



OPENAIRE

DINNER

TO START

HOUSE MILK BREAD PORCINI BUTTER	12
KOREAN CUCUMBER SALAD SOFT HERBS, RED ONION, YUZU, LEMON, HARISSA	17
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
FRIED ARTICHOKE LONGSTEM ARTICHOKE, ZA'ATAR, BERBERE, LEBNI	18
TEMPURA SQUASH BLOSSOMS BURRATA CHEESE, TOMATO CONFIT, PEPITA PISTOU	19
SPICY EGGPLANT NOOROONGJI, LEMON, BERBERE, MINT LEBNI	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 BUBUARARE, OLIVE OIL CROUTONS, AGED PARMESAN CHEESE, CLASSIC DRESSING	18
YOUNG BEET SALAD JALAPEÑO CHEVRE, CUCUMBER, DILL, SMOKED SESAME SEEDS	20

PASTA, FISH & MEAT

SEARED SCALLOPS KING OYSTER MUSHROOMS, CAVIAR & TROUT ROE BEURRE BLANC	45
KING SALMON BABY CARROTS, CIPPOLINI ONIONS, ZUCCHINI, EDAMAME & PEA PUREE, SAFFRON BEURRE BLANC	45
GRILLED BRANZINO CITRUS TAPENADE, BABY ARTICHOKE, & BROCCOLINI	40
BRICK-PRESSED JIDORI CHICKEN ROASTED BRUSSELS, APPLES, KOREAN PEAR, BROWN BUTTER MISO AU 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
DRY-AGED BONE-IN 20 OZ. NEW YORK STEAK* BLACK GARLIC AU JUS, CHOICE OF TWO SIDES	125

SIDES

STIR-FRIED RICE TOASTED ALMONDS, KOJI BROTH	14
POTATO PURÉE CULTURED BUTTER, SEA SALT	14
WILD MUSHROOMS THYME & TAMARI	14
CHARRED BROCCOLINI FRESNO CHILES & CITRUS	14

SOMETHING SWEET

CARROT SWISS ROLL COCONUT CREAM CHEESE FROSTING, CARROT-GINGER GELÉE, CANDIED WALNUTS, OLIVE OIL ICE CREAM	15
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE DULCE DE LECHE, ICE CREAM	16
COCONUT VANILLA PANNA COTTA SEASONAL FRUITS, MANGO TAPIOCA & SORBET	15
PASSION FRUIT CREME BRULEE CUSTARD, VANILLA	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 Maker's Mark Bourbon, Carpano "Antica Formula" Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters	20	WHITE NEGRONI Beefeater Gin, Dry Vermouth, Amaro Montenegro	18
GO GO GOCHUJANG Catedral Mezcal or Aviation Gin, Lime, Gochujang Syrup, Tajin	19	THE BIRD Appleton "Signature Select" Rum, Fresh Pineapple, Campari, Italicus Rosolio Di Bergamotto, Pineapple & Lime Juices	18
MIDNIGHT MARGARITA Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam	21	LA WOMAN Beefeater Gin, Cointreau, Peach Puree	18
SHATTERED Don Julio Silver Tequila, Aperol, Cointreau, Yuzu, Agave Syrup	18	PALOMA Catedral Mezcal, Lime Juice, Grapefruit Juice, Simple Syrup, Club Soda	19
ESPRESSO MARTINI Grainger's Vanilla Vodka, Espresso, Mr. Black Liqueur, Simple Syrup	21	SPIRIT-FREE COCKTAILS	
THE HUMMINGBIRD Brown Butter Bourbon, Amaretto, Lemon Juice, Demerara, Egg White	22	STORMY WEATHER Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	16
KISS & TELL Beefeater Gin, Creme de Violets, St. Germaine, Lemon Juice, Simple Syrup	19	CITRUS BLISS Pentire Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Bitters, Club Soda	16

BEERS

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

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