

TO START

SOUP DU JOUR | 8

Grilled Cheese +6

PEDRO'S FAMOUS CHILI | 10 UI

Jack & Cheddar Cheese

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

BETWEEN THE BREAD

SHORT RIB MOLE TACOS | 18 GF

Blue Corn Tortilla, Oaxaca Cheese, Corija, Pickled Radish, Sesame, Cilantro & Onion

VEGETARIAN SMOKED GOUDA & PORTOBELLO MUSHROOM BURGER | 18 v

Lettuce, Tomato, Caramelized Onions, Aged Balsamic, Onion Bun

THE CALIFORNIA WET STEAK BURRITO | 17

French Fries, Guacamole, Black Beans, Rice, Sour Cream, Jack Cheddar Cheese, Corija, 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

BUFFALO CHICKEN SALAD | 18

Tomato, Avocado, Red Onion, Blue Cheese, Kale, Red Potato

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

PACIFIC WILD HALIBUT | 35 GF

Mascarpone, Brentwood Corn Risotto, White Truffle Nage, Aged Jimenez Sherry Vinegar, Charred Corn

PRIME FILET BUCCO | 52

Garlic Confit Mash, Bone Marrow Gremolata & Demi-glace, Summer Vegetables

SOUS VIDE CALABRIAN

SPICED QUAIL | 39

Beluga Lentils, Carrot 3 Ways, Sunburst Squash, Calabrian Chile Glaze

THE GRILLE

AUG 25 - AUG 29

THE BEET BOX

ROASTED CAULIFLOWER

TACOS | 18 GF V

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

AJI AMARILLO WHITE BEAN

HUMMUS & CRUDIT  | 16 v

Cherry Tomato, Celery, Carrots, Extra Virgin Olive Oil, Pita Chip

ROASTED TOMATO SOUP | 9 v

Coconut Cream, Croutons, Parsley Oil

DESSERTS

BROWN BUTTER APPLE TARTS A LA MODE | 12

GF | Gluten Free V | Vegetarian

SAMSON'S SECRETS



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