



Dinner

Starters

Soup of the day Bowl 6 cup 3

Ahi Tuna Tartar * 13

Avocado, jalapeno aioli, plantain chips, pickled red onions

Elote Corn 7

Roasted jalapeno mayo, asiago cheese, chili, cilantro, lime

Mango Scallop Ceviche * 14

Red bell pepper, lime, cilantro, jicama

Pulled Pork Tacos 12

Slow braised pork, onions, cilantro, salsa roja

Nicoise Salad * 12

Ahi tuna, butter lettuce, olives, green beans, potatoes, red onion, anchovy, lemon dressing

Quinoa Kale Salad 10

Quinoa, pecans, golden raisins, Parmesan cheese, romaine, lemon dressing

Entrees

14oz Grilled Ribeye Steak 28

Roasted fingerling potatoes, mixed green salad, garlic herb butter

Seared Sea Scallops* 26

Summer vegetable corn succotash, basil

Guajillo Vegetable Enchiladas 20

Caramelized onions, zucchini, mushrooms, spinach, jack cheese, black beans

Char Grilled Octopus 25

Spiced chickpeas, roasted cherry tomatoes, olives, red peppers, saffron aioli

Ancho BBQ Quail 26

Celery root mash, grilled figs, arugula

Roasted Eggplant Tiella 21
Raito sauce, goat cheese, saffron israeli couscous, pine nuts

Dessert

Lemon Cream Shortcake 8
Lavender shortbread, strawberries

Tropical Berry Pavlova 10
*Meringue, mango sorbet, whipped cream,
passion fruit caramel, berries*

Chocolate Fudge Cake 9
*Avocado ice cream, blood orange caramel,
toasted cashews*

Corkage fee \$15 cake service charge \$2/person

** Items are served raw or uncooked written information regarding the safety of these items is available upon request*