



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
POACHED MARKET FISH CITRUS-PICKLED SEASONAL VEGETABLES, PISTACHIO CRUST, MEADOW SORREL	40
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
PRIME RIB MEDALLION GRILLED BROCCOLINI, MAITAKE MUSHROOMS, BORDELAISE SAUCE, PICKLED SHALLOTS	70
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 & VANILLA BEAN CREME BRULEE	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.

A 20% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF SIX (6) OR MORE GUESTS.

COCKTAILS

COSMO & WANDA	22	KISS & TELL	19
Beefeater Gin or Appleton Rum, Matcha Pandan Syrup, Lime Juice, Cold Foam		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	THE HIDEOUT	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Neft Vodka, Lychee Liqueur, Pomegranate Juice, Lime Juice	
FORBIDDEN FRUIT	18	LA DOLCE VITA	17
Neft Vodka, Jasmine Green Tea - Lychee Compound, Lemon Juice, Sparkling Wine		Sarti Rosa, Campari, Sparkling Wine, Soda Water	
ESPRESSO MARTINI	21	SPIRIT-FREE COCKTAILS	
Grainger’s Vanilla Vodka, Espresso, Mr. Black Liquor, Simple Syrup			
THE HUMMINGBIRD	22	STORMY WEATHER	16
Brown Butter Bourbon, Amaretto, Lemon Juice, Demerara, Egg White		Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
BARREL AGED ANEJO OLD FASHIONED	23	CITRUS BLISS	16
Alderete Anejo Tequila, Demerara, Bitters		Pentire Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Bitters, Club Soda	

BEERS

CAN (16 oz.) 12	CAN (12 oz.) 10	DRAFT 12
Trademark Brew “Viking” Blonde	Clara “Pacifico” 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
2025 Rosé, Rumor, Côtes de Provence, France	19
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