

APPETIZERS

hamachi | ponzu, wasabi, cilantro 16

ceviche | chefs choice, plantains, avocado 13

steak tartar | arugula, quail egg 15

pork belly | french lentils, confit garlic, slow poached egg 14

chicken liver terrine | plum chutney, toasted brioche 14

black truffle risotto | wild mushrooms, micro basil 19

SALADS & SOUPS

heirloom tomato salad | burrata, croutons, basil pistou, aged balsamic 17

maggie's farm caesar salad | white anchovy, parmesan, chili flake 12

grilled vegetable salad | hazelnuts, feta, romesco vinaigrette 14

little gem salad | neuskes bacon, cherry tomatoes, bleu cheese, sieved egg 13

roasted sunchoke soup | crab salad, fuji apple 14

FRUITS DE MER

shrimp 5

oysters 3 (ea)

mussels 8

½ lobster tail 12 (ea)

octopus salad 9

ceviche 6

PLATEAU DE FRUITS DE MER

lobster tail, prawns, ceviche, mussels, octopus salad, oysters | with saffron aioli, chimichuri, cocktail sauce, mignonette

50 | grand plateau 95

ENTREES

FISH

whole grilled branzino | fennel salad 28

seared rare tuna | roasted sunchoke 24

monkfish | cauliflower puree 26

broiled black cod | honey mustard glaze, roasted cippolini onion broth 21

pan roasted halibut | king trumpet mushrooms 27

POULTRY

jidori chicken breast | farmer's market vegetables 19

sonoma duck breast | concord grape, marcona almonds 27

MEAT

slow braised shortrib | swiss chard 23

veal osso bucco | shell bean ragout 24

pork schnitzel | apple sauce 19

wild boar | pappardelle 26

wilshire burger | bernaise, french fries 17

rib eye 16 oz 45

new york 10 oz 44

filet mignon 8 oz 38

our steaks are prime, cooked to order on our wood burning grill, served with bone marrow butter and tempura onion rings

THE GARDEN

tofu | edamame gnocchi shiitake mushroom, bean sprouts, pickled red peppers, bok choy 23

BUTCHER'S BLOCK & DAIRY

prosciutto americano 6

coppa 5

bresaola 6

pancetta 6

caveman blue | raw cow blue 4

camellia | goat 5

pantaleo | goat 5

torta la serena | sheep 5

mona | sheep & cow 4

challerhocker | cow 5

"CHEF'S CHOICE" BOARD

charcuterie 20

cheese 18

VEGGIES

brocolini marcona almonds, chili flake 6

oak grilled asparagus 8

spinach lightly creamed 6

mac 'n' cheese caramelized onions, cantal cheese 8

pommes aligot 8

curried cauliflower raisins, pistachio 8

mashed potato yukon gold 6

kennebec potato fries parsley 7

button mushrooms herb butter, lemon 6

beets pea tendrils, burrata, hazelnuts 8

greenbeans warm bacon vin, orange zest 8

mascarpone polenta 7

peace & love to all the local farmers who believe in sustainable organic agriculture

corkage \$20 | bottle **cakeage** \$5 | slice

executive chef | nyesha arrington | **chef de cuisine** sal garcia

the guys who make it happen | miguel sanchez, novel lopez, rodger marsh, dennis sandoval, fausto perez, richard limas | aaron dubois

general manager/wine director | nick fielding

asst general manager | ric christopher

sommelier | kirk sides

events director/manager | devry juthans

daytime manager | cathy smith



WHITES BY THE GLASS

Chardonnay , Jordan, Russian River Valley, CA 2008	15/56
Chardonnay , Joseph Faiveley, Macon Villages, France 2008	13/49
Sauvignon Blanc , Ladera, Howell Mountain, CA 2009	11/44
Pinot Grigio , Palmina, Sta Barbara County, CA 2010	12/43
Pinot Gris , Etude, Carneros, CA, 2010	13/45
Crozes Hermitage , Petite Ruche, M Chapoutier, Fr, 2009	16/60
Viognier , Inception, Santa Barbara County, CA 2010	15/55
Gruner Veltliner , Salomon Undhof, Hochterrassen, Aus 09	11/42

REDS BY THE GLASS

Cabernet Sauvignon , Clark Claudon, Napa Valley, CA 2006	19/88
Red Blend , Fronteira, Douro, Portugal, 2007	12/50
Merlot , Waterbrook Reserve, Columbia Valley, WA 2007	14/53
Grenache , Le Nain Violet, Dmne De La Pertuisane, France 08	16/69
Pinot Noir , Melville, "Verna's", Sta. Rita Hills, CA 2010	15/58
Bordeaux , Chateau Reignac, France 2004	11/55
Barbera d'Asti , Vietti, Tre Vigne, Italy 2009	13/54
Crozes-Hermitage , Moillard, France 2007	13/54
Syrah , Copain, "Tous Ensemble" Mendocino County, CA 2009	13/55
Rioja Reserva , Baron De Ley, Spain 2004	15/57
Zinfandel , Easton, Amador County, CA 2009	13/54

SPARKLING BY THE GLASS

Brut Champagne , Laurent Perrier, N.V.	24/85
Brut Rose , J, Russian River Valley, N.V.	17/60
Crémant De Limoux , Toad Hollow, Languedoc, N.V.	13/42
Prosecco , La Fornarina, D.O.C. N.V.	11/40

BEER & LAGER

Scrimshaw Pilsner, 4.4% abv, California	6
Pilsner Urquel, 5.5% abv, Czech Republic	8
Samuel Smith Organic Lager, 6% abv, England	9
Pabst Blue Ribbon, 4.7% abv, Wisconsin	5
Stella Artois, 5.5% abv, Belgium (draft)	7
Samuel Smith Organic Cider, 5% abv, England	9
Weihenstephan Hefeweizen, 6.7% abv, Germany (draft)	7
Weihenstephaner Vitus, 7.7% abv (500ml) Germany	9
Ayinger Celebrator Double Bock, 6.7% abv, Germany	12
Unibroue, Blanche de Chambly, 5% abv, Canada	9
Hitachino White Ale, 5% abv, Japan	12
Affligem Blonde, 6.7% abv, Belgium	7
Delirium Tremens, 8.5% abv, Belgium	10
St Martin Tripel, 9% abv, Belgium	10
Unibroue, La Fin Du Monde (750ml) 9% abv, Canada	20
Chimay Red, Trappist Ale, 7% abv, Belgium	10
Kwak, 8.1% abv, Belgium	10
St Bernardus Abt 12, 10.5% abv, Belgium	11
Bass Ale, 3.6% abv, England (draft)	7
Fat Tire Amber Ale, 5.3% abv, Colorado	8
Green's Amber Ale (Gluten Free), 5.5% abv, England	10
Mission IPA, 6.8% abv, San Diego	7
Meantime IPA, 7.5% abv, England	10
Green Flash Imperial IPA, 9.4% abv, San Diego	12
Mission Shipwrecked Double IPA, 9.25% abv, England	8
Fuller's London Porter, 5.4% abv, England	7
Old Rasputin, Russian Imperial Stout, 9% abv, San Diego	8

HAND CRAFTED COCKTAILS

roadie 12
hendrick's gin, jalapeno, grapefruit juice
tequila spa 13
paqui silver tequila, cucumber, red grapes, fresh citrus
dirty blonde 13
highland scotch, pressed apple, sauvignon blanc, lemon
flowers in my hair 13
hendricks gin, muddled cucumber, st germain, pressed lemon
saint clements 13
grey goose orange, muddled orange and blueberry, lemon, lime
art basil 13
kanon organic vodka, muddled grapes, basil, lime, ginger ale
big boy old fashioned 12
buffalo trace bourbon, combier orange liqueur, cherry heering
bi-polar 13
zubrovka vodka, muddled kiwi & cucumber, lime, apple juice
mystic raspberry 13
muddled raspberry, grey goose pear, st.germain, lemon
harry's belini 14
prosecco, peach puree, thyme
our margarita 12
don julio blanco, st.germain, lime, jalapeno
