

bar food

ROCK SHRIMP SOPES 15

shredded cabbage, ancho crema

JUMBO SHRIMP COCKTAIL 17

tomato wasabi sauce

PROSCIUTTO MELTS 16

garlic toast, buratta, black pepper

SMOKED ALBACORE WRAPS 15

butter lettuce, yuzu

HEIRLOOM TOMATOES 16

charentais melon, chili bread crumbs, elderflower

BLACK TRUFFLE AND COMTE FRITTERS 14

herb aioli

MANILA CLAMS 18

aqua pazza, piquillo peppers, grilled bread

SIMPLE SALAD 12

mixed greens, cherry tomatoes, mustard vinaigrette

FARMHOUSE CHEESE 18

local stone fruit

OYSTERS 19

on the half shell

SMOKED CHICKEN NACHOS 15

CRISPY CALAMARI 14

pickled chilies, yuzu aioli

GRILLED HANGER STEAK 25

black pepper condiment, crispy onions, green beans

ROMAINE HEARTS 14

caesar dressing, sourdough croutons

add chili lemongrass chicken 4

add grilled shrimp 6

GRILLED SALMON 24

multi grain salad, marinated vegetables

ANGUS BURGER 16

yuzu pickles, russian dressing

BENTON FARMS HAM 15

cornichon, gruyere, dijon butter

GRILLED CHICKEN BREAST 17

chipotle aioli, smoked bacon, ciabatta

SPINACH FLATBREAD 14

ricotta salata, oven dried tomatoes, chilies



SPLASHES
fresh seaside cuisine