



## 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.



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# 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 

