

SHAREABLES

Fritto Misto VG	16	Summer Burrata & Toast VG	17
Stuffed Squash Blossoms, Asparagus, Zucchini, Sweet Potato, Tomato-Garlic Sugo		Harry's Berries, Heirloom Tomatoes, Basil, Mint, Crusty Bread, Fennel Pollen	
Smoked Salmon Flatbread	21	Spicy Little Gems VG	19
Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad		Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing	
Avocado Toast VG DF	19	Tuna Poke DF	26
Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs		Fresh Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame	

HANDHELDS

Breakfast BLTA	19	Grilled Market Fish Tacos GF	26
Over-Easy Egg, Bacon, Avocado, Arugula, Tomato, Chipotle Crema, Pretzel Roll, Crushed & Crispy Potatoes		Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips	
Wagyu Burger	24	Chicken Sandwich	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

Fresh Orecchiette Pasta VE	29	Balinese Salad VE	18
Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea		Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Heirloom Carrots, Fresno Chiles, Edamame, Citrus Drizzle	
Salmon & Lettuces GF DF	32	Hanger Steak & Fries GF DF	34
Grilled Campbell River Salmon, Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing		8oz Prime Hanger Steak, Chimichurri, Rosemary Fries	
Olive-Crusted Tuna Niçoise GF DF	28	Piri Piri Chicken Salad	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

Tomato-Cucumber Salad VE	7	Melons & Berries	9
Avocado, Red Onion, EVOO, Lemon		Avocado	5
Potato Salad VG	8	Organic Chicken Breast	12
Red Creamers, Mustard Seed, Crème Fraîche, EVOO		Grilled Shrimp (3)	16
Rosemary Fries GF	9		
Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing			

LIBATIONS

Laurel	20	Love Letter	21
Lavender-Infused Absolut Vodka, Orgeat, Lemon, Caramelized Pineapple		Pandan-Infused Teramana Blanco Tequila, Cocchi Americano, White Cacao, Lime, Yerba Mate, Grapes	
Wild Spirit	19	Fizzy Lizzy	21
Astral Reposado Tequila, Sumac Blood Orange, Lime		Del Maguey Puebla Mezcal, Toasted Coconut, Aperol, Lime, Egg Whites, Fever Tree Soda	

COLD-PRESSED JUICES

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

HOT AND COLD

Steven Smith Black Iced Tea	6
Cold Brew	8
Westside Blend Drip	6
Cortado	7
Matcha Latte	8
Organic Matcha Tea, Almond Milk, Agave Syrup	
London Fog Latte	8
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 will apply.

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