

COASTAL SUNDAYS

FROM THE SEA

SEAFOOD PLATTER*

west coast oysters | oishii shrimp
tuna crudo | cocktail sauce | mignonette | fresh lemon
add caviar bump \$25

\$85

SPICY TUNA CONES*

avocado | scallions

\$20

HAMACHI CRUDO *

pluot salsa | yuzu sauce

\$24

BOQUERONES

spanish anchovies
lemon | warm baguette

\$14

WEST COAST OYSTERS *

tomato | horseradish mignonette

\$4/pc

SHRIMP COCKTAIL

house made cocktail sauce |
mustard aioli

\$24

'CHIPS & DIP'

ocean trout rillette |
potato chips

\$22



FROM THE SUMMER GARDEN

WATERMELON SALAD

mint | cucumber
chili | olive oil

\$16

CHILLED GAZPACHO

cucumber | tomato | mint
feta

\$15

TOMATO & STONE FRUIT

straciatella | basil
aged balsamic

\$18

WHIPPED FETA DIP

crudité | warm bread

\$14

CURED & CULTIVATED

CHEF'S TASTING

exclusive selections of 3 premium meats and 3 cheeses
market fruits and nuts | toasted focaccia

\$42

MELON & IBÉRICO

chilled melon | Iberico ham
basil |olive oil

\$32

WARM MARINATED OLIVES & ALMONDS

citrus & herbs

\$10

ARTISANAL CHEESES 1 for \$15 | 3 for \$29

chef's global favorites | seasonal preserves
olives | fruits | nuts

DIAVOLA FLATBREAD

tomato | calabrese
mozzarella | red onion | hot honey

\$18

SWEETS

CHOCOLATE MOUSSE

seasonal berries

\$12

AFFOGATO

salt & straw ice cream
& coffee

\$12

BROWNIE CAKE

chocolate brownie & fresh
berries

\$12

COASTAL SUNDAY POURS

	GLASS	BOTTLE
SPARKLING ROSÈ NV Cleto Chiarli, Brut de Noir, Italy	\$15	\$52
TXACOLINA 2025 Ulacia, Getaraiko Txacolina, Spain	\$16	\$54
ROSÈ 2025 Château Gassier, Provence, France	\$15	\$52
PINOT NOIR 2023 Tassajara, Monterey, California	\$16	\$54
GARNACHA 2023 Bodegas Care, 'Nativa' Cariñena, Spain	\$14	\$51

BUBBLE SPECIAL

Glass of Champagne & Caviar Bump - \$45
Grower Champagne Special - \$70 Bottle



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BY THE GLASS

SPARKLING

PROSECCO	NV Bisol, 'Jeio', Valdobbiadene, Brut	\$16
CHAMPAGNE	NV Charles Le Bel Inspiration 1818 by Billecart-Salmon	\$35
SPARKLING ROSÉ	NV Cleto Chiarli, Brut de Noir, Italy	\$15

WHITE

GRÜNER VELTLINER	2024 Rockwerk, Traisental, Austria	\$15
SAUVIGNON BLANC	2024 Misty Cove, Marlborough, New Zealand	\$15
TXACOLINA	2025 Ulacia, Getaraiko Txacolina, Spain	\$16
SANCERRE	2024 Domaine Girard, 'La Garenne', Loire Valley	\$25
VIOGNIER	2024 Alban Vineyard, Edna Valley, California	\$17
RIESLING	2019 Three Brooms, Marlborough, New Zealand (off-dry)	\$16
CORTESE	2023 Fratelli Giacosa Gavi, Piedmont, Italy	\$15
CHARDONNAY	2023 Staglin, Salus, Napa Valley, California	\$20

ROSÉ

GRENACHE BLEND	2025 Château Gassier, Provence, France	\$15
PINOT NOIR	2022 Bonacorsi, Loie's, Sta. Barbara, California	\$15

RED

PINOT NOIR	2023 Tassajara, Monterey, California	\$16
GAMAY	2023 Domaine Guillot-Gonin, Morgon, Cote du Py, Beaujolais	\$17
MONICA DI SARDEGNA	2023 Argiolas, 'Perdera', Sardinia, Italy	\$16
TEMPRANILLO	Ontañón, Crianza, Rioja, 2020	\$17
SANGIOVESE BLEND	Supremus, Tuscany, 2018	\$22
MALBEC	2024 Felino, Viña Cobos, Valle de Uco, Argentina	\$16
CABERNET SAUVIGNON	2023 Diamonds in Space, Herman Story, CA	\$17
BORDEAUX BLEND	Levantine, Chateau Musar, Bekaa Valley, LB	\$17

WINE TASTING EXPLORATION

EXPLORATION BUBBLES - SPARKLING WINES OF THE WORLD - \$48

3oz each of 3 wines we're excited about - PAIR WITH CAVIAR BUMP - ADD \$25

AUSTRIA	Sparkling Gruner Veltliner, Stift Klosternuberg, Brut, NV
ITALY	Sparkling Rosé, La Gelsomina, Etna, Sicily, Brut, NV
FRANCE	Cremant de Bourgogne, Francoise Mikulski, Meursault, Brut, NV

ALCOHOL FREE

SPARKLING ROSÉ	Domaine EdeM, Luján del Cuyo, Argentina	\$17
RIESLING	Valckenberg, Zero, Rheinhessen Germany	\$14

FORTIFIED & SWEET (3 oz)

FURMINT	2019 Royal Tokaji, Hungary	\$16
SAUTERNES	2020 Château Filhot, France	\$18
TAWNY PORT	20 Year Tawny, Graham's, Duoro, Portugal	\$19
RUBY PORT	2018 Ramos Pinto, Late Bottle Vintage, Duoro, Portugal	\$18
VERMUT	Barbardillo, Ataman, Salamanca, Spain	\$13
PALO CORTADO	Opispo Gascon, Jerez, Spain	\$12
SERCIAL	Rare Wine Co. 'Charleston', Madeira	\$14

