

## cocktails

after dark	rye, fortified wine, amaro, px sherry, pear eau de vie 18
bollywood old fashioned	bourbon, popcorn, chikoo, aromatic bitters 19
calcutta cooler	gin, tangerine, pineapple, mace, masala soda 18
chrome & silk	blanco tequila, umeshu, seville orange fortified wine, shiso, lime, agave 19
float your boat	rum blend, coconut orgeat, passion fruit, lime, jasmine 18
hanami	pisco, manzanilla sherry, strawberry, rose, almond milk, matcha whipped cream 19
melon chuhai	shochu, cavaillon melon aperitif, lemon, soda 18
peas & thank you	cilantro spirit, cashew orgeat, snap peas, lemon, egg white 19
sunstone	mezal, tomato water gin, nectarine aperitif, lime, agave 19
tan lines & deadlines	vodka, cold brew, coconut, turbinado, mole bitters, cinnamon, salt 18

## wine

### *sparkling*

cava	Canals & Munne “Dionysus” Brut Cava, Catalonia, Spain NV 16
NA sparkling	Kally “Plum Shiso” California, NV (non-alcoholic rose) 18

### *white*

sauvignon blanc	2024 Gaspard Touraine, Loire Valley, France 16
chenin blanc	2025 Love & Terrior “Jurassic Vineyard” Santa Ynez Valley, CA 18
chardonnay	2025 Melville “Estate” Chardonnay, Sta. Rita Hills, CA 22

### *rose*

still	2024 Chai de la Dive Cabernet France Rose, Loire Valley, France 16
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### *red*

pinot noir	2021 Domain Eden, Santa Cruz Mountains, CA 20
cabernet sauvignon	2017 Rails Nap, Paso Robles, CA 22

bread & butter	parmesan rind cultured butter, milkbread
seasonal salad	variety of leafy greens and vegetables, champagne vinaigrette, crispy quinoa
seafood tower	selection of raw and cooked seafood
rockfish crudo	white soy aguachile, chili oil, sliced serrano, shallots, cilantro, crispy rice
steak tartare	filet mignon, aji amarillo aioli, shallot, chive, potato pave, shiso, radish
caviar service	french onion dip, golden osetra caviar
octopus	salsa macha, chorizo xo, nuts
crab lumpia	dungeness crab, aji amarillo aioli, fine herbs, pickled shallot
seasonal pizza	mozzarella, parmesan, taleggio, shaved black truffle, olive oil
strāta flatbread	jamón de iberico, tomato, mozzarella, caramelized onion
burger	8 oz dry aged chuck, garlic confit aioli, raclette, brioche
pasta	ricotta stuffed tortellini, white verjus beurre monte, pea, spinach, fava, parmesan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any allergies.  
 For your convenience we will add 20% gratuity to checks of parties of 6 or more.  
 All credit card transactions excluding debit cards will have a 3% processing fee added to your check.

*operating partner* ron bonifacio  
*executive chef* roberto mendoza