

POWER LUNCH Available Mondays - Thursdays from 11 AM - 3 PM

<i>Two-Course Menu</i> Choice of (1) Starter and (1) Main	35	<i>Three-Course Menu</i> Choice of (1) Starter, (1) Main, and (1) Draft Beer or House Wine by the Glass	42
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STARTERS

<i>Fig & Burrata</i> VG Honey, Pistachio Oil, Toasted Pistachios, Seasonal Market Figs, Arugula, Grilled Artisan Seeded Bread <i>Chateau St. Marguerite Rosé – Dry Provençal rosé, strawberry, citrus, saline minerality. 3oz / \$6</i>	18	<i>Spicy Little Gems</i> Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing <i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap. 3oz / \$7</i>	15
<i>Avocado Toast</i> VG DF Grilled Artisan Seeded Bread, Smashed & Sliced Avocado, Tomato Jam, Radish, Soft Poached Eggs	19	<i>Roasted Pumpkin & Ginger Soup</i> VE Thai Curry, Black Forbidden Rice, Squash, Herbs	12
<i>Smoked Salmon Flatbread</i> Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad	19	<i>Tuna Poke</i> DF Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame	26

MAINS

<i>Pacific Salmon Salad</i> DF KE Mizuna, Haricots Verts, Fennel, Heirloom Carrots, Radish, Soft Herbs, Sherry Citrus Vinaigrette	27	<i>Turkey Sandwich</i> Roasted Turkey Breast, Bacon, Cheddar, Heirloom Tomato, Gem Lettuce, Chipotle Aioli, Seeded Grain Bread, Rosemary Fries	18
<i>Tuna Tataki Salad</i> GF DF KE Heirloom Tomatoes, Haricots Verts, Arugula, Yuzu Vinaigrette <i>Lucien Albrecht Crémant Rosé – Fine mousse, red berry, crisp. 3oz / \$7</i>	27	<i>KFC Sandwich</i> Gochujang Glazed Chicken Thigh, Kimchee, Salted Cucumber, Potato Bun, Rosemary Fries	18
<i>Balinese Salad</i> VE Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Edamame, Heirloom Carrots, Fresno Chiles, Citrus Drizzle	21	<i>Grilled Market Fish Tacos</i> GF Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips <i>Il Masso Pinot Grigio – Lemon, pear, clean. 3oz / \$6</i>	22
<i>Fresh Orecchiette Pasta</i> VE Roasted Wild Mushrooms, Mushroom Tea, Fall Squash, Crisp Sage, Baby Kale, Caramelized Onions, Hazelnuts	22	<i>Wagyu Burger</i> 8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Rosemary Fries <i>Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins. 3oz / \$7</i>	25
<i>Hanger Steak & Fries</i> GF DF 8oz Prime Hanger Steak, Chimichurri, Rosemary Fries	32		

SIDES

<i>Avocado & Tomato-Cucumber Salad</i> VE KE Avocado, Red Onion, EVOO, Lemon	8	<i>Half Avocado</i> GF VG KE	5
<i>Rosemary Fries</i> GF Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing	9	<i>Organic Chicken Breast</i> GF KE	12
		<i>Pacific Salmon</i> GF KE	16

COLD-PRESSED JUICES

<i>Little West - 100% Cold Pressed</i>	12
<i>The Clover</i> Kale, Cucumber, Pear	
<i>Gingersnap</i> Apple, Lemon, Ginger	
<i>Sunrise</i> Carrot, Orange, Ginger, Turmeric	

HOT AND COLD

<i>Steven Smith Black Iced Tea</i>	6
<i>Cold Brew</i>	8
<i>Westside Blend Drip</i>	6
<i>Cortado</i>	7
<i>Matcha Latte</i> Organic Matcha Tea, Almond Milk, Agave Syrup	8
<i>London Fog Latte</i> Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk	8



GF–Gluten Free **VG**–Vegetarian **VE**–Vegan **DF**–Dairy Free **KE**–Keto Friendly

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4 will apply.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.