

Dinner

SNACKS

FENNEL & ZA'ATAR PARKER
HOUSE ROLLS \$3
Vermont Butter

EAST & WEST COAST OYSTERS
½ dozen \$18 / 1 dozen \$36

SMOKED TAHINI SPREAD \$13
Falafel & Pickled Cherries

FRITTO MISTO \$19
Spiced Tartar Sauce, Gingered
Tomatoes, Lime

HOUSE MADE CHARCUTERIE
BOARD \$29
Country Duck Pâté, Pork Rilette,
Chicken Liver-Foie Gras Mousse

ROASTED EGGPLANT SPREAD \$13
Olive Vinaigrette & Garlic Chips

ICE BOX VEGETABLE CRUDITÉS
\$24 for two / \$42 for four
Green Goddess & Aglio Olio

YELLOW BEET HUMMUS \$12
Basil Yogurt & Spiced Walnuts

ARTISAN CHEESES
Seasonal Garnishes &
Accompaniments
\$26 for four / \$8 for one

HERBED LABNE \$12
Cucumbers, Cherry Tomatoes,
Pickled Red Onion

COCKTAILS

SAKE VERDE \$16
Dassai 39 Junmai Diaginjo Sake,
Titos Vodka, English Cucumber,
Fresh Lime Juice, Beet Sugar Water,
Moscato D'asti

HOLLYWOOD PARK \$21
Knob Creek Bourbon,
Fresh Lime Juice, Simple Syrup, Mint,
Hennessy V.S.O.P. Cognac

AVOCADO DAQUIRI \$18
Bacardi Light, Fresh Lime Juice,
Beet Sugar Water, Avocado Purée,
Lime Wedge

GEORGIE GERBER \$19
Casamigos Blanco Tequila,
Gerber's Peach Baby Food,
Fresh Lime Juice,
Agave Nectar, Egg White

FEEL THE BEET \$19
Ketel One Vodka, Cointreau,
Fresh Lime Juice, Beet Juice,
Beet Sugar Water, Orange Peel

ENGAGED & CANT-ALOUPE \$18
Barsol Pisco Mosto Verde,
Fresh Cantaloupe, Fresh Lime Juice,
Beet Sugar Syrup, Egg White,
Angostura Bitters

PEPPERDIME \$17
Tanqueray Ten Gin, Benedictine,
Fresh Lemon Juice, Grapefruit, Acacia
Honey-Syrup, Red Bell Pepper,
Jalapeño Slice

MARTINI CART \$21/PP
Frozen, Bottle Strength Martinis
Olive or Flamed Lemon Twist

BEERS

ST. PAULIE GIRL *non-alcoholic*, Germany \$8
BECKS *non-alcoholic*, Germany \$8
CHIMAY Cinq Cent 750mL, Belgium \$22
COEDO Shikkoku, Japan \$20
SAISON DUPONT, Belgium 500mL \$15
MORETTI "LA ROSSA", Italy \$7
OLD SPECKLED HEN, England \$10

SOFT DRINKS

Bundaberg Ginger Beer \$8
Bundaberg Root Beer \$8
Mexican Coke, Diet Coke, Sprite \$6

WINES BY THE GLASS

SPARKLING

FANTINEL Prosecco, Veneto, Italy NV	\$15
DOM PÉRIGNON, Hautvillers, Champagne, France 2004	\$60
BILLECART-SALMON Brut, Champagne, France NV	\$29
RUINART Brut Rosé, Champagne, France NV	\$35

ROSÉ

CHÂTEAU SAINT MAUR "L'Excellence", Provence, France 2015	\$25
AZUR ROSÉ, North Coast, California 2015	\$17

WHITE

COMTES DE SAINT MARTIN Chardonnay, Burgundy, France 2014	\$16
ROBERT GILLIARD "Les Murettes" Fendant, Valais, Switzerland 2014	\$20
ZEITGEIST CELLARS Trousseau Gris, Russian River Valley 2014	\$18
DOMAINE ZIND-HUMBRECHT Pinot Gris "Calcaire", Alsace, France 2014	\$21
FAR NIENTE Chardonnay, Napa Valley 2014	\$25
PASCAL JOLIVET Sancerre, Loire Valley, France 2014	\$18

RED

JAQK CELLARS "High Roller" Pinot Noir, Sonoma Coast 2013	\$17
GUIGAL Gigondas, Rhône Valley, France 2011	\$22
NICORA "Buxom" Red Blend, Paso Robles, California 2013	\$23
CHÂTEAU BERNADOTTE, Haut Medoc, Bordeaux 2010	\$24
DAOU "Seventeen Forty" Red Blend, Paso Robles 2013	\$25
HOOPES VINEYARD Cabernet Sauvignon, Oakville, Napa Valley 2012	\$26
NOEMIA A-LISA Malbec, Pantagonia, Argentina 2012	\$16

CORAVIN WINES BY THE GLASS

The Coravin® System allows us to pour these coveted high-end wines by the glass, without pulling the cork. Its innovative design keeps wine safe from any oxidation, allowing it to continue to age naturally, giving us the freedom to pour several pours, from any bottle, at any time.

WHITE

	3oz	5oz
MORAGA Sauvignon Blanc, Bel Air, California 2006	\$21	\$37
PHILLIPPE COLIN Chassagne-Montrachet, Burgundy, France 2011	\$20	\$34
HUDSON Chardonnay, Napa Valley, California 2013	\$21	\$37
DOMAINE EMILE BEYER Riesling Grand Cru, Alsace, France 2012	\$19	\$33
QUERCIABELLA "Batâr", Tuscany, Italy 2012	\$26	\$44

RED

	3oz	5oz
JEAN GRIVOT Nuits Saint Georges, "Les Charmes", Burgundy 2011	\$31	\$53
CHÂTEAU RAUZAN SÉGLA, Margaux, Bordeaux, France 2004	\$41	\$70
OCCIDENTAL Pinot Noir, Sonoma Coast, California 2013	\$23	\$38
THE MASCOT Cabernet Sauvignon, Napa Valley, California 2010	\$37	\$62
BEEKEEPER CELLARS Zinfandel, Sonoma County, California 2012	\$20	\$34
MARCHESI ANTINORI "Tignanello", Tuscany, Italy 2012	\$39	\$66
GAJA "Pieve di Santa Restituta", Brunello di Montalcino, Italy 2011	\$29	\$47

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

Dinner

STARTERS

SQUASH SOUP \$16

Dungeness Crab Stuffed Zucchini Blossom, Cilantro Yogurt, Fresno Chili

HAMACHI CRUDO \$21

Cucumbers, Cherry Tomatoes, "Aguachile"

TUNA TARTARE \$20

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

STEAK TENDERLOIN TARTARE \$24

In the Classic Style with Garlic Sourdough

THE GEORGIE WEDGE \$16

Baby Iceberg, Pancetta, Cherry Tomatoes, Roquefort Dressing

GRILLED SPANISH OCTOPUS \$23

Smoked Yogurt, 'Nduja Vinaigrette, Olive Oil Poached Potatoes

MEXICAN SHRIMP & GRILLED AVOCADO \$24

Salsa Roja & Cotija Cheese

BUFFALO MOZZARELLA \$17

Dry Farmed Early Girl Tomatoes, Chili Eggplant, Arugula

SHRIMP DUMPLINGS \$21

Smoked Chicken Broth, Radish, Herbs

NATIVE BIBB LETTUCES \$16

French Vinaigrette, Avocado, Pickled Lemon Cucumbers

ENTREES

ROASTED JIDORI CHICKEN \$29

Green Olives, Harissa, Artichokes

CRISPY ORA KING SALMON \$36

Laughing Bird Shrimp, Squash Kimchi, Pickled Daikon

BRAISED SHORT RIB OF BEEF \$37

Charred Red Cabbage, Serrano Chiles, Toasted Peanuts

DOVER SOLE \$59

Morels & Pickled Ramps

ROASTED ALASKAN HALIBUT \$37

Charred Baby Bok Choy, Shishito Peppers, Miso Aioli

DRY AGED CREEKSTONE FARMS NY STRIP \$56

Shallot Confit & Watercress

ARROZ CON PATO \$36

Spiced Duck Breast, Braised Leg, Black Forbidden Rice, Pickled Mango

BLACK COD \$34

Cauliflower Chowder, Manila Clams, Smoked Bacon, Salsa Verde

PASTA

FRUITS DE MER CARNAROLI RISOTTO \$35

Cherry Tomatoes, Tarragon, Lemon

FRESH SPAGHETTI & VEAL MEATBALLS \$25

San Marzano Tomato, Basil, Parmigiano Reggiano

GEMELLI "CARBONARA" \$26

Foraged Mushrooms, Pancetta, Slow Cooked Egg Yolk

CACIO E PEPE AGNOLOTTI \$28

Parmigiano Reggiano & Summer Truffles

EGGPLANT MEZZALUNA \$24

Cherry Tomatoes & Calabrian Chili

FOR TWO

DRY AGED CREEKSTONE FARMS TOMAHAWK \$59/PP

Shallot Confit, Watercress, Noble Sherry Vinegar

SIDES

FORAGED MUSHROOMS \$13

Black Garlic Agliata & Toasted Buckwheat

BROCCOLI DI CICCIO \$12

Anchovy Vinaigrette & Pine Nut Breadcrumbs

CRISPY FINGERLING POTATOES \$11

Parmigiano Reggiano, Parsley, Charred Scallions

ROASTED CAULIFLOWER \$12

Freekah & Chermoula

BRENTWOOD CORN RAGOUT \$12

Chilies, Lime, Cotija Cheese