



TAPAS

CUTTING BOARD 25

Chef's premium select choice of three different cheeses and cured meats, served alongside honeycomb, olives, and quince. Serves 2-4.

SHISHITTO PEPPERS 7

Sauteed in red wine vinaigrette

ROASTED BONE MARROW 18

Roasted bone marrow adorned with chives, crispy shallots, piquillo peppers, and drizzled with bordelaise sauce.

EGGROLLS 12

Four handmade authentic Vietnamese egg rolls. Your choice of pork with shrimp, or tofu.

ESCARGOT 17

Spanish-style escargot in a black garlic puree with beurre blanc, alongside avocado and artichoke. Topped with croutons.

GARLIC SHRIMP 15

Garlic coated shrimp flavored with chile and shrimp puree. Served with a grilled baguette.

SPRING ROLLS (Thursdays & Saturdays only) 10

Three authentic handmade vietnamese spring rolls. Glass noodles, various vegetables, and your choice of beef, shrimp, or tofu wrapped in rice paper.

TUNA TARTARE 19

A fusion of red tuna, seaweed, guacamole, cucumber, radish, and ponzu sauce. Served with wonton crisps.

SALADS

KALE SALAD 13 whole | 8 half

A refreshing blend of avocado, sliced red apple, pepita seeds, fried brussels sprouts, and figs with an avocado dressing.

NICOISE SALAD 17 whole | 11 half

Fresh mixed greens garnished with kalamata olives, baby potatoes, seared red tuna, boiled egg, cherry tomatoes, and a lime mustard vinaigrette

VEGAN/ VEGETARIAN



Vegetarian



gluten free

BRUSSEL SPROUTS 13 

Roasted brussel sprouts, fuji apples, parsley, pomegranate, cherry vinaigrette.

YUCA FRIES 11  

Yuca fried in parsley oil and drizzled with aioli.

CARROT BISQUE 14  

Spiralized carrot noodles in a coconut cream curry puree

CHEF'S CHOICE 18 

Daily special! Ask server for details

SANDWICHES

BURGER 18

Double 100% organic grass-fed beef patties with caramelized onions, sweet cheese, arugula, and aioli spread. All fit between a fluffy brioche bun. Served with parmesan fries.

CUBAN SANDWICH 15

Cotto ham and roasted pork slices with swiss cheese, pickles, parmesan fries, aioli, and dijon mustard, all served between cuban bread.

DINNER PLATES

MUSHROOM PASTA 21 

Chitarra pasta, handmade by the chef daily! Served with an assortment of pickled and seared wild mushrooms in a white wine sauce. Topped with shaved parmesan and chives.

PHO (Thursdays & Saturdays only) 15 

Authentic vietnamese pho made from scratch. Served with rice noodles, bean sprouts, cilantro, and green and regular onions. Your choice of beef, chicken, or vegetables.

BONE IN RIBEYE (SERVES 2) 55

20 oz steak, featured with pickled mushroom, Shishido peppers, roasted baby potatoes, and topped with chimichurri sauce.

CRISPY CHICKEN 26

Half baby chicken, cauliflower rice, raisins, chicken juice, roasting Romanesco, cauliflower puree.

BEEF RISOTTO 21

Risotto blend of arborio rice, chicken stock, parmesan, red beets, and goat cheese.

CHURRASCO 23 

6 oz skirt steak topped with pickled mushrooms and chimichurri. Served with roasted baby potatoes.

SALMON 27 

Pan seared scotty salmon, accompanied with white beans, roasted wild mushrooms and saffron beurre blanc.



Vegetarian



gluten free

KIDS

For kids 10 & under

GRILLED CHEESE

Served with french fries

7 

HAMBURGER

Served with french fries

10

PASTA

Handmade pasta with alfredo sauce and parmesan cheese

8 

VEGGIE BOWL (vegan)

Rice, beans, and vegetables

10 

DESSERTS

FLAN

Condensed milk, evaporated milk, egg, vanilla bean, sugar, rum

10 

THREE CHEESE TASTING

Chef's choice of three handpicked gourmet cheeses, accompanied by seasonal fruit

10 

ARROZ CON LECHE

Short grain rice, milk, sugar, cinnamon, lemon & lime peel, heavy cream, frozen raspberries, micro mints

10 

