



shareables

summer burrata & tomato caprese ◦ 15

heirloom tomatoes, arugula, balsamic reduction, basil chiffonade, maldon sea salt

pan-seared lump crab cakes ◦ 18

roasted corn & pepper salsa, cilantro, lime & avocado mousse, micro cilantro

house-made grilled flatbread & spreads ◦ 14

whipped brie, apricot-jalapeño chutney, hot honey, spiced candied pistachios

crispy calamari & fire roasted tomato salsa ◦ 14

lemon aioli, fresh cilantro

salads

poached egg & crispy pancetta ◦ 15

frisée & kale, green chile cornbread croutons, salt cured egg yolk, charred shallot vinaigrette

classic caesar ◦ 11

romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing

dino kale, burrata & red apples ◦ 13

shaved red onion, salted heirloom tomatoes, fennel fronds, dried cranberries, black pepper-cider vinaigrette

garden greens, citrus & summer berries ◦ 12

laura chanel goat cheese, fresh dill, lemon-dill vinaigrette

ADD TO ANY DISH

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +12 | PETITE FILET +17 | LUMP CRAB CAKE +6
ROASTED PORTOBELLO +6 | GLUTEN FREE CAULIFLOWER FLATBREAD +4

season's favorites

parmesan crusted natural chicken breast ◦ 30

herb smashed potatoes, summer vegetable calabacitas, dijon pan sauce

char-grilled summer corn & mascarpone ravioli ◦ 28

sautéed asparagus, garlic flash fried corn, roasted red pepper cream

oak fired pork tomahawk ◦ 40

green chile cornbread stuffing, summer vegetable calabacitas, crispy pancetta, maple-bourbon pan sauce,

crispy seared atlantic salmon ◦ 33

sundried tomato risotto, confit cippolini onions & roasted cauliflower, preserved lemon, citrus-thyme beurre blanc

pan roasted beef tenderloin ◦ 42

roasted garlic mashed potatoes, sautéed asparagus & toasted almonds, port wine demi, rosemary-garlic butter

rotisserie half chicken ◦ 29

green chile cornbread, braised greens & blackened onions, herb jus

blistered cherry tomatoes & creamy polenta cake ◦ 24

local oyster mushrooms & braised greens, crispy fried garlic, edible flowers, brown butter-sage sauce

seared chilean sea bass ◦ 49

smoked purple cauliflower purée, blistered cherry tomatoes, crispy prosciutto, citrus-thyme beurre blanc

beef tri-tip steak au poivre ◦ 36

herb smashed potatoes, roasted cauliflower, brandy-peppercorn sauce

sides to share 8 each

green chile cornbread stuffing
roasted cauliflower
herb smashed potatoes

summer vegetable calabacitas
braised greens
roasted garlic mashed potatoes

smoked purple cauliflower purée
green chile cornbread
sautéed asparagus

artisanal bread plate ◦ 4

fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

we don't want no shrubs ~ TART, AROMATIC, FLAVORFUL ◦ 14

Old Forester Bourbon, blueberry-balsamic shrub, lime, fig bitters, saline, soda, ginger

sunflower samurai ~ FRESH, FLORAL, VIVACIOUS, ROCKS ◦ 14

Roku Gin, Yukikage Junmai Sake, St. Germain, lime, grapefruit, honey

double vision ~ BRIGHT, CRISP, TANGY, UP ◦ 14

Hayman's Old Tom Gin, Dolin Dry Vermouth, carrot syrup, lime, celery bitters

sugar snap me ~ HERBACEOUS, BREEZY, TART, ROCKS ◦ 14

Beefeater Gin, Luxardo Bitter Bianco, Luxardo Maraschino, lemon, snap pea & lemongrass syrup

snake in the grass ~ MELLOW, REFRESHING, MILK PUNCH (CONTAINS WHEY), MEGA CUBE ◦ 14

Tito's Handmade Vodka, Madre Mezcal, Italicus Bergamot Liqueur, cilantro & celery juice, pineapple, lime

burnin love ~ SPICY, VIBRANT, TROPICAL, UP ◦ 14

Jalapeño infused Espolon Tequila, Giffard Passionfruit, passionfruit syrup, lime, tiki bitters, egg white

south paw ~ PUNCHY, REFRESHING, AROMATIC, ROCKS ◦ 14

Madre Mezcal, Espolon Reposado Tequila, Aperol, Giffard Vanilla, lemon, cinnamon syrup, orange & angostura bitters, mega cube

rhum rhapsody ~ TROPICAL, LUSH, CREAMY, ROCKS ◦ 14

Diplomatico Reserva Exclusiva Rum, San Zanj Rum, Wray & Nephew Rum, lemon, grapefruit, pineapple, house coconut cream, orgeat, orange bitters

garden party ~ SMOOTH, SAVORY, PIQUANT, UP ◦ 14

garden infused vodka, Ancho Reyes Verde Liqueur, Sauternes, onion brine, saline, celery bitters

mail order rye ~ RICH, DECADENT, NUTTY, MEGA CUBE ◦ 14

duck fat washed rye, China China Amaro, Benedictine, black walnut bitters, saline

n/a refreshers

"no shrubs" lite ~ TART, AROMATIC, FLAVORFUL ◦ 10

blueberry-balsamic shrub, lime, saline, soda, ginger

carrot & dill spritzer ~ BALANCED, REFRESHING, TART, ROCKS ◦ 9

carrot syrup, lemon, ginger ale, saline, baby dill

grapefruit-cinnamon soda ~ SPICY, CITRUSY, REFRESHING, ROCKS ◦ 8

fresh squeezed grapefruit juice, cinnamon syrup, soda, lime

symbiotik kombucha ~ ASK YOUR SERVER FOR TODAY'S FLAVORS ◦ 8

wines by the glass

Prieure, 'Cremant', Brut, BURGUNDY, FRANCE

6OZ/9OZ BOTTLE

16/24 64

Sacha Lichine 'The Pale', Rose, VIN DE PAYS DU VAR, FRANCE

12/18 48

Tintero, Moscato D'Asti, PIEDMONTE, ITALY

12/18 48

Solena, Pinot Gris, WILLAMETTE VALLEY, OREGON

13/19 52

Craggy Range 'Te Muna', Sauvignon Blanc, MARTINBOROUGH, NEW ZEALAND

14/21 56

Frog's Leap 'Shale & Stone', Chardonnay, NAPA VALLEY, CALIFORNIA

16/24 64

Roessler, 'Black Pine', Pinot Noir, SONOMA COAST, CALIFORNIA

13/19 52

Vietti 'Tre Vigne', Barbera d'Asti, PIEDMONTE, ITALY

13/19 52

Anciano, Gran Reserva, Tempranillo, RIOJA, SPAIN

14/21 56

Kaiken Estate, Malbec, MENDOZA, ARGENTINA

12/18 48

Charles Krug, Cabernet Sauvignon, NAPA VALLEY, CALIFORNIA

16/24 64

Château Lassègue 'Les Cadrans', Merlot Blend,

SAINT-EMILION GRAND CRU, BORDEAUX, FRANCE

18/27 72

beer on tap 6.5

Sierra Nevada Pale Ale

Sandia Watermelon Hard Cider

Bosque 'Up North' Blonde Ale

Sierra Blanca 'Bone Chiller' Brown Ale

make it a bartenders choice shandy ◦ 7.5

Ex Novo Pearle Haggard Pilsner

Rotating Handle

Modelo 'Especial' Mexican Lager

La Cumbre 'Elevated' IPA

beer in the bottle or can

Coors Light ◦ 5

Pabst Blue Ribbon ◦ 5

Corona ◦ 5

Tecate ◦ 5

Negra Modelo ◦ 5

Guinness ◦ 6

La Cumbre 'Slice of Hefen' ◦ 6

Clausthaler NON-ALCOHOLIC ◦ 5