

## DRAFT BEER

Fremont Brewing Sky Kraken Pale Ale 5.5%	8.5
Victory Brewing Golden Monkey Belgian-style 9.5% (12oz)	8.25
Abnormal Mocha Stout 5.1%	8.5
Left Hand Milk Stout 6.0%	8.25
Eureka Tacos+Beer Amber Lager 5.6%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75
Karl Strauss Windansea Wheat 5.1%	7.75
Beachwood Blendery Rotating Sour (abv varies) (8oz)	11
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75
Bottle Logic 714 Blonde Ale 4.8%	8
Chapman Crafted Pilsner 5.2%	8.75
pFriem American Lager 5.0%	9
Societe Light Beer 4.5%	7.75
Almanac Beer Co. Big Love Hazy DIPA 9.0% (12oz)	8.5
BrewDog Elvis Juice Grapefruit-Infused IPA 6.5%	8.5
Common Space Good Signs IPA 6.5%	8.5
Coronado Palm Sway IPA 6.5%	8.5
Harland Hazy IPA 6.5%	8.5
Knee Deep Deep Island Tropical IPA 6.0%	8.25
Trademark Brewing Codebreaker IPA 7.0%	8.25

## BEER ALTERNATIVE

Newtopia Cyder Soirée Apple 6.5%	8.75
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## SPIRIT-FREE

### GRUMPY APPLE 13

cold-pressed apple juice, orgeat syrup, cinnamon, lemon juice, Fever-Tree Tonic Water

### SOBER BIRD 13

Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel

## NON-ALCOHOLIC BEVERAGES

Sparkling Water (750ml)	9
Spring Water (750ml)	9
Mexican Coke (12oz)	5.25
Diet Coke (8oz)	4.25
Sprite / Root Beer (12oz)	5.25
Fever-Tree Club Soda / Tonic / Ginger Ale (5oz)	3
Iced Tea	4.25
Orange Juice	5.5
Grapefruit Juice	5.5

## HOUSE LEMONADES

Plain	5
Kale + Cucumber	5.5
Blueberry	5.5

## 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	6.5
Vanilla Latte	6.5
Harney & Sons Tea	4.5



VALENTINE'S DAY

—> ♥ 2025 ♥ <—





GENERAL MANAGER  
*Javier Torres*  
JAVIER TORRES

EXECUTIVE CHEF  
*Christopher Sanchez*  
CHRISTOPHER SANCHEZ

## TO START

### MEZZE PLATE 14

baba ghanoush, muhamarra, Turkish honey-sweetened labne, roasted garlic flatbread

### RICOTTA MEATBALLS 21

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled bread

### GOCHUJANG-GLAZED

### PORK BELLY 19

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

### MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

### PRIME STEAK TARTARE\* 19

béarnaise aioli, fines herbes, truffle caviar pearls, toasted brioche

### PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

### CRAB CAKES 19

crispy shallots, Asian pear, frisée, yuzu, miso ranch

### SPANISH FRIED CALAMARI 22

chorizo aioli, shishito peppers, lemon, torn herbs

### FRENCH ONION SOUP 13

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

## MAIN TO SHARE

### PRIME FILET MIGNON BEEF WELLINGTON FOR TWO\* 120

scallion potato purée, charred asparagus, red wine bordelaise

## RAW BAR

### SPICY TUNA ON CRISPY RICE\* 28

fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

### YELLOWFIN 'KINILAW' CEVICHE\* 21

leche de tigre, herb-infused coconut oil, mango, Thai chili, taro chips

### SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

### OYSTERS\* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

### JUMBO KING CRAB LEGS

served split & chilled with drawn butter, lemon and flaky salt

½ LB MP | 1 LB MP

## VALENTINE'S DAY SPECIAL

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

## GREENS

### CAESAR 15

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary's chicken ADD 10

### WEDGE 16

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron\* ADD 15

### SUPER FOOD 19

crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

### BEETS & BURRATA 17

watermelon radish, watercress, Marcona almonds, mint, sea salt, champagne vinaigrette + crispy prosciutto ADD 6

### ASIAN CHOPPED 16

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles + Skuna Bay salmon ADD 17

## MAINS

### PRIME BONE-IN RIBEYE\* 90

brown butter carrot purée, glazed rainbow carrots, crispy brussels sprouts, black garlic jus

### BUTTERNUT SQUASH CAVATELLI 32

black truffle, roasted maitake mushrooms, ricotta, black pepper, crispy brussels sprout leaves + crispy prosciutto ADD 6

### PAN-ROASTED BRANZINO 39

parsnip purée, chimichurri, tomato conserva, crispy parsnips

### COLOSSUS SHRIMP A LA PLANCHA 33

saffron risotto, garlic aioli, tomato confit, mascarpone, basil

### SQUID INK SPAGHETTI 45

Maine lobster, confit tomato, caramelized fennel, brandied lobster cream

### PAN-SEARED SALMON 36

roasted cauliflower, cauliflower purée, yuzu-caper butter, pepitas, cilantro

### ROASTED MARY'S CHICKEN 35

cherry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper

### SMOKED & GLAZED PORK CHOP 38

grilled Asian pears, 'nduja, brussels sprouts, aged cheddar grits, candied pecans, avocado honey

## COCKTAILS

### OUT OF THE SHELL\* 17

Dingle Gin, housemade pistachio syrup, cardamom, Luxardo Maraschino Liqueur, whole egg

### CUCUMBER BLOSSOM 17

Luxardo Bitter Bianco, Crop Meyer Lemon Vodka, mignonette, cucumber, Fever-Tree Lime Yuzu Soda, Bisol 'Jeio' DOC Prosecco

### MAPLE CLOUDS\* 19

Bushmills Black Bush Irish Whiskey, Lustau East India Solera Sherry, Averna Amaro, bitters blend, maple-orange foam

### MORITA, MY FRIEND 16.5

Herradura Blanco Tequila, Legendario Domingo Mezcal, Morita chile-infused coconut liqueur, pineapple juice, salt-rimmed glass

### WHISKEY & COLA 17

Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water

### FALL ON THE SAND 17

Flor de Caña 4yr White Rum, cream of coconut, allspice, ginger, lime juice, Luxardo cherry