

TO START

SOUP DU JOUR | 8

Grilled Cheese +6

PEDRO'S FAMOUS CHILI | 10 GF

Jack & Cheddar Cheese

RUBY'S LUMPIA | 16

Ground Pork, Carrots, Onion,
Sweet Chile Sauce

GARLIC BREAD | 12

Marinara Sauce

FRIED CHICKEN WINGS | 16

Carrot & Celery Crudit 

ITALIAN MEATBALLS | 16

Pork & Beef Meatballs, Mozzarella Cheese,
Rich Tomato Sugo, Garlic Bread

PORCHETTA & ARTICHOKE

FLATBREAD | 24 GF

Tomato Sugo, Pecorino, Ciligene Mozzarella,
Ni oise Olives, Chives

BETWEEN THE BREAD

BLACKENED KVAROY

SALMON TACOS | 18

Piquillo Romesco Sauce, Feta, Shaved Cabbage,
Pepitas, Guacamole

THE CALIFORNIA WET

STEAK BURRITO | 17

French Fries, Guacamole, Black Beans,
Rice, Pico de Gallo, Sour Cream,
Jack Cheddar Cheese, Cotija, Enchilada Style

WAGYU BURGER | 17

Brioche Bun, American Cheese,
Lettuce, Tomato, Onion

NASHVILLE FRIED

CHICKEN SANDWICH | 18

Carolina Coleslaw, Pickle Spear,
Provolone Cheese, Cajun Remoulade

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

COLD PROVISIONS

CAESAR SALAD | 12

Organic Romaine Lettuce, Fried Croutons,
Parmesan Reggiano, Caesar Dressing
Add Chicken +7

HOUSE SALAD | 12

Mixed Greens, Candied Pecans,
Dried Cranberries, Blue Cheese,
Balsamic Vinaigrette
Add Blackened Salmon +10

CEVICHE MIXTO | 24 GF

Squid, Rockfish, Shrimp, Bay Scallop,
Lime, Red Onion, Cilantro, Cucumber,
Avocado

AVOCADO DUO | 16 GF

Tuna Salad, Chicken Salad,
Tomato, Mixed Greens

SUPERFRUIT ACAI BOWL | 16 GF V

Almond Coconut Granola, Peanut Butter,
Almond Chia Pudding, Hemp Seed,
Bananas, Berries, Honey

HAWAIIAN AHI

POKE BOWL | 24

Sushi Rice, Seaweed Salad, Cucumber,
California Crab Meat, Spicy Aioli, Ponzu,
Edamame, Green Onions, Wasabi,
Pickled Ginger

HOT PROVISIONS

BLACKENED MAHI

MAHI PALEO BOWL | 24 GF

Cauliflower Mexican Rice,
Purple Cabbage, Avocado, Chipotle Aioli,
Mango Cucumber Salsa, Sunflower Seeds

GRILLED NORWEGIAN SALMON | 29

Beet & Farro Risotto, Plaintain Chip,
Laura Chenel Goat Cheese,
Baby Zucchini Escabeche, Tarragon

FILET MIGNON | 53

Smoked Gouda Polenta, Roasted Summer
Vegetables, Fried Ricotta Squash Blossom,
Tomato Sugo

BRAISED SHORT RIBS | 39 GF

Roasted Root Vegetables, Carrot Chips,
Nantes Carrot Puree

THE GRILLE

JULY 28 - AUGUST 1

THE BEET BOX

ROASTED CAULIFLOWER

TACOS | 18 GF V

Avocado Salsa, Chipotle Black Beans,
Jalape o, Red Onions

VEGAN TERIYAKI

CHICKEN BANH MI | 18 V

French Bread, Vegan Chicken, Pickled
Daikon & Carrots, Cucumber, Sambal
Aioli, Cilantro

LACINATO KALE CAESAR | 19 V

Nutritional Yeast Caesar Dressing,
Blackened Garbanzo Beans, Vegan
Parmesan, Olive Oil Croutons

DESSERTS

LEMON CURD CHEESECAKE | 12

Candied Lemon, Graham Cracker Crumble

GF | *Gluten Free* V | *Vegetarian*

SAMSON'S SECRETS



Scan the QR Code to unlock
the mysteries of Chef Mark
Samson's unique ingredients!