BEGIN

SOUP DU JOUR | 8
Grilled Cheese +6

CAESAR SALAD | 12
Organic Romaine Lettuce, Fried Croutons, Parmesan Reggiano, Caesar Dressing
Add Chicken +7

TIGER PRAWN & BABY ARUGULA | 27
Crispy Wild Rice, Yuzu Kosho Aioli, Miso Honey Mustard, Wakame

JICAMA & HAMACHI TARTARE TACOS | 24 GF
Tobiko Vinaigrette, Wakame Salad, Green Onion

FRIED CHICKEN WINGS | 16
Carrot & Celery Crudité

ITALIAN MEATBALLS | 16
Pork & Beef Meatballs, Mozzarella Cheese, Rich Tomato Sugo, Garlic Bread

THE BEET BOX

FRESH SUMMER ROLLS | 14 GF V
Tofu, Avocado, Cilantro, Carrots, Red Cabbage | Served With Sweet & Spicy Peanut Sauce

ROASTED CAULIFLOWER TACOS | 18 GF V
Shaved Red Onion, Jalapeño, Black Beans | Served With A Side Of Guacamole Salsa

SRIRACHA CAULIFLOWER WINGS| 17 GF V
Ranch

CLASSICS

OAXACA SHRIMP TACOS | 18 GF
Blue Corn Tortilla, Bell Pepper, Onion, Cabbage, Criolla Salsa

NASHVILLE FRIED CHICKEN SANDWICH | 18
Carolina Coleslaw, Pickle Spear, Provolone, Cajun Remoulade

WAGYU BURGER | 16
Brioche Bun, American Cheese, Lettuce, Tomato, Onion

BLACKENED MAHI MAHI PALEO BOWL | 24 GF
Cauliflower Mexican Rice, Purple Cabbage, Avocado, Chipotle Aioli, Sunflower Seeds, Mango Cucumber Salsa

HAWAIIAN AHI POKE BOWL | 24
Sushi Rice, Seaweed Salad, Cucumber, California Crab Meat, Spicy Aioli, Ponzu, Edamame, Green Onions, Wasabi, Pickled Ginger

OLD SCHOOL BREAKFAST BURRITO | 14
Sausage OR Bacon, Tater Tots, Eggs, Jack Cheddar, Bell Pepper, Red Onion | Served With A Side Of Salsa
Add Avocado +3

PROVISIONS

ROCKFISH ARROZ CHAUFÁ | 29 GF
Portobello, Aji Panca, Pickled Easter Radish, White Onion, Scallions, Asparagus

MARY’S HALF CHICKEN | 29 GF
Pommes Purée, Roasted Summer Vegetables, Garlic Demi-glace

STRIPLOIN & PIQUILLO | 43 GF
White Asparagus, Sweet Potato, Parmesan Mornay, Dried Parsley Salt

SHORT RIB PARPADELLE | 35
Demi-glace, Blue Cheese, Fennel, Pickled Onion

DESSERTS

BERRY GALETTE & VANILLA ICE CREAM | 12

GF | Gluten Free  V | Vegetarian

EXECUTIVE CHEF MARK SAMSON | EXECUTIVE SOUS CHEF REGGIE MISHLER