

SHAREABLES

Fritto Misto **vg**

Stuffed Squash Blossoms, Asparagus, Zucchini, Sweet Potato, Tomato-Garlic Sugo

Smoked Salmon Flatbread

Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad

Avocado Toast **vg**

Seeded Grain Bread, Smashed and Sliced Avocado, Hemp Seeds, Tomato Jam, Arugula, Radish

Burrata & Toast **vg**

Mandarinquat Jam, Basil-Pine Nut Pesto

Spicy Little Gems **vg**

Harissa-Garlic Dressing, Spiced Breadcrumbs, Parmesan Reggiano

Tuna Poke **gf**

Diced Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton and Nori Crisps

HANDHELDS

Breakfast BLTA

Over-Easy Egg, Bacon, Avocado, Arugula, Tomato, Chipotle Crema, Pretzel Roll

Wagyu Burger

8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Parm Fries

Grilled Market Fish Tacos **gf**

Crisp Cabbage, Avocado Salsa, Cotija, Lime Crema, Salsa Quemada

Chicken Sandwich

Grilled Chicken Breast, Bacon, Swiss, Sweet Onion and Dijon Dressing, Ciabatta

LARGE PLATES

Mushroom Campanelle

Creamy Foraged Mushrooms, Parmesan, Guanciale, Soft Egg

Salmon & Lettuces **gf**

Campbell River Salmon, Chicories, Tahini-Herb Dressing, Candied Kumquats, Sunflower Seeds

Olive-Crusted Albacore Niçoise **gf**

Sliced Fingerling Potatoes, Haricots Verts, Heirloom Cherry Tomatoes, Cured Egg Yolk, Arugula, Lemon Vinaigrette

Balinese Salad **gf ve**

Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Marcona Almonds, Heirloom Carrots, Campari Tomato, Edamame, Citrus Drizzle

Hanger Steak & Fries **gf**

8oz Prime Hanger Steak, Chimichurri

Piri Piri Chicken Salad

Seasoned Chicken, Heirloom Tomatoes, Persian Cucumbers, Shaved Fennel and Red Onion, Baby Kale, Valbreso Feta

SIDES

Tomato-Cucumber Salad **ve**

Red Onion, EVOO, Lemon

Cabbage-Carrot Slaw **vg**

Apple Cider Vinegar, Scallions, Honey, Lemon

Rosemary Fries

House-Made Ranch Sauce

Potato Salad **vg**

Red Creamers, Mustard Seed, Crème Fraîche, EVOO

Melons & Berries***Avocado******Organic Chicken Breast******Grilled Shrimp***

LIBATIONS

Kickstarter

Vodka, Filthy Bloody Mary Juice, Fresh Lemon and Lime, Pickled Radish and Pepperoncini, Horseradish

Death in the Afternoon

Absinthe Verte, Rose-Infused Sugar, Sparkling Wine, Preserved Rose Petals

Wake Up Call

Gin, Cointreau, Lemon Juice, Orange Marmalade

Recover

Ginger, Turmeric and Black Pepper-Infused Mezcal, Le Carrot Mix, Fever-Tree Ginger Beer

COLD-PRESSED JUICES

Little West***The Clover***

Kale, Cucumber, Pear

Gingersnap

Apple, Lemon, Ginger

Sunrise

Carrot, Orange, Ginger, Turmeric

HOUSE-MADE SIPS

Steven Smith Black Iced Tea***House-Made Lemonade******Cold Brew******Midnight Royale Drip******Cortado******Matcha Latte***

Organic Matcha Tea, Almond Milk, Agave Syrup

London Fog Latte

Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk



GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.