

POWER LUNCH Available Mondays - Thursdays from 11 AM - 3 PM**Two-Course Menu**

Choice of (1) Starter and (1) Main

35

Three-Course Menu

Choice of (1) Starter, (1) Main, and (1) Draft Beer or House Wine by the Glass

42

STARTERS**Fig & Burrata** **VG**Honey, Pistachio Oil, Toasted Pistachios, Seasonal Market Figs, Arugula, Grilled Artisan Seeded Bread
Chateau St. Marguerite Rosé – Dry Provençal rosé, strawberry, citrus, saline minerality. 3oz / \$6

18

Spicy Little GemsGem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing
Silverado Sauvignon Blanc – Zesty citrus, herbal snap. 3oz / \$7

15

Avocado Toast **VG DF**

Grilled Artisan Seeded Bread, Smashed & Sliced Avocado, Tomato Jam, Radish, Soft Poached Eggs

19

Roasted Pumpkin & Ginger Soup **VE**

Thai Curry, Black Forbidden Rice, Squash, Herbs

12

Smoked Salmon Flatbread

Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad

19

Tuna Poke **DF**

Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame

26

MAINS**Pacific Salmon Salad** **DF KE**

Mizuna, Haricots Verts, Fennel, Heirloom Carrots, Radish, Soft Herbs, Sherry Citrus Vinaigrette

27

Turkey Sandwich

Roasted Turkey Breast, Bacon, Cheddar, Heirloom Tomato, Gem Lettuce, Chipotle Aioli, Seeded Grain Bread, Rosemary Fries

18

Tuna Tataki Salad **GF DF KE**Heirloom Tomatoes, Haricots Verts, Arugula, Yuzu Vinaigrette
Lucien Albrecht Crémant Rosé – Fine mousse, red berry, crisp. 3oz / \$7

28

KFC Sandwich

Gochujang Glazed Chicken Thigh, Kimchee, Salted Cucumber, Potato Bun, Rosemary Fries

18

Balinese Salad **VE**

Tuscan Kale, Toasted Farro, Avocado, Sweet Potato, Medjool Dates, Marcona Almonds, Edamame, Heirloom Carrots, Fresno Chiles, Citrus Drizzle

21

Grilled Market Fish Tacos **GF**Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips
Il Masso Pinot Grigio – Lemon, pear, clean. 3oz / \$6

22

Fresh Orecchiette Pasta **VE**

Roasted Wild Mushrooms, Mushroom Tea, Fall Squash, Crisp Sage, Baby Kale, Caramelized Onions, Hazelnuts

22

Wagyu Burger8oz Patty, Caramelized Onion, Tomato, Lettuce, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Rosemary Fries
Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins. 3oz / \$7

25

Hanger Steak & Fries **GF DF**

8oz Prime Hanger Steak, Chimichurri, Rosemary Fries

38

SIDES**Avocado & Tomato-Cucumber Salad** **VE KE**

Avocado, Red Onion, EVOO, Lemon

8

Half Avocado **GF VG KE**

5

Rosemary Fries **GF**

Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing

9

Organic Chicken Breast **GF KE**

12

Pacific Salmon **GF KE**

16

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

Organic Matcha Tea, Almond Milk, Agave Syrup

8

London Fog Latte

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.