



STARTERS

Tacos |

Guajillo marinated shrimp, cabbage slaw, pickled red onion, crema | \$18

Asada, onions, cilantro, salsa roja | \$16

Chicken Wings | \$16

Sweet chili, toasted sesame seeds, scallions

Mixed Grill | \$24

Andouille sausage, shishito peppers, shrimp, Bure Blanc

Pressed Sliders | \$15

Tomatoes, basil, piquillo peppers, burrata cheese, pesto, artisan roll

Steak + \$6 | Chicken + \$5

Quesadilla | \$14

pepper jack cheese, black beans, charred corn salsa, cilantro lime crema

Steak + \$6 | Chicken + \$5

Potato Skins | \$16

Spanish chorizo, Raclette cheese, smoked paprika aioli, scallions

SALADS

Southwest | \$15

Cabbage Slaw, chopped romaine, Charred corn, black beans, pepper jack cheese, tomatoes, tortilla strips, chipotle ranch

Steak + \$6 | Chicken + \$5

Asian Chicken | \$17

Grilled chicken, cabbage, chopped romaine, cucumber, rice noodles, almonds, tangerines, toasted sesame vinegarette

SANDWICHES & BURGERS

served with house salad, house fries, or kettle chips

The Burger | \$20

American Kobe beef patty, apple wood smoked bacon, avocado, tomatoes, grilled onions, arugula, roasted garlic aioli, toasted Brioche bun

Turkey Pesto | \$17

Smoked turkey, tomatoes, red onions, basil, prosciutto, piquillo peppers, arugula, artichoke pesto, rustic sourdough

Burrata cheese + \$3 Avocado + \$2

Fried Chicken | \$17

Candied jalapeno bacon, avocado, pickled onions, arugula, tomato, pepper jack cheese, chipotle ranch, brioche bun

ENTREES

Etto Pappardelle | \$42

Braised short rib ragu, wild mushrooms, cream, parmesan, gremolada

Bistro Steak | \$40

Grilled 6oz hanger, fork smashed potatoes, lemon chili broccolini, herbed butter

Pan Roasted Salmon | \$32

White bean puree, avocado corn relish, arugula, Bure Blanc

Grilled Pork Loin | \$32

Mongolian brown rice, caramelized cauliflower, scallions, micro greens

Please inform us of any food allergies or restrictions

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

20% gratuity added to parties of 8 or more | Corkage Charge \$25 per 750ml

Executive Chef Jesse Miranda