



DINNER

SMALL

TOMATO AND CRISPY GOAT CHEESE SALAD

GREENS, BASIL OIL & AGED BALSAMIC 8

BABY ROMAINE CAESAR

TAPENADE, PARMIGIANO REGGIANO, HOUSEMADE CROUTONS 8

SOUP OF THE DAY

ASK ABOUT TODAY'S FRESH SELECTION 6

MISO GLAZED SCALLOPS

LETTUCE CUPS, CELLOPHANE NOODLES 13

GREEK LAMB MEATBALLS

TZATZIKI, HARISSA YOGURT, OLIVES, FETA, TOASTED NAAN 12

MEDIUM

BRAISED KUROBUTA PORK BELLY

FUJI APPLE CHUTNEY, GREEN APPLE SLAW & GREEN PEPPERCORN SAUCE 14

STUFFED POBLANO

STONE GROUND CHEESE GRITS, TEMPURA WILD SHRIMP, FRESH CORN RELISH 15

KABOCHA JAPANESE PUMPKIN RAVIOLI

CHIPOTLE CARAMELIZED WALNUT CRANBERRY CREAM SAUCE 12

THAI MUSSELS

LEMONGRASS COCONUT MILK BROTH, JASMINE RICE CAKE 12

OXTAIL LASAGNA BOLOGNESE

BRAISED OXTAIL RAGU, BECHAMEL, AND PARMIGIANO REGGIANO 14

LARGE

WHOLE FRIED SNAPPER (AVAIL WED-SAT)

HOT & SOUR SAUCE, JASMINE RICE CAKE, STIR FRIED BABY BOK CHOY 26

ROASTED HALF CHICKEN

JERK SEASONED, WRAPPED IN BANANA LEAF, SLOW ROASTED, MOFONGO 18

SOUTHWESTERN BRAISED SHORT RIB

CHILE BRAISED SHORT RIBS, BLACK BEAN RISOTTO, BEER BATTERED ASPARAGUS 25

8OZ BEEF TENDERLOIN

CIPPOLINI WINE SAUCE, ROASTED GARLIC MASHED POTATOES 28

MONGOLIAN PORK CHOP

STIR FRIED HARICOT VERT, ROASTED GARLIC MASHED POTATOES 24

STEAK & FRITES

10 OZ HARRIS RANCH BLACK ANGUS SKIRT STEAK, FRIES, CHIMICHURRI AIOLI 22

COWBOY STEAK

16 OZ BONE-IN RIBEYE, ESPRESSO RUBBED, MANCHEGO MAC N' CHEESE 32

SIDES

ROASTED GARLIC MASHED POTATOES 4

MANCHEGO & CARAMELIZED ONION MAC 6.5

SHOESTRING FRIES 4

STIR FRIED HARICOT VERT 4

MOFONGO 6

STONE GROUND CHEDDAR GRITS 6

BAR BITES

PAELLA CROQUETTA

SAFFRON RISOTTO, SHRIMP, CHORIZO WITH ROMESCO 8

FRITA SLIDERS

SEASONED BEEF & CHORIZO PATTIES, GRUYERE WITH A SPECIAL SAUCE 9

CRISPY DATES

BLUE CHEESE, BACON, MARCONA ALMOND, TUPELO HONEY 7

CRAB AND ARTICHOKE DIP

SERVED WARM WITH TORTILLA CHIPS 10

TACO DEL DIA

ASK WHAT TACO WE ARE SERVING FOR TODAY 7/9

CHICKEN WINGS

AGAVE GARLIC OR BUFFALO STYLE SAUCE. 5 BREADED JUMBO WINGS 8

ARTISANAL CHEESE & MEAT BOARD

PICK TWO 12, PICK FIVE 25

CHEESE

HUMBOLDT FOG GOAT
ARTISAN MANCHEGO
COWGIRL RED HAWK
BLACK STICK BLUE
STILTON
PECORINO TOSCANO

MEATS

PROSCIUTTO DI PARMA
MOLINARI SALAME
JAMON SERRANO
CREMINELLI SALAME BAROLO
COLUMBUS COPPA
MORTADELLA

BLACK ANGUS BURGERS

SERVED WITH FRIES

CUBAN BURGER

PULLED PORK, HAM, SWISS, PICKLES, MUSTARD AND PRESSED 13

CALIFORNIA

ROASTED TOMATOES, AVOCADO, FONTINA CHEESE 11

BLACK STICK BLUE

CARAMELIZED ONION, BACON, BLACK STICK BLUE CHEESE 13

CLASSIC

PICK YOUR TOPPINGS 10 ADD BACON +2

FALAFEL (VEGETARIAN, NO MEAT)

CRISPY FALAFEL PATTY, MARINATED CUCUMBERS, HARISSA YOGURT, ARUGULA 9

FOR THE KIDS

SERVED WITH ONE SIDE

CHICKEN STRIPS 6 CHEESE PIZZA 5 GRILLED CHEESE 4

DESSERTS

COGNAC PUMPKIN CHEESECAKE

CHOCOLATE SAUCE & DULCE DE LECHE CHOCOLATE 8

BANANA BREAD PUDDING

CARAMEL SAUCE, BROWN SUGAR CINNAMON ICE CREAM 8

FLOURLESS CHOCOLATE CAKE

BLACKBERRY CABERNET SORBET 8

AUTHENTIC KEY LIME PIE

WHIPPED CREAM, BROWN SUGAR COOKIE 8

CONFECTIONERY PLATE

ASSORTMENT OF DELICATE CONFECTIONS WHICH MAY INCLUDE ROMANICOS HANDMADE CHOCOLATES, ELSYLEE ARTISAN COOKIES AND FRENCH MACAROONS. GREAT DESSERT FOR SHARING 15

CUPCAKES

ASK ABOUT AVAILABLE FLAVORS 3

LIQUID DESSERTS

BY THE GLASS

TUTU LUNA, MEEKER, CALIFORNIA 2003

A BLEND OF MUSCAT, CHENIN BLANC, & GEWURZTRAMINER 10

PORT, KROHN COLHEITA, 1994

TAWNY PORT WITH LINGERING, PALATE-COATING RICHNESS OF BROWN SUGAR, MAPLE, ORANGE ZEST AND DRIED FRUITS 8

FROZIN, MEEKER, CALIFORNIA, 2004

MADE IN THE STYLE OF AN ICE WINE, BY FREEZING ZINFANDEL 10

TOKAJI, LATE HARVEST CLASSIC CUVEE, HUNGRAY, 2003

CLASSIC DESSERT WINE, HONEY AND APRICOT OVER TONES 12

BY THE BOTTLE

MOSCATO D'ASTI, PODERI CHIARA, ITALY, 2009

LIGHT AND EFFERVESCENT SWEET WHITE WINE 24

BRACHETTO, CASCINA FONDA, ITALY, 2008

EFFERVESCENT ROSE WINE, FRESH BERRY FLAVOR, GREAT WITH CHOCOLATE 26