



OPENAIRE



DINE LA SUMMER 2026

Wednesday- Sunday

5:30pm-10:00pm

\$55 Per Person - \$35 Wine Pairing

Full Table Participation Required

TO START
(CHOOSE ONE)

CAST IRON GRILLED PRAWNS (GF) \$3 ADD ON

Head on Prawns, Aji Amarillo, Chili - Lime Butter, Pickled Fresno, Sesame,
Grilled Baguette

AHI TUNA TARTARE (GF)

Avocado Mousseline, Pickled Cucumber, Citrus Vinaigrette, Sweet Potato Chips

GRILLED PEACH & BURRATA (GF, V)

Rocket Arugula, Heirloom Cherry Tomatoes, Fig- Balsamic Reduction

MAINS
(CHOOSE ONE)

SLOW BRAISED PALERON (GF)

Red Wine Soy Reduction, Okinawa Potato Puree, Sauteed Rainbow Swiss Chard

LOCAL ROCKFISH BOUILLABAISSE (GF)

Mussels, Smoky Chorizo, White Wine Tomato Broth

SUMMER PASTA (V)

Tagliolini, Sungold Tomato Sauce, Blistered Sweet Corn, Goat Cheese & Basil

SEARED TOFU & COCONUT THAI CURRY (GF, VG)

Zucchini, Sweet Potato, Thai Basil, Quinoa

DESSERTS
(CHOOSE ONE)

KEY LIME CHEESECAKE

SEASONAL SORBET (GF, VG)

*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	KISS & TELL	19
Maker’s Mark Bourbon, Carpano “Antica Formula” Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters		Beefeater Gin, Creme de Violette, St. Germaine, Lemon Juice, Simple Syrup	
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	WHITE NEGRONI	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Beefeater Gin, Dry Vermouth, Amaro Montenegro	
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
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
ANEJO OLD FASHIONED	23	Pentire Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Bitters, Club Soda	
Alderete Anejo Tequila, Demerara, Bitters			

BEERS

CAN (16 oz.) 12	CAN (12 oz.) 10	DRAFT 12
Trademark Brew “Viking” Blonde	Clara “Pacífico” Pilsner Style Lager	Skyduster “Super Dry” Lager
LA Bodega Brewing, Buena Suerte Lager	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	
2024 Orange of Sauvignon Gris, Horse & Plow, Alexander Valley	18
2024 Les Fruits Rouges Rosé, The Language of Yes, Central Coast, California	16
RED	
2023 Pinot Noir, Maison Noir “Other People’s Pinot”, Willamette Valley	18
2024 Pinot Noir, Drew Family Cellars, Anderson Valley	20
2019 Sangiovese, Querciabella, Chianti Classico	18
2022 Red Blend, Cordant, Paso Robles	18
2019, Carignan, Old Vines, Redwood Valley CA	17
2023 Grenache/Syrah/Mourvedre, Frequency, Santa Barbara County	18
2023 Cabernet Sauvignon, Cultivar, North Coast, Napa, California	19
2022 Cabernet Sauvignon, Mac & Billy “M”, Paso Robles	18