

SHAREABLES

<i>Fritto Misto</i> vg	16	<i>Burrata & Toast</i> vg	17
Stuffed Squash Blossoms, Asparagus, Zucchini, Sweet Potato, Tomato-Garlic Sugo		Mandarinquat Jam, Basil-Pine Nut Pesto	
<i>Smoked Salmon Flatbread</i>	21	<i>Spicy Little Gems</i> vg	19
Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad		Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing	
<i>Avocado Toast</i> vg df	19	<i>Tuna Poke</i> df	26
Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs		Diced Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton & Nori Crisps	

HANDHELDS

<i>Breakfast BLTA</i>	19	<i>Grilled Market Fish Tacos</i> gf	24
Over-Easy Egg, Bacon, Avocado, Arugula, Tomato, Chipotle Crema, Pretzel Roll, Crushed & Crispy Potatoes		Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips	
<i>Wagyu Burger</i>	22	<i>Chicken Sandwich</i>	22
8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Rosemary Fries		Grilled Chicken Breast, Bacon, Swiss, Lettuce, Tomato, Sweet Onion & Dijon Dressing, Ciabatta, Rosemary Fries	

LARGE PLATES

<i>Mushroom Campanelle</i>	24	<i>Balinese Salad</i> ve	18
Bellflower Shaped Pasta, Creamy Foraged Mushrooms, Parmesan, Guanciale, Soft Egg		Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle	
<i>Salmon & Lettuces</i> gf df	32	<i>Hanger Steak & Fries</i> gf df	34
Grilled Campbell River Salmon, Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing		8oz Prime Hanger Steak, Chimichurri, Rosemary Fries	
<i>Olive-Crusted Tuna Niçoise</i> gf df	28	<i>Piri Piri Chicken Salad</i>	23
Fingerling Potatoes, Haricots Verts, Arugula, Heirloom Tomatoes, Hard Boiled Egg, Lemon Vinaigrette		Bird's Eye Chili Pepper Sauce, Heirloom Tomatoes, Red Onion, Persian Cucumbers, Fregola, Shaved Fennel, Baby Kale, Valbreso Feta	

SIDES

<i>Tomato-Cucumber Salad</i> ve	7	<i>Melons & Berries</i>	9
Red Onion, EVOO, Lemon		<i>Avocado</i>	5
<i>Potato Salad</i> vg	8	<i>Organic Chicken Breast</i>	12
Red Creamers, Mustard Seed, Crème Fraîche, EVOO		<i>Grilled Shrimp</i>	24
<i>Rosemary Fries</i> gf	9		
Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing			

LIBATIONS

<i>Kickstarter</i>	18	<i>Wake Up Call</i>	18
SKYY Vodka, Filthy Bloody Mary Juice, Fresh Lemon, Pickled Radish and Peppercini		Tanqueray 10 Gin, Cointreau, Lemon Juice, Apricot Marmalade	
<i>Green Beast</i>	20	<i>Recovery</i>	18
Pernod Absinthe, Palo Cortado, Lime, Rose-Infused Sugar, Sparkling Wine		Black Pepper-Infused La Tierra de Acre Mezcal, Carrot, Ginger, Turmeric	

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>	8
Organic Matcha Tea, Almond Milk, Agave Syrup	
<i>London Fog Latte</i>	8
Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk	



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.