



OPENAIRE

DINNER

TO START

HOUSE MILK BREAD	PORCINI BUTTER	12
MARKET CRUDITÉS	SEASONAL VEGETABLES, SPANISH PAPRIKA HUMMUS	18
AHI TUNA TARTARE*	AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	29
HAMACHI CRUDO*	RED ONION, FENNEL, MICRO GREENS, LECHE DE TIGRE, THAI BASIL OIL	24
WHIPPED RICOTTA FRITTERS	LEMON ZEST, SAFFRON HONEY	15
TEMPURA SQUASH BLOSSOMS	BURRATA CHEESE, TOMATO CONFIT, PEPITA PISTOU	19
SPICY EGGPLANT	NOOROONGJI, LEMON, BERBERE, MINT LEBNIY	17

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 CAESAR SALAD	BUBU ARARE, OLIVE OIL CROUTONS, AGED PARMESAN CHEESE, CLASSIC DRESSING	18
YOUNG BEET SALAD	JALAPEÑO CHEVRE, CUCUMBER, DILL, SMOKED SESAME SEEDS	20
CUCUMBER SALAD	SOFT HERBS, RED ONION, YUZU, LEMON, HARISSA	17

PASTA, FISH & MEAT

SEARED SCALLOPS	KING OYSTER MUSHROOMS, CAVIAR & TROUT ROE	BEURRE BLANC	45
POACHED MARKET FISH	CITRUS-PICKLED SEASONAL VEGETABLES, PISTACHIO CRUST, MEADOW SORREL, ORANGE NAGE		44
SLOW-ROASTED OCEAN TROUT	CANNELLINI BEANS, BACON, WILD RICE, PEA TENDRILS, YUZU GOCHUJANG		32
GRILLED BRANZINO	CHIMICHURRI, TOMATO CONFIT, SEASONAL CITRUS, CHARRED LEMON		40
DIRTY CHICKEN	PRESERVED LEMON & GARLIC CRUMB, CHICKEN JUS		39
SONOMA DUCK RAGOUT PASTA	TAGLIATELLE, PISTACHIOS, PECORINO CHEESE		37
SNAKE RIVER FARMS WAGYU ZABUTON*	GRILLED BROCCOLINI & MAITAKE MUSHROOMS, SAUCE BORDELAISE, PICKLED SHALLOTS		43

FOR THE TABLE

CRISPY DUCK CONFIT	BACON-KIMCHI RICE, KALE, ANJOU PEAR, NORI, GOMA	50
DRY-AGED BONE-IN 20 OZ. NEW YORK STEAK*	BUTTER LETTUCE, PICKLED CHILES, TURMERIC-HORSERADISH SAUCE, SESAME OIL	125

SIDES

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

SOMETHING SWEET

CARROT SWISS ROLL	COCONUT CREAM CHEESE FROSTING, CARROT-GINGER GELÉE, CANDIED WALNUTS, OLIVE OIL	15
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE	VALRHONA DULCEY ICE CREAM	16
CITRUS PAVLOVA	VANILLA MOUSSE, CARA CARA ORANGE, BLOOD ORANGE SORBET	15
COCONUT VANILLA PANNA COTTA	SEASONAL FRUITS, MANGO TAPIOCA & SORBET	15

*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

OLD SCHOOL	20	WHITE NEGRONI	18
Maker’s Mark Bourbon, Carpano “Antica Formula” Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters		Beefeater Gin, Dry Vermouth, Amaro Montenegro	
GO GO GOCHUJANG	19	THE BIRD	18
Catedral Mezcal or Aviation Gin, Lime, Gochujang Syrup, Tajin		Appleton “Signature Select” Rum, Fresh Pineapple, Campari, Italicus Rosolio Di Bergamotto, Pineapple & Lime Juices	
MIDNIGHT MARGARITA	21	LA WOMAN	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Beefeater Gin, Cointreau, Peach Puree	
SHATTERED	18	PALOMA	19
Don Julio Silver Tequila, Aperol, Cointreau, Yuzu, Agave Syrup		Catedral Mezcal, Lime Juice, Grapefruit Juice, Simple Syrup, Club Soda	
ESPRESSO MARTINI	21	SPIRIT-FREE COCKTAILS	
Grainger’s Vanilla Vodka, Espresso, Mr. Black Liquor, Simple Syrup		STORMY WEATHER	16
JAPANESE VESPER	22	Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
Ono Sake, Wheatley Vodka, Dry Vermouth, Orange Bitters		CITRUS BLISS	16
KISS & TELL	19	Pentire Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Bitters, Club Soda	
Beefeater Gin, Creme de Violets, St. Germaine, Lemon Juice, Simple Syrup			

BEERS

CAN (16 oz.) 12	CAN (12 oz.) 10	DRAFT 12
Trademark Brew “Viking” Blonde	Clara “Pacifico” Pilsner Style Lager	Skyduster “Super Dry” Lager
Eureka “Normandie & Western” PA	Stone Buenaveza Salt & Lime, Lager	Smog City “Little Bo Pils” Pilsner
Harland Brewing “ Hazy IPA”	Modern Times “Orderville” Hazy IPA	Crown & Hops “Dopest” Hazy IPA
	Best Day Brewing “Kölsch-Style” NA	

WINES BY THE GLASS

SPARKLING	
MV Champagne, Lanson "Black Label" Brut Champagne	25
MV Crémant de Alsace, Hubert Meyer Brut, France	17
Miguel Torres “Estelado” Sparkling Brut Rose, Maule Valley, Chile	16
WHITE	
2022 Chardonnay, Jordan, Russian River Valley	21
2020 Cuvee, Gerard Bertrand, Languedoc Roussillon	18
2019 Blend, Cusumano Salealto, Sicily	23
2022 Riesling, Hubert Meyer, Alsace	15
2021 Sauvignon Blanc, J. De Villebois, Pouilly-Fumé	20
2023 Sauvignon Blanc, “Lieu Dit” Santa Ynez Valley	19
ORANGE & PINK	
2023 Orange of Pinot Gris, Horse & Plow “The Gardener”, Carneros	18
2023 Rosé of Grenache, Domaine De Cala “Prestige”, Provence	16
RED	
2023 Cabernet Sauvignon, Cultivar, North Coast, Napa, California	19
2022 Cabernet Sauvignon, Mac & Billy “M”, Paso Robles	18
2019 Leo Steen, Cabernet Sauvignon, Tin Cross Vineyard	24
2023 Grenache/Syrah/Mourvedre, Frequency, Santa Barbara County	18
2023 Pinot Noir, Maison Noir “Other People’s Pinot”, Willamette Valley	19
2019 Sangiovese, Querciabella, Chianti Classico	18
2022 Red Blend, Cordant, Paso Robles	18