

# DINNER MENU

## FOR THE TABLE

- MEZZE PLATE 14**  
Baba ghanoush, muhamarra, Turkish honey-sweetened labne, roasted garlic flatbread
- BEETS & BURRATA 13**  
Crunchy quinoa, cashew butter, sliced pear, wild arugula, honey and black pepper gastrique
- DUCK MEATBALLS 16**  
Shallots & hoisin glaze, shishito pepper, radish
- LAMB BELLY, KOREAN STYLE 19**  
Green onion, kimchi, pickled daikon wrap
- CRISPY CAULIFLOWER 13**  
Cauliflower tempura, sweet soy and dynamite sauces, funikake, scallions, masago
- LOBSTER & CRAB CAKES 17**  
Frisée & micro shiso salad, apple celery vinaigrette, tarragon tartar sauce
- MAC & 'SHROOMS' 14**  
White cheddar, wild mushrooms, bread crumbs
- FRESH-CUT TRUFFLE FRIES 11**  
Black truffle Gruyère fondue, duck fat, parmesan, chives
- ROASTED BONE MARROW 19**  
Smoky bacon jam, petite Gruyère grilled cheese, garlic butter
- TRUFFLE & ARTICHOKE FLATBREAD 17**  
Artichoke, oven-dried tomato, ricotta, black truffle, truffle oil, Italian herbs, tomato sauce, parmesan, parsley
- MUSSELS A LA PIPIAN 16**  
Cilantro pesto, pepitas, pickled red Fresno chilis, grilled Colossus Bakery bread
- PRIME BEEF TARTARE\* 18**  
Black truffle pearls, parmesan aioli, sauce persillade, housemade potato chips

## OYSTERS

- WEST COAST OYSTER\***  
Each 3.5 | 1/2 Dozen 20 | Dozen 39
- EAST COAST OYSTER\***  
Each 4.25 | 1/2 Dozen 24 | Dozen 46
- White balsamic mignonette, cocktail sauce, lime
- Oysters subject to availability.

## MAINS

- PARMESAN GNOCCHI CARBONARA\* 26**  
Coro pancetta, aged parmesan, cracked black pepper, poached farm egg
- TOGARASHI-ROASTED MARY'S HALF CHICKEN 29**  
Tokyo turnips, baby rainbow carrots, black rice, edamame snap pea purée, miso maitake mushroom bagna càuda, yuzu
- SKUNA BAY SALMON 31**  
Basil brown butter, hazelnuts, broccolini, crème fraîche mash, blistered tomatoes
- SMOKED & GLAZED PORK CHOP 29**  
Warm potato salad, grilled asparagus, cherry bourbon sauce
- PRIME NATURAL SKIRT STEAK\* 42**  
Maque choux, smoked tomato butter, creamy grits, jalapeño, watermelon radish, smoked sea salt
- SCALLOPS A LA PLANCHA 35**  
Celery root purée, smoked fingerling potatoes, Amaro-poached pears, braised Tuscan kale, Italian salsa verde
- PRIME NATURAL FILET MIGNON\* 56**  
Potato gratin, roasted mushrooms, Bloomsdale spinach, Camembert wedge, brown butter béarnaise
- BRAISED BISON SHORT RIB 38**  
Braised leeks, risotto, spaghetti squash, English peas, parmesan cheese, chives

## BURGERS & SUCH

- With our house butter lettuce salad or fresh-cut fries
- S&S SIGNATURE BURGER\* 22**  
House-smoked beef belly bacon, grass-fed beef, dry-aged beef butter, chipotle mayo, maple glaze, mozzarella cheese, pickle, shishito pepper, crispy onion
- WESTERN BURGER\* 19**  
Grass-fed beef, pepper jack, bbq sauce, double-smoked bacon, caramelized onion, pickle, secret sauce
- VEGGIE BURGER 17**  
Provoleta, chimichurri aioli, pickled salsa criolla, lettuce, tomato, toasted telera roll
- FISH & CHIPS 21**  
Beer-battered Alaskan cod, fresh-cut fries, malt vinegar aioli, cocktail sauce

## SOUPS & SALADS

- SOUP OF THE DAY 8**
- LITTLE GEM LETTUCES 12**  
Avocado, radish, poppy seeds, Castelvetrano olives, shaved parmesan, cherry tomatoes, green goddess dressing
- With Mary's Chicken Breast 22
  - With Skuna Bay Salmon 28
- SPICED SHRIMP 24**  
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn
- FARMERS MARKET BOWL 18**  
Seasonal vegetables, brown rice, quinoa, black beans, pepitas, guajillo vinaigrette

## COCKTAILS

- MELLOW MAMBA 15**  
Chamomile-infused Few Bourbon, fresh lemon, lavender & honey cordial, Yellow Chartreuse
- SAINT TIKI 16**  
Bushmills Black Bush Irish Whiskey, Bénédictine Liqueur, Giffard banana liqueur, Giffard Triple Sec, fresh citrus, cold-pressed pineapple juice, ginger agave syrup, Bogart's Bitters
- RUM, FORREST, RUM! 14**  
Appleton Estate Signature Rum, Diplomático Reserva Exclusiva Rum, John D. Taylor's Velvet Falernum, housemade lime cordial, pure organic cranberry juice
- PEAR O' DICE 14.5**  
Cappelletti Aperitivo, 2 Towns Prickly Pear Paradise Cider, fresh lemon, agave, ginger
- JUICY 13.5**  
Blood x Sweat x Tears Vodka, Schladerer Pear Eau de Vie, orange blossom honey, fresh lemon
- SHORE THING 14.5**  
Heirloom Pineapple Amaro, John D. Taylor's Velvet Falernum, fresh lime, coconut water
- "Name the Cocktail Contest" Winner:  
Lisa Ford, Chino, California
- SPICY LITTLE THING 16**  
Cocoa nib-infused Legendario Domingo Mezcal, Ghost Tequila, fresh lime, passion fruit, blood orange, pomegranate

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE. SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

GENERAL MANAGER  
**LISA LINDEMANN**  
EXECUTIVE CHEF  
**JEFFREY BOULLT**

## LIQUIDS

## DRAFT

<b>PALE ALE</b>		
Fremont Brewing Sky Kraken 5.5%	8.5	
Knee Deep Brewing Citra Lights 5.5%	8.25	
<b>CIDER</b>		
2 Towns Prickly Pearadise 5.3%	8.75	
<b>BELGIAN-STYLE ALES</b>		
Perennial Saison de Lis 5.0% (14oz glass)	8	
Victory Brewing Golden Monkey 9.5% (13oz glass)	8.25	
<b>STOUT</b>		
Left Hand Milk Stout 6.0%	8.25	
Prairie BOMBI 13.0% (10oz glass)	12	
<b>MALTY</b>		
Figueroa Mountain Danish Red Lager 5.5%	8.25	
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75	
Stereo Robot Imperial Red Ale 9.5% (14oz glass)	9	
<b>WHEAT ALES</b>		
Avery Liliko'i Kepolo Passion Fruit Ale 5.4% (13oz glass)	8.75	
Karl Strauss Windansea Wheat 5.1%	7.75	
Maui Brewing Co. Mana Wheat Fruit Ale 5.5%	8.25	
<b>SOUR</b>		
Almanac Rotating Sour (13oz glass)	14.25	
<b>LAGER / PILSNER</b>		
Beachwood Brewing Foam Top Blonde 5.5%	7.75	
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75	
Chapman Crafted Pilsner 5.2%	8.75	
Trademark Brewing A La Playa Lager 5.3%	8.75	
<b>INDIA PALE ALE</b>		
21st Amendment Blood Orange IPA 7.0%	8.25	
Abnormal Boss Pour 7.0%	8.5	
Altamont Maui Waii 6.5%	8	
Harland Hazy 6.5%	8.5	
King Harbor Tiki Hut 7.5%	7.75	
Societe Brewing The Pupil 7.5%	9.25	

## NON-ALCOHOLIC BEVERAGES

Llanlyr Source Sparkling Water: 750ml	9	
Llanlyr Source Spring Water: 750ml	9	
Mexican Coke: 12oz	4	
Diet Coke: 8oz	3	
7-Up / Root Beer: 12oz	4	
Q Club Soda / Tonic / Ginger Ale	2.75	
Orange Juice	5.5	
Grapefruit Juice	5.5	
<b>HOUSE LEMONADES</b>		
Plain	4.75	
Kale + Cucumber	5	
Blueberry	5	

## COFFEE, ESPRESSO &amp; TEA

Serving Trinidad Fair Trade & Organic Coffee Whole milk & oat milk available		
Regular or Decaf (unlimited refills)	4.5	
French Press	7.5	
Espresso	4.5	6.5
Saint Matcha Latte	4.5	6.5
Vanilla Latte	4.5	6.5
Harney & Sons Tea	4.5	

## SPARKLING

Bisot 'Jeio' DOC Prosecco Valdobbiadene, Italy	11	39
Charles Heidsieck Brut Reserve Champagne, France	11	6
Deutz Brut Rosé Champagne, France	11	5
Fernand Engel Brut, 'Tradition' Crémant d'Alsace, France	4	1
Joseph Cattin Brut Rosé Crémant d'Alsace	13	46
Medivol Brut Crémant de Limoux, France	12	42

## CHARDONNAY

Chalone Vineyard Estate Chalone, '19	12	42
Domaine de la Meulière Chablis Burgundy, France, '19	19	72
Fort Ross, Fort Ross-Seaview Sonoma Coast, '16		82
Maison Champy, 'Cuvée Edme' Burgundy, France, '19	16	56
Ramey, Russian River Valley, '18	7	8
Saxon Brown, Durell Vineyard Sonoma Coast, '14		80
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16		93

## PINOT GRIGIO

Casali Maniago Colli Orientali del Friuli, Italy, '20	11	39
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## ROSÉ

Château Beaulieu, Provence, France, '20	14	49
Muga, Rioja, Spain, '19	12	42

## SAUVIGNON BLANC

Château Grand Renom Bordeaux Blanc, France, '19	9	33
Cliff Lede, Napa Valley, '19	13	46

## OTHER WHITE VARIETALS

Dr. Hermann 'H' Riesling Mosel, Germany, '20	14	49
Leduc-Frouin 'La Seigneurie' Chenin Blanc, Loire Valley, '19	14	49
Weixelbaum Grüner Veltliner Kamptal, Austria, '20	14	49

## ZINFANDEL

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16	56
Turley, 'Juvenile,' California, '19		65

## SPANISH REDS

La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '16	14	49
La Rioja Alta, 'Viña Ardanza' Tempranillo Reserva, Rioja, '12		67
Muga Tempranillo Reserva Rioja, '17		70
Tempos Vega Sicilia, 'Pintia' Tinta de Toro, Toro, '14		125
Torre de Oña Tempranillo Reserva Rioja, '12		62

## MALBEC

Weinert Mendoza, Argentina, '10		56
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## PINOT NOIR

Coeur de Terre Vineyard McMinnville, Oregon, '18	16	56
Foxen John Sebastiano Vineyard Santa Rita Hills, '18		80
Hanzell, Sonoma Valley, '14		155
Lincourt, Santa Rita Hills, '18	14	49
Maison Champy, Beaune Premier Cru Burgundy, France, '15		140
Paul Hobbs, Russian River Valley, '19		94
Soliste Narcisse Sonoma Coast, '17	26	100
Spy Valley Marlborough New Zealand, '17		56
Vincent Christopher Walala Vineyard, Sonoma Coast, '15		98

## RED BLENDS &amp; OTHER GRAPES

Chappellet, 'Mountain Cuvée' Napa Valley, '19		66
Crous St. Martin 'Les Espaliers' Grenache Blend Gigondas, France, '18	16	56
Delaire Graff, 'Botmaskop' Bordeaux Blend, Stellenbosch, South Africa, '18		80
Hill Family, 'Red Door', Napa Valley, '18		140
Les Clos de Paulilles, GSM Blend Collioure, France, '17	14	49
VIK, 'La Piu Belle' Cachapoal Valley, Chile, '17		98
VIK, 'Milla Cala', Millahue, Chile, '14	17	64
VIK, Millahue, Chile, '13		185

## CABERNET SAUVIGNON

Chappellet 'Signature' Napa Valley, '18		150
Emblem, Napa Valley, '17	22	77
Merus, Napa Valley, '17		190
Paul Hobbs, Napa Valley, '17		135
Telios, Lodi, '16		12
Weinert, Mendoza, Argentina, '10	18	68

## BORDEAUX

Château Cantenac Brown Margaux, '15		160
Château Tour de Capet, St. Emilion, Grand Cru, '15		75

## ITALIAN REDS

Conte D'Attimis-Maniago Cabernet Blend, 'Vignaricco', Friuli, '13	16	56
Cordella Rosso di Montalcino Sangiovese, Tuscany, '19		75
Zeni Amarone Della Valpolicella Classico DOCG, Veneto, '16		95