



OPENAIRE

DINNER

STARTERS

HOUSE MILK BREAD NORI BUTTER	11
MARKET CRUDITÉS SEASONAL VEGETABLES, MUHAMMARA W/ POMEGRANATE MOLASSES, HUMMUS W/ SPANISH PAPRIKA	18
AHI TUNA TARTARE* AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	25
HAMACHI CRUDO* RED ONION, FENNEL, MICRO GREENS, LECHE DE TIGRE, THAI BASIL OIL	26
WHIPPED RICOTTA FRITTERS LEMON ZEST, SAFFRON HONEY	14
SPICY EGGPLANT NOOROONGJI, LEMON, BERBERE, MINT LEBNI	15
CRISPY PIG EARS YUZU-URFA BIBER AIOLI, PICKLED SALAD, LIME	18

FROM THE GARDEN

CHARRED SPROUTING CAULIFLOWER AJI AMARILLO CHILE, MINT, GOMA, LEBNI, LEMON, PINE NUTS	19
ROASTED JAPANESE SWEET POTATO MISO CREAM, GOMA, NORI, CHILE-LIME SALT	17
TUSCAN KALE SALAD PICKLED BUTTERNUT SQUASH, HEARTS OF PALM, PEAR, POMEGRANATE ARILS, CRISPY QUINOA, GOAT CHEESE LABNE, CAPER-GOLDEN RAISIN VINAIGRETTE	18
BLISTERED SHISHITO PEPPERS GINGER, GARLIC, LEMONGRASS, THAI CHILE, BURNT ALLIUM-PONZU AIOLI, SESAME SEEDS	16
YOUNG BEET SALAD JALAPEÑO CHEVRE, CUCUMBER, DILL, SMOKED SESAME SEEDS	20
CUCUMBER SALAD SOFT HERBS, RED ONION, YUZU, LEMON, HARISSA	16

FISH & MEATS

SAND DABS MISO & ONION PURÉE, PONZU BROWN BUTTER, PETITE HERBS, CHIVE OIL	32
SLOW-ROASTED OCEAN TROUT CANNELLINI BEANS, BACON, WILD RICE, PEA TENDRILS, YUZU GOCHUJANG	35
GRILLED BRANZINO CHIMICHURRI, CONFIT TOMATOES, SEASONAL CITRUS, CHARRED LEMON	38
ROASTED CHICKEN PIRI PIRI YOGURT, CILANTRO, MOROCCAN COUSCOUS, ROASTED EGGPLANT, TOMATO CONFIT	35
TAGLIATELLE SONOMA DUCK RAGOUT, PECORINO CHEESE, PISTACHIOS, SESAME SEEDS	35
BRAISED BEEF CHUCK FILET POTATO PURÉE, GRILLED BROCCOLINI, FINE HERBS	42
SNAKE RIVER FARMS WAGYU SIRLOIN* BLACK PEPPER FRIES, AU POIVRE SAUCE	43

FOR THE TABLE

CRISPY DUCK CONFIT BACON-KIMCHI RICE, KALE, ANJOU PEAR, NORI, GOMA	70
DRY-AGED BONE-IN 20 OZ. NEW YORK STEAK* BUTTER LETTUCE, PICKLED CHILES, TURMERIC-HORSERADISH SAUCE, SESAME OIL	84

SIDES

STIR-FRIED RICE TOASTED ALMONDS, KOJI BROTH	14
POTATO PURÉE CULTURED BUTTER, SEA SALT	14

SOMETHING SWEET

BERRIES & CREAM MOUSSE VANILLA MERINGUE, STRAWBERRY SORBET, BERRIES, STRAWBERRY SAUCE	14
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE PEANUT BUTTER CHIP ICE CREAM	14
MANGO & PASSION FRUIT CRÊPE CAKE COCONUT-LIME SORBET, COCONUT CRUMBLE	14
CHEF'S SEASONAL SORBET	14

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

BROKEN DREAMS	22	PURPLE RAIN	18
Maker's Mark "Josiah Citrin Private Selection" Bourbon, Carpano "Antica Formula" Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters		Hibiscus-Infused Myers's Platinum Rum, Pimm's Cup #1, Yuzu, Orgeat, Demerara Syrup, Peychaud's Bitters	
HEART OF GOLD	18	THE BIRD	18
George Dickel 8 Year Bourbon, Italicus Rosolio Di Bergamotto, Mint, Honey, Lemon		Appleton "Signature Select" Rum, Fresh Pineapple, Campari, Italicus Rosolio Di Bergamotto, Pineapple & Lime Juices	
MIDNIGHT MARGARITA	18	LA WOMAN	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Beefeater Gin, Cointreau, Peach Puree, Lime, Bitters, Ginger-Beer	
SHATTERED	18		
Don Julio Silver Tequila, Aperol, Cointreau, Yuzu, Agave Syrup			
IT'S A GOOD DAY	18		
Union Mezcal, Demerara Syrup, Chocolate & Orange Bitters			
GO GO GOCHUJANG	18		
Rosaluna Mezcal or Aviation Gin, Lime, Gochujang Syrup, Tajin			
CRAZY IN LOVE	18		
Wheatley Vodka, Heering Cherry Liqueur, Lemon, Grapefruit, Falernum			

SPIRIT-FREE COCKTAILS

STORMY WEATHER	16
ISH Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
CITRUS BLISS	16
ISH Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Orange Bitters, Club Soda	

BEERS

CAN (16 oz.) 10	CAN (12 oz.) 9	DRAFT 10
Brouwerij West "Popfuji" Pilsner	Ballast Point "Grunion" Lager	Skyduster "Super Dry" Lager
Eureka "Normandie & Western" PA	Modelo "Especial" Lager	Santa Monica "Cali Pali" Pilsner
Stereo Brewing "Perfect Day" IPA	Avery "White Rascal" Wheat Ale	Crown & Hops "Dopest" Hazy IPA
Modern Times "Orderville" Hazy IPA	Boochcraft "Cherry Limeade" Hard Kombucha	
	Best Day Brewing "Kölsch-Style" NA	

WINES BY THE GLASS

SPARKLING

MV Champagne, Nicolas Feuillatte Brut, Chouilly	23
MV Crémant de Alsace, Hubert Meyer Brut, France	16
MV Spumante Rosé, Scarpetta "Timido" Brut, Friuli-Venezia Giulia	14

WHITE

2021 Chardonnay, Elephant Hill, Hawke's Bay	18
2022 Chenin Blanc, Leo Steen "Saini Farms", Dry Creek Valley	16
2021 Riesling, Hubert Meyer, Alsace	15
2021 Sauvignon Blanc, J. De Villebois, Sancerre	18

ORANGE & PINK

2020 Orange of Pinot Gris, Horse & Plow "The Gardener", Carneros	16
2020 Rosé of Grenache, Domaine De Cala "Prestige", Provence	14
2021 Rosé of Mourvèdre/Grenache, Samsara, Santa Barbara County	16

RED

2018 Cabernet Sauvignon, Cultivar, Napa County	18
2021 Grenache/Syrah/Mourvedre, Frequency, Santa Barbara County	16
2021 Pinot Noir, Maison Noir "Other People's Pinot", Willamette Valley	18
2019 Syrah, Presqu'île "Estate", Santa Maria Valley	19
2020 Zinfandel, Bedrock "Old Vine", Clarksburg	16