

beginnings

Sesame Tuna GF	19
Seared Sesame-Crusted Tuna, Wasabi Avocado, Eel Sauce Caviar, Spicy Mayo, Crispy Rice Paper Cloud.	
Beef Croquettes	13
Braised Short Rib, Roasted Garlic-Cilantro Aioli.	
Char Siu Pork Bites GF	12
Soy-Giner Braised Pork Bites, Queso Blanco Mousse, Guava-Hibiscus Gastrique.	
Mussels GF	14
Pei Mussels, Saffron-Paprika Fumé, Charred Fennel, Grilled Garlic Bread.	
Burrata Caprese V GF	13
Burrata, Blistered Tomatoes, Basil Oil, Gooseberry-Balsamic and Vanilla Reduction.	
BBQ Shrimp	14
Battered Fried Shrimp, Sweet Potato Purée, House BBQ Sauce.	
Eggplant Caponata V	10
Garlic Crostini, Eggplant-Olive Ragout.	



salads

(Add Chicken, Salmon, Shrimp, or Steak)

Grilled Caesar GF	12
Artisan Romaine, House Caesar Dressing, Parmesan Crisp.	
House Market V GF	12
Field Greens, Heirloom Tomatoes, Cucumbers, Red Onions, Shaved Carrots, Gooseberry Vinaigrette.	
Southwest V GF	12
Fresh Lettuce, Corn Salsa, Tomatoes, Queso Blanco, Cilantro-Chipolte Ranch Dressing.	
Summer Breeze V GF	14
Field Greens, Shaved Fennel, Candied Pecans, Strawberries, Cucumbers, Roasted Citrus-Banana Vinaigrette.	

sweets

Summer Treat V	10
House-Made Key Lime Pie.	
Dubai Cheesecake V	12
Pistachio Cheesecake, Milk Chocolate Ganache.	
Gooseberry-Lavender Brûlée V GF	12
Gooseberry and Lavender Cream, Burnt Sugar Crust.	
Mixed Berries Tart	10
Sweet Tart, Pastry Cream, Mixed Berries, Apricot Preserve.	

GF GLUTEN FREE
V VEGETARIAN OPTION

Continue the evening upstairs by joining **THE HONOR ROLL**.
Ask your server for the way in.

mains

Risotto Carbonara GF	30	Short Rib Frites GF	30	Steak Eggplant V GF	18
Grilled Shrimp, Crispy Guanciaie, Arborio Rice, Parmesan, Carbonara Base.		Braised Short Rib, Truffle-Parmesan Pommes Frites, Charred Broccolini, Red Wine Demi-Glace.		Grilled Marinated Eggplant, Parsnip Purée, Charred Broccolini, Red Wine Gastrique.	
Bread-Crusted Salmon	25	Outlaw Striploin	30	Chicken Capricciosa	
Seared Salmon, Parsnip Purée, Sautéed Spinach, Lemon-Dill Beurre Blanc, Chive Oil.		Ancho-Seasoned Striploin, Corn Salsa Fritter, Fresh Guacamole, Chipolte Crema, Pickled Onions.		Breaded Chicken Breast, Arugula, Frisée, Heirloom Tomatoes, Red Onions, Basil Oil, Balsamic Reduction.	

A 20% gratuity is automatically applied to parties of six or more. We respectfully request one check per table.

*Eating raw or undercooked meats, poultry, shellfish, or eggs increases your risk of foodborne illness.

*Our food is prepared in a common kitchen with risk of exposure to milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame. Guests with severe allergies should exercise caution. Please alert staff to any dietary restrictions prior to ordering.

