

DINNER



Edition No _____

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EVERYTHING IS DESIGNED TO
BE SHARED.

GARLIC KNOTS V | 12

buratta, green garlic butter

KUSSHI OYSTER * GF | 3.5 EA

celery mignonette, caramelized honey,
estate hot sauce

STEELHEAD CRUDO * GF | 14

spring vegetable slaw, chiltepin granita,
sunflower-kosho butter

DINO KALE SALAD GF | 12

pastrami, fennel, pickled onion,
mustard vinaigrette

WHEATBERRY GRAIN BOWL VG | 15

crispy artichoke, black truffle, snap peas,
fennel jam

CHICKEN DRUMSTICKS GF | 12

urfa chile sauce, orange, garlic, yogurt

CHAR SIU PORK BELLY GF | 15

asparagus, egg, rice noodles, cashews

TAMARIND CONSOMMÉ VG+GF | 12

coconut dumplings, shishito, seaweed

FALAFEL V+GF | 13

baby artichokes, harissa ranch,
confit lemon, parsley

BROCCOLI STIR FRY GF | 16

yuba, bacon xo sauce, sesame

BUFFALO POTATOES GF | 12

bacon jam, buffalo sauce, cured egg

CHILLED ASPARAGUS GF | 17

manchego panna cotta, spanish sofrito,
fava bean miso, salsa verde, herbs

BARBECUE CARROTS V+GF | 13

popcorn grits, shallot agrodolce,
candied walnuts, sesame

ROASTED SUNCHOKES VG+GF | 14

lemon-apple mostarda, sauerkraut

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HEARTIER PLATES.
PLEASE ALLOW MORE
TIME TO PREPARE.

GRILLED WHOLE CHICKEN GF | 37

calabrian chile butter, burnt orange

SEARED AHI TUNA GF | 49

black garlic mustard, chimichurri,
ginger, cilantro

GRILLED SHORT RIB GF | 53

steak sauce, horseradish

LAMB PAVÉ GF | 51

barbacoa, pepita habanero pesto,
roasted pineapple, tortillas

V - vegetarian | VG - vegan | GF - gluten free

*Served raw or undercooked or contains raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.