



## STARTERS

**DATE BRUSCHETTA | \$14 (V)**  
Date Jam, Goat Cheese, Candied Pecans  
Micro Greens

**CRISPY CAULIFLOWER | \$14 (V)**  
Spiced Honey, Candied Jalapenos  
Candied Pecans, Radish

**CHICKEN WINGS | \$14**  
Choice of Sauce: House Dry Rub, Buffalo, BBQ

**CALAMARI FRITTO | \$16**  
Green Harissa, Smoked Paprika Aioli  
Grilled Lemon

**YUCATAN SHRIMP COCKTAIL | \$18**  
Heirloom Tomatoes, Avocado, Radish, Cilantro  
Bloody Mary Broth, Crispy Tortilla Chips

**POKE NACHO | \$19**  
Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli  
Fresno Chile, Furikake, Crispy Won Tons

**CHARCUTERIE BOARD | \$24**  
Chefs Choice of: Four Cheese, Three Meats  
Accouterments

## SOUPS & SALAD

**SOUP OF THE DAY | \$6/8**

**ANGUS SIRLOIN CHILI | \$8/10**  
Onion, Cheddar, Sour Cream, Crackers

**CAESAR SALAD | \$14**  
Romaine, Ciabatta Croutons, Parmesan Cheese  
House-Made Caesar Dressing

**SPRING SALAD | \$16 (V)**  
Mixed Greens, Strawberries, Sumac Pistachios  
Goat Cheese, Spiced Honey, Champagne Vinaigrette

**COBB SALAD | \$19**  
Chicken, Avocado, Egg, Bacon, Tomato  
Blue Cheese Crumbles, Romaine  
House-Made Ranch Dressing

**ASIAN NOODLE SALAD | \$21**  
Seared Ahi, Marinated Noodles, Cabbage, Carrots  
Cilantro, Onion, Cucumber, Edamame, Peanuts  
House-Made Ginger Vinaigrette

**CHICKEN \$6 | SALMON \$12 | SHRIMP \$14 | SKIRT STEAK \$18**

## SIDES

**SHOESTRING FRIES | STEAK FRIES  
SWEET POTATO FRIES | ONION RINGS  
BROCCOLI SALAD | FRUIT CUP  
\$6**

## HANDHELDS

**AVOCADO TOAST | \$15 (V)**  
Multigrain Bread, Avocado, Tomato  
Basil Pesto Aioli, Radish, Micro Greens

**BRICK CHICKEN MELT | \$16**  
Gruyere Cheese, Caramelized Onions  
Sun Dried Tomato Aioli, Arugula, Focaccia

**TUSCAN CLUB | \$18**  
Ham, Salami, Bacon, Provolone, Arugula  
Artichoke, Mushroom, Pepperoncini Aioli

**COTO CHEESE BURGER | \$18**  
White Cheddar, Bacon Jam, Lettuce, Tomato  
Smokey Russian Dressing, Brioche Bun

**PASTRAMI MELT | \$19**  
Havarti, Coleslaw, Dijon, Pretzel Roll

**ALAMBRE TACOS | \$21**  
Skirt Steak, Bacon, Onions, Poblano Creme  
Queso Fresco, Roasted Salsa, Corn Tortilla

## MAINS

**RATATOUILLE CANNELLONI | \$20**  
Whipped Ricotta, Ratatouille  
Roasted Bell Pepper Marinara, Micro Basil

**WILD MUSHROOM FLATBREAD | \$22**  
Basil Pesto, Gruyere, Pine Nuts, Truffle Oil  
Arugula, Black Truffles

**STEAK POMME FRITES | \$28**  
8oz Skirt Steak, Rustic Fries, Chimichurri

**PENNE JAMBALAYA | \$28**  
Tiger Shrimp, Smoked Bacon, Penne Pasta  
Blistered Tomatoes, Old Bay Buerre Blanc

**MISO HONEY GLAZED SALMON | \$36**  
Pad Thai Brussels Sprouts, Peanuts  
Bean Sprouts, Fresh Herbs

## THE BEET

**BABY KALE SALAD | \$16 (V)**  
Baby Kale, Dates, Cranberries, Blueberries, Quinoa  
Hemp Seed, Almonds, Apple, Balsamic Vinaigrette

**SMOKED MUSHROOM SANDWICH | \$16 (V)**  
BBQ Sauce Glazed Mushrooms, Vinegar Slaw,  
Pickles Pickled Red Onion, Ciabatta Bun

**AL PASTOR TACOS | \$16 (V)**  
Plant Fare Soy Protein, Achiote, Pineapple Salsa  
Cilantro, Roasted Salsa, Lime, Tortillas



## WINES BY THE GLASS

<b>SPARKLING</b>		<b>PINOT NOIR</b>	
Poema, 'Brut', Cava, ESP	\$8	Ferrari-Carano, Sonoma Valley, CA	\$13
Beau Joie, 'Brut', Champagne, FR	\$25	Resonance, Willamette Valley, OR	\$20
Beau Joie, 'Rose', Champagne, FR	\$25	<b>CABERNET SAUVIGNON</b>	
<b>ROSE</b>		Wines of Substance, Washington	\$12
Chateau de Berne, Provence, FR	\$8	Daou, Paso Robles, CA	\$14
<b>CHARDONNAY</b>		Justin, Paso Robles, CA	\$16
Mer Soleil, Central Coast, CA	\$14	Austin Hope, Paso Robles, CA	\$24
Tre Terre, Russian River Valley, CA	\$15	Jordan, Sonoma, CA	\$60
Rombauer, Napa Valley, CA	\$22	<b>MERLOT</b>	
Jordan, Sonoma, CA	\$30	Velvet Devil Merlot, Washington	\$13
<b>SAUVIGNON BLANC</b>		<b>OTHER REDS</b>	
Craggy Range, Marlborough, NZ	\$13	Conundrum, Red Blend, CA	\$10
Cakebread, Napa Valley, CA	\$20	Ruta 22 Malbec, Mendoza, AR	\$12
<b>OTHER WHITES</b>		Seghesio 'Old Vine' Zinfandel, CA	\$15
Conundrum, White Blend, CA	\$12	Harvey & Harriet, Paso Robles, CA	\$24
Kung Fu Girl, Riesling, Washington	\$12	Prisoner Red Blend, Napa Valley, CA	\$28
King Estate, Pinot Gris, Oregon	\$16		

## COCKTAILS

<b>BY PAR, THE BEST DRINK   \$13</b>	<b>LAVENDER DREAMS   \$13</b>
Woodford Reserve Bourbon, Bitterman's Tepache Simple Syrup, Orange Bitters	Tito's Vodka, Lavender Syrup Poema Cava, Fresh Lemon Juice
<b>TEE TIME   \$13</b>	<b>GREEN GODDESS   \$13</b>
Tito's Vodka, Iced Tea, Peach Syrup	Hendrick's Lunar Gin, Carpano Bianco Fresh Lime Juice, Arugula, Simple Syrup
<b>TRANSFUSION   \$13</b>	<b>BUMBU BABALU   \$13</b>
Tito's Vodka, Grape Juice Fresh Lime Juice, Sierra Mist	Bumbu Rum, Fresh Lime Juice Maple Syrup, Q Ginger Beer
<b>TROPICAL SWEET SMOKE   \$13</b>	<b>PARADISE CITY   \$13</b>
Jose Cuervo Trad Blanco, Cointreau Fresh Lime Juice. Chipotle Pineapple Syrup	Bacardi Silver Rum, Chinola Passion Fruit Liqueur Hibiscus Syrup, Fresh Lime Juice, Fresh Mint
<b>COCONUT GROVE   \$13</b>	<b>KENTUCKY THAI UP   \$13</b>
1800 Coconut Tequila, Honey Water Fresh Lemon Juice. Peach Green Tea	Buffola Trace Bourbon, Gillard Lichi-Li Syrup Giffard Ginger Syrup, Orgeat, Orange Bitters

## BREWS

bottle - domestic   \$7
bottle - craft or import   \$8
bottle - non-alcoholic (heineken zero)   \$5
draft - domestic (22oz)   \$8
draft - craft or import (22oz)   \$9

## NON-ALCOHOLIC

pepsi, diet pepsi, sierra mist, lemonade gingerale, root beer, ice tea   \$2
coffee, decaf, assorted tea   \$3
press pot coffee   \$10
hawaiian volcanic water (777ml bottle) still or sparkling   \$7