



OPENAIRE

VALENTINES DAY SPECIAL

\$75

FIRST 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

SECOND 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

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 “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
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