

DINNER MENU

FOR THE TABLE

- GRILLED SPANISH OCTOPUS 19**
Mojo verde, chorizo, Canary Island potatoes, marinated olives, Sungold tomatoes, lentil vinaigrette, chicharrón marcona almond crumble
- MEZZE PLATE 14**
Baba ghanoush, muhamarra, Turkish honey-sweetened labne, roasted garlic flatbread
- DUCK MEATBALLS 16**
Shallot-hoisin glaze, shishito pepper, radish
- GOCHUJANG-GLAZED LAMB BELLY 19**
Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps
- CRISPY CAULIFLOWER TEMPURA 13**
Sweet soy sauce, dynamite sauce, funikake, scallion, masago
- LOBSTER & CRAB CAKES 17**
Frisée, shiso, apple-celery vinaigrette, tarragon tartar sauce
- MAC & 'SHROOMS' 14**
White cheddar, wild mushrooms, bread crumbs
- FRESH-CUT TRUFFLE FRIES 13**
Black truffle Gruyère fondue, duck fat, parmesan, chive
- ROASTED BONE MARROW 19**
Smoky bacon jam, petite Gruyère grilled cheese, garlic butter
- TRUFFLE & ARTICHOKE FLATBREAD 17**
Artichoke, oven-dried tomato, ricotta, black truffle, herbs, tomato sauce, parmesan
- MUSSELS A LA PIPIAN 16**
Cilantro pesto, pepitas, pickled Fresno chili, grilled Colossus Bakery bread
- CITRUS-CURED HAMACHI CRUDO* 18**
Roasted strawberry "aguachile," Parisian cucumber, gooseberry pico de gallo, cilantro, crispy quinoa

OYSTERS

- WEST COAST OYSTER***
Each 4.5 | ½ Dozen 24 | Dozen 46
- EAST COAST OYSTER***
Each 4.5 | ½ Dozen 24 | Dozen 46
White balsamic mignonette, cocktail sauce, lime
- Oysters subject to availability.

MAINS

- FIRE-ROASTED WHOLE BRANZINO 58**
Fennel-creamed farro, pickled sultana caponata, Calabrian chili, fennel pollen
- PARMESAN GNOCCHI CARBONARA* 26**
Coro pancetta, parmesan, cracked black pepper, poached farm egg
- ROASTED MARY'S CHICKEN 29**
Half roasted chicken, nectarine-cherry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper, soft herbs
- SKUNA BAY SALMON 31**
Basil brown butter, hazelnuts, broccolini, crème fraîche potato purée, blistered tomatoes
- SMOKED & GLAZED PORK CHOP 30**
Roasted peaches, 'nduja vinaigrette, haricot verts, aged cheddar grits, toasted almonds, avocado honey
- SEARED SEA SCALLOPS 36**
Baby artichoke, Meyer lemon, "all the summer squash," black truffle emulsion, Coraline endive
- PRIME FILET MIGNON* 56**
Potato gratin, roasted mushrooms, Bloomsdale spinach, Camembert, brown butter béarnaise
- PRIME SKIRT STEAK* 44**
Miso bagna cauda, crispy rice, hen-of-the-woods mushroom, baby bok choy, lotus root, yuzu chimichurri

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, pickle, shishito pepper, crispy onion, brioche bun
- WESTERN BURGER* 19**
Pepper jack, bbq sauce, double-smoked bacon, caramelized onion, pickle, secret sauce, brioche bun
- ROASTED VEGETABLE & BURRATA SANDWICH 15**
Butter lettuce, heirloom tomato, mushroom-olive tapenade, summer herbs, avocado, Colossus Bakery bread
- FISH & CHIPS 21**
Beer-battered Alaskan cod, fresh-cut fries, malt vinegar aioli, cocktail sauce

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

SALADS

- LITTLE GEM LETTUCES 12**
Avocado, radish, poppy seeds, Castelvetro olives, parmesan, cherry tomato, 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
- WEISER FARMS MELON 15**
Heirloom tomato, Cabécou goat cheese, sweet and spicy peppers, Italian salsa verde, watercress
• With prosciutto 21

COCKTAILS

- THIN MINT JULEP 15.5**
Cocoa-infused Few Bourbon, housemade mint syrup, The Bitter Truth Chocolate Bitters, fresh mint bouquet
- 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
- 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

LIQUIDS

DRAFT

PALE ALE		
Fremont Brewing Sky Kraken 5.5%		8.5
CIDER		
2 Towns Prickly Pear Paradise 5.3%		8.75
BELGIAN-STYLE ALES		
Perennial Saison de Lis 5.0% (14oz glass)		8
Victory Brewing Golden Monkey 9.5% (13oz glass)		8.25
STOUT		
Left Hand Milk Stout 6.0%		8.25
Prairie BOMBI 13.0% (10oz glass)		12
MALTY		
Figueroa Mountain Danish Red Lager 5.5%		8.25
Mother Earth Cali Creamsicle 5.0%		8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%		8.75
Stereo Robot Imperial Red Ale 9.5% (14oz glass)		9
WHEAT ALES		
Avery Liliko'i Kepolo Passion Fruit Ale 5.4% (13oz glass)		8.75
Karl Strauss Windansea Wheat 5.1%		7.75
SOUR		
Almanac Rotating Sour (13oz glass)		14.25
LAGER / PILSNER		
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
INDIA PALE ALE		
21st Amendment Blood Orange IPA 7.0%		8.25
Abnormal Boss Pour 7.0%		8.5
Common Space Brewery Yay! IPA 6.7%		8.5
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

Sparkling Water: 750ml		9
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
HOUSE LEMONADES		
Plain		4.75
Kale + Cucumber		5
Blueberry		5

COFFEE, ESPRESSO & 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 Alsace, France	12	41
Mirabelle Brut Rosé North Coast	18	65

CHARDONNAY

Chalone Vineyard Estate Chalone, '20	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, '19		78
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 La Coste Provence, France, '21	14	49
Les Hauts Plateaux Provence, France, '21	12	42

SAUVIGNON BLANC

Château Peyrouley Bordeaux, France, '20	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 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

PINOT NOIR

Coeur de Terre Vineyard McMinnville, Oregon, '19	16	56
Foxen John Sebastiano Vineyard Santa Rita Hills, '19		80
Hanzell, Sonoma Valley, '16		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

RED BLENDS & OTHER GRAPES

Chappellet, 'Mountain Cuvée' Napa Valley, '20		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
Merus, Napa Valley, '17		190
Paul Hobbs, Napa Valley, '17		135
Stephanie Cabernet Napa Valley, '15	27	100
Telios, Lodi, '16		12 42
Weinert Mendoza, Argentina, '10		18 68

BORDEAUX

Château Lilian Ladouys St. Estephe, France '18		90
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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