Chili Glaze
\$14

Pollo

Roasted Chicken, Pomodoro, Mozzarella,
Chipotle Crema
\$13

SUSHI

ROLLS

-Spicy Tuna-

Yellowfin Tuna, Scallions, Avocado, Sesame
Spicy Mayo, Eel Sauce, Tobiko
\$17

-Salmon-

Salmon, Shiso Relish, Cucumber, Cream Cheese,
Pickled Shallot, Fried Garlic
\$17

-Dynamite Cape Roll-

Lump Blue Crab, Asparagus, Tobanjan,
Black Garlic, Fried Shallot
\$19

TREATS \$10

Ask your server about
our evolving chef's desserts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

FROM THE JARDÍN

Add : Chicken +7 | Shrimp +10 | Salmon+12

-Classic Caesar-

Local Romaine, Parmesan Crunchies, Herbs,
Caesar Dressing

\$13

-Garden Chop-

Chef's Selection of Seasonal Egreidents

\$15

HANDHELDS

Add : Fries +7

-Tomate Con Queso Torta-

Local Tomatoes, Mozzarella, Fennel Pollen,
Garden Basil Pesto

\$12

-Smash Burger-

Angus Beef Patties, White American Cheese,
Secret Sauce, House Pickles, Umami Onions,
Potato Bun

\$16

-Chopped Chicken Caesar Wrap-

Local Romaine, Parmesan Reggiano, Crouton
Crisps, House Caesar Dressing

\$12

MAINS

Add : House Or Caesar Salad +7

-Yuzu Adobo Chicken-

Local Vegetables, Cilantro Fried Rice,

\$29

-Seared Miso Glazed Salmon-

Yuzu Toasted Coucous, Bok Choy

\$32

-Miso Mojo Skirt Steak-

Cilantro Jasmine Rice, Charred Bok Choy

\$34

