

TO BEGIN

Pork Belly Wraps GF DF Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	25	Fritto Misto VG Stuffed Squash Blossoms, Asparagus, Zucchini, Sweet Potato, Tomato-Garlic Sugo	16
Spicy Pork Gyoza DF Fermented Black Bean, Crispy Garlic, Chili Oil, Radish	17	Jumbo Lump Blue Crab Cake Fennel & Citrus Salad, Beurre Blanc, Trout Roe	33
Duck & Goat Charcuterie Duck Prosciutto, Rilette, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews	32	Shrimp Chile Verde GF Whole Pan-Roasted Shrimp, Chile Verde, Cheese Arepas	25
Burrata & Toast VG Mandarinquat Jam, Basil-Pine Nut Pesto	17	Parker House Rolls VG Turkish Chili-Lime Butter, European Salted Butter	18
Pacific Hamachi Crudo DF Sweet Chili Dashi, Serrano Chili, Mint, Cilantro, Lime	21		

GREENS

Seasonal Lettuces GF VE Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing <i>from Babe Farms, Santa Barbara</i>	17	Spicy Little Gems VG Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing <i>from The Garden of..., Los Olivos</i>	19
Miso Baby Wedge GF Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing	19		

FROM THE GRILL

LAND	SEA	SAUCES
Filet 6oz, Certified Angus 48 Double R Ranch	Roasted Salmon 8oz 34	L-1 GF Tangy with a Kick 4
Prime Hanger 10oz 52 Durham Ranch	Broiled Local Halibut 8oz 33	Creamy Peppercorn GF 4 Mezcal, Tellicherry Pepper
Prime NY Strip 12oz 60 Double R Ranch	Blackened Pacific Bass 8oz 36	Lemon Beurre Blanc GF 4 Tarragon, Butter, Lemon, Garlic
Prime Ribeye 14oz 60 Double R Ranch	Montreal Crusted Tuna Steak 8oz 39	Chimichurri GF 4 Parsley, Oregano, Garlic, Fresnos, EVOO
Tomahawk Steak 32oz, Wagyu 145 Snake River Farms	Whole Market Fish 38	ENHANCEMENTS
Koji Aged Pork Chop 16oz 45		Grilled Prawns (Two) 20
		Jumbo Lump Crab Cap 18
		Lobster Tail 26
		Thick Cut Nueske's Bacon 14

MAIN PLATES

Lorea Burger 26 8oz Wagyu, Cheddar, Cured Tomatoes, Baby Kale, Avocado, Black Pepper Bacon, Brioche Bun, Rosemary Fries	Piri Piri Jidori Chicken 36 Bird's Eye Chili Pepper Sauce, Warmed Bread Salad, Heirloom Tomatoes, Cucumber, Fresh Herbs, Pan Drippings
Seafood Stew 43 Market Fish, Clams, Octopus, Scallop, Shrimp, Braised Fennel, Thai Seafood Broth, Crusty Bread	Fresh Cavatelli VE 36 Sugar Peas, English Pea-Mint Pesto, Cashew Ricotta, Micro Mint
Seared Scallops GF 41 Spring Pea Purée, Bacon Marmalade, Maitake Mushrooms, Peas	

SIDES

Asparagus GF VG 9 Lemon Aioli, Kalamata Crumble	Rosemary Fries GF 9 Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing
Whipped Potatoes GF VG 9 Roasted Garlic, European Butter	Portobello Mushroom Fries VG 10 Lorea Ranch Dipping Sauce
Grilled Heirloom Carrots GF VG 10 Labneh, Garam Masala, Carrot Top Pesto	Potato Gratin GF VG 9 Raclette Cheese, California Cream
Toybox Squash VG 10 Basil, Toasted Crumbs, Parmesan	Short Rib Fried Rice GF 14 Ginger, Scallions, Egg, Carrots, Peas



GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free
Split plate fee of \$4 will apply.

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