



# OPENAIRE

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## VALENTINES DAY 2026

**\$125**

### FIRST COURSE (FOR THE TABLE)

#### WAGYU BEEF TARTARE

Quail Egg, Parm Chip

#### CAPRESE BITE

#### GRILLED PRAWN BRUCHETTA

#### OKINAWA PURPLE SWEET POTATO

Miso Creme Freche & Caviar

### SECOND COURSE (CHOOSE ONE)

#### STRAWBERRY AND CHAMPAGNE SALAD

Chicory Greens, Candied Pecans, Figs, Feta

#### OYSTER ROCKEFELLER (3PC)

Served on Himalayan Pink Salt

#### SEARED DIVER SCALLOP

Sunchoke Puree, Lotus Chips, Tobiko & Dashi Beurre Blanc

### THIRD COURSE (CHOOSE ONE)

#### MISO GLAZED BLACK COD

Bok Choy, Forbidden Rice, Shitake Mushroom

#### BRAISED SHORT RIB

Pomme Puree, Roasted Root Vegetables, Red Wine Soy Glaze

#### TAGLIATELLE CACIO E PEPE

Parmesan Truffle Foam

#### FILET MIGNON & BUTTER POACHED LOBSTER- \$25 ADD ON

Pomme Puree, Crispy Shallots

### DESSERTS (FOR THE TABLE)

#### DUBAI CHOCOLATE CAKE

#### BLACKBERRY TART

#### OPENAIRE CANDY BOX

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## 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 Liqueur, Simple Syrup		STORMY WEATHER	16
THE HUMMINGBIRD	22	Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
Brown Butter Bourbon, Amaretto, Lemon Juice, Demerara, Egg White		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 "Pacífico" 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
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
2019 Carignan, Old Vines, Redwood Valley CA		17