

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	18	Jumbo Lump Blue Crab Cakes Fennel & Citrus Salad, Beurre Blanc, Trout Roe	35
Duck & Goat Charcuterie Duck Prosciutto, Rilette, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews	32	Tuna Poke DF Fresh Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame	26
Summer Burrata & Toast VG Harry's Berries, Heirloom Tomatoes, Basil, Mint, Crusty Bread, Fennel Pollen	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	17	Spicy Little Gems VG Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing	19
Miso Baby Wedge Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing	19		

FROM THE GRILL

LAND	SEA	SAUCES	
Prime Hanger 8oz 36 Double R Ranch	Roasted Salmon 8oz 34	L-1 GF Tangy with a Kick	4
Filet 6oz, Certified Angus 48 Double R Ranch	Blackened Cod 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	Seared Albacore Tuna 10oz 39 Prepared Rare, Toasted Sesame, Ponzu Glaze	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 Shrimp (3) 16	
		Jumbo Lump Crab Cap 18	
		Lobster Tail 26	
		Thick Cut Nueske's Bacon 14	

MAIN PLATES

Lōrea Burger 29 8oz Wagyu, Cheddar, Cured Tomatoes, Baby Kale, Avocado, Black Pepper Bacon, Giardinier, 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
Seared Scallops GF 41 Corn Cream, Bacon Grastique, New Potatoes, Baby Corn	Fresh Orecchiette Pasta VE 36 Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

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 Lōrea Ranch Dipping Sauce
Grilled Heirloom Carrots GF VG 10 Labneh, Garam Masala, Carrot Top Pesto	Short Rib Fried Rice GF 16 Ginger, Scallions, Egg, Carrots, Peas



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 will apply. Corkage fee of \$30 per 750ml bottle (two bottles max). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.