

DRAFT BEER

Societe Light Beer 4.5%	7.75
21st Amendment El Sully Mexican-Style Lager 4.8%	7.75
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75
Societe The Pupil IPA 7.5%	8.5
MadeWest Hazy IPA 7.0%	8.75
Pizza Port Mongo Double IPA 8.0% (12oz)	9
Victory Brewing Golden Monkey Belgian-style 9.5% (12oz)	8.25
Maui Brewing Coconut Hiwa Porter 6.0%	8.25

BOTTLES & CANS

Best Day Brewing N/A IPA less than 5.0%	7
Best Day Brewing N/A Kölsch less than 5.0%	7
Julian Harvest Apple Cider 6.99% (16oz can)	10

SPIRIT-FREE

GRUMPY APPLE 13.5

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

SOBER BIRD 13.5

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

NON-ALCOHOLIC BEVERAGES

Sparkling Water (750ml)	9	COFFEE, ESPRESSO & TEA	
Spring Water (750ml)	9	SERVING TRINIDAD FAIR TRADE &	
Mexican Coke (12oz)	5.25	ORGANIC COFFEE	
Diet Coke (8oz)	4.25	+ WHOLE MILK & OAT MILK AVAILABLE	
Sprite / Root Beer (12oz)	5.25		
Fever-Tree Club Soda / Tonic /		Regular or Decaf	
Ginger Ale (5oz)	3	+ (unlimited refills)	4.5
Iced Tea	4.25	French Press	7.5
Orange Juice	5.5	Espresso	4.5 6.5
Grapefruit Juice	5.5	Saint Matcha Latte	6.5
		Vanilla Latte	6.5
		Harney & Sons Tea	4.5
HOUSE LEMONADES			
Plain	5		
Kale + Cucumber	5.5		
Blueberry	5.5		



VALENTINE'S DAY

→ ♥ 2025 ♥ ←





GENERAL MANAGER

Joel Barajas
JOEL BARAJAS

EXECUTIVE CHEF

Enrique Diaz
ENRIQUE DIAZ

TO START

MEZZE PLATE 15

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

RICOTTA MEATBALLS 22

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

GOCHUJANG-GLAZED

PORK BELLY 20

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

MAC & 'SHROOMS' 16

white cheddar, wild mushrooms, bread crumbs

PRIME STEAK TARTARE* 19

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

PARKER HOUSE ROLLS 8

brushed with butter, finished with salt

CRAB CAKES 20

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

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

FRENCH ONION SOUP 14

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* 29

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

YELLOWFIN 'KINILAW' CEVICHE* 22

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

GREENS

CAESAR 16

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

WEDGE 17

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

SUPER FOOD 20

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

BEETS & BURRATA 18

watermelon radish, watercress, Marcona almonds, mint, sea salt, champagne vinaigrette

+ crispy prosciutto ADD 6

ASIAN CHOPPED 17

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 33

black truffle, roasted maitake mushrooms, ricotta, black pepper, crispy brussels sprout leaves

+ crispy prosciutto ADD 6

PAN-ROASTED BRANZINO 41

parsnip purée, chimichurri, tomato conserva, crispy parsnips

COLOSSUS SHRIMP A LA PLANCHA 34

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

SQUID INK SPAGHETTI 45

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

PAN-SEARED SALMON 37

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

ROASTED MARY'S CHICKEN 36

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

SMOKED & GLAZED PORK CHOP 37

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

COCKTAILS

OUT OF THE SHELL* 17.5

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

CUCUMBER BLOSSOM 18

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

MAPLE CLOUDS* 20

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

MORITA, MY FRIEND 17.5

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 17.5

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

VALENTINE'S DAY SPECIAL

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