

Bowl of Mixed Olives

evoo, oregano 8

French Onion Dip

caramelized onions, chives, potato chips (contains dairy) 12

Ricotta & Tomato Crostini

Crispy baguette, basil, oil, balsamic, sea salt 15

Charcuterie & Cheese

three items 34 • five items 52 • add item +9

Tuna Tartare

soy glaze, avocado, & wonton chips* 23

Aguachile

sea bass, lime juice, cucumber, avocado, & corn chips* 24

Flatbreads

short ribs, gruyère cheese, & caramelized onion 28

goat cheese & honey 20

zucchini, tomatoes, mozzarella, & basil oil 19

Baked Brie

brie & puff pastry 19

Artichoke

italian herbs, evoo, balsamic glaze, & shaved Parmesan **19**

Onion Soup

croutons, gruyere cheese **13**

Prosciutto & Melon Salad

cantaloupe, arugula, & balsamic reduction **17**

Roasted Shrimp

avocado salad, chipotle aioli, corn chips **25**

Quinoa Salad

Avocado, tomatoes, peppers, scallion, cucumber, & cilantro dressing **18**

Mac and Cheese

Bechamel, gruyere cheese, aged cheddar, & bread crumbs **17**

Caesar Salad

Romaine, parmesan, croutons, & dressing(anchovies) **19**
add chicken **+10** add shrimp **+12**

Burrata & Roasted Tomatoes

Balsamic glaze, pesto, & toasted baguette **19**

Homemade Meatballs

Veal, beef, pork, tomato sauce, parmesan cheese **17**

Zucchini Carpaccio

Citrus vinaigrette, parmesan cheese, & pine nuts **16**

Risotto

green pea, asparagus, white wine, butter, &
parmesan cheese **25**

Rigatoni & Burrata

White wine butter sauce, tomatoes, pepper flakes **25**

Cacio e Pepe

Bucatini pasta, butter, parmesan, & black pepper **23**

Pesto Rigatoni

heavy cream, tomatoes, & parmesan (contains nuts) **24**

Club Sandwich

Chicken, chipotle mayo, lettuce, & tomatoes **20** add bacon **+5**

Croque Monsieur

bechamel, paris ham, gruyère cheese, dijon mustard **19**

Roasted Salmon

butternut squash purée, sauté spinach, & lemon dill sauce **34**

Filet Mignon (8oz)

sauteed spinach, potato au gratin, & peppercorn sauce **38**

Sweets

- Creme brulee **14** • Mini Lemon Raspberry Curd Tart **14**
• Chocolate Cake **15**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.**

BEER

1664 Kronenbourg lager 11 Lagunitas IPA 11

WINE

Rouge

France 2021 · Domaine Moulin Camus Cabernet Franc 16/58

Argentina 2023 · Septima Malbec 16/62 O

France 2021 · Cotes du Rhone Petit Ours 21/82 B·O·V

France 2023 · Ogier Cotes du Rhone 17/75

France 2020 · Saint Emilion Royal 23/89

Italy 2024 · Farae Montelpuciano 17/78

France 2021 · Les Galets Graves Bordeaux 18/72

France 2023 · Maison Jeanne Bassy Pinot Noir 19/76

France 2018 · Rasteau Grenache 18/74

France 2024 · Les Boudalles Ventoux 17/72

Austria 2024 · Mulastschak Roter Meinklang 17/69

Blanc

Italy 2024 · Aragosta Vermentino 17/69 O

Italy 2025 · Il Narratore Pinot Grigio 16/67 O

New York 2025 · Influence Riesling 20/78

France 2024 · Châteaux Saint-Florin Sauv Blanc **16/58**

France 2025 · Sancerre Isla Jeanne **19/76** V

France 2020 · Fichet Chardonnay **19/76** O

France 2021 · Pulp Fi(#!@N Muscadet **17/68**

France 2024 · Carrière Des Butteaux Chablis **19/78**

Portugal 2024 · Pulpo Albariño **18/74**

Rosé

France 2025 · Minuty Prestige Côtes de Provence **16/68**

Spain 2025 · Los Conejos Malditos **16/64**

France 2024 · Ramatuelle Côte de Provence 3L **295**

Orange

Austria 2023 · Joma Spektakel **17/72** B·O·V

California 2025 · Superbloom **18/74** B·O·V

Pet Nat

France 2022 · Le Baron Baroudeur Pet Nat **18/70** B·O·V

Petillant + Champagne

Italy · Fratelli Coza Prosecco **16/56**

France · Crémant de Loire Brut **16/62**

Italy · Salamino di Santa Lambrusco **17/69**

France · Baron De Rothschild **150**

Petillant + Champagne (by the bottle)

Italy · La Gioiosa et Amorosa Prosecco 140 (Magnum)

France · Piper-Heidsieck Champagne 145 (BTB)

France · Monthuys Champagne 70 (375ml)

B · BIODYNAMIC O · ORGANIC V · VEGAN