Date Bruschetta $14 (V)
Date Jam, Whipped Goat Cheese, Candied Pecans
Micro Arugula, Truffle Oil

Shishito Peppers & Shiitake Mushrooms $14 (V)
Grilled Shishitos & Shiitakes, Spiced Honey, Chili Oil

Calamari Frito $16
Green Harissa, Smoked Paprika Aioli, Grilled Lemon

Poke Nachos $19
Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli
Fresno Chile, Furikake, Crispy Won Tons

Cheese & Charcuterie $24
Chefs Choice of Four Cheeses, Three Meats
Accoutrements

Coto Cheeseburger $18
White Cheddar, Bacon Jam, Lettuce, Tomato
Smokey Russian Aioli, Brioche Bun

Pork Belly Mac & Cheese $18
Smoked Gouda Mac & Cheese, Buttered Sourdough
Chimichurri Aioli

Alambre Tacos $21
Skirt Steak, Bacon, Onions, Cilantro
Poblano Creme Queso Fresco, Roasted Salsa, Tortilla

Caesar $14 (V)
Romaine Hearts, Parmesan Cheese
Ciabatta Croutons Caesar Dressings

Spring Salad $16 (V)
Mix Greens, Strawberries, Sumac Pistachio
Goat Cheese Spiced Honey, Champagne Vinaigrette

Chicken Mole Wings $14
Oaxacan Mole Sauce, Queso Fresco Greens Onions
Sesame Seeds, Celery, Ranch

Sonoran Nachos $18
Roasted Pork Belly, Monterey Jack Cheese, Pinto Beans,
Escabeche Vegetables, Poblano Creme, Heirloom Tomatoes, Avocado, Cilantro, Queso Fresco, Corn Chips

Mushroom Flatbread $22
Basil Pesto, Gruyere, Pine Nuts, Black Truffles
Wilted Arugula

Steak Pomme Frites $28
8oz Skirt Steak, Rustic Fries, Chimichurri
# WINES BY THE GLASS

**SPARKLING**
- Poema, ‘Brut’, Cava, ESP $8
- Beau Joie, ‘Brut’, Champagne, FR $25
- Beau Joie, ‘Rose’, Champagne, FR $25

**ROSE**
- Chateau de Berne, Provence, FR $8

**CHARDONNAY**
- Mer Soleil, Central Coast, CA $14
- Tre Terre, Russian River Valley, CA $15
- Rombauer, Napa Valley, CA $22
- Jordan, Sonoma, CA $30

**SAUVIGNON BLANC**
- Craggy Range, Marlborough, NZ $13
- Cakebread, Napa Valley, CA $20

**OTHER WHITES**
- Conundrum, White Blend, CA $12
- Kung Fu Girl, Riesling, Washington $12
- King Estate, Pinot Gris, Oregon $16

**PINOT NOIR**
- Ferrari-Carano, Sonoma Valley, CA $13
- Resonance, Willamette Valley, OR $20

**CABERNET SAUVIGNON**
- Wines of Substance, Washington $12
- Daou, Paso Robles, CA $14
- Justin, Paso Robles, CA $16
- Austin Hope, Paso Robles, CA $24
- Jordan, Sonoma, CA $60

**MERLOT**
- Velvet Devil Merlot, Washington $13

**OTHER REDS**
- Conundrum, Red Blend, CA $10
- Ruta 22 Malbec, Mendoza, AR $12
- Seghesio ‘Old Vine’ Zinfandel, CA $15
- Harvey & Harriet, Paso Robles, CA $24
- Prisoner Red Blend, Napa Valley, CA $28
- Fresh Lime Juice, Chipotle Pineapple Syrup

# SIGNATURE COCKTAILS

**BY PAR, THE BEST DRINK** | $13
- Woodford Reserve Bourbon, Bitterman’s Tepsche
- Simple Syrup, Orange Bitters

**TEE TIME** | $13
- Tito’s Vodka, Iced Tea, Peach Syrup

**TRANSFUSION** | $13
- Tito’s Vodka, Grape Juice
- Fresh Lime Juice, Sierra Mist

**TROPICAL SWEET SMOKE** | $13
- Jose Cuervo Trad Blanco, Cointreau
- Fresh Lime Juice, Chipotle Pineapple Syrup

**COCONUT GROVE** | $13
- 1800 Coconut Tequila, Honey Water
- Fresh Lemon Juice, Peach Green Tea

**LAVENDER DREAMS** | $13
- Tito’s Vodka, Lavender Syrup
- Poema Cava, Fresh Lemon Juice

**GREEN GODDESS** | $13
- Hendrick’s Lunar Gin, Carpiano Bianco
- Fresh Lime Juice, Arugula, Simple Syrup

**BUMBU BABALU** | $13
- Bumbu Rum, Fresh Lime Juice
- Maple Syrup, Q Ginger Beer

**PARADISE CITY** | $13
- Bacardi Silver Rum, Chinola Passion Fruit Liqueur
- Hibiscus Syrup, Fresh Lime Juice, Fresh Mint

**KENTUCKY THAI UP!** | $13
- Buffalo Trace Bourbon, Giffard Lichi-Li Syrup
- Giffard Ginger Syrup, Orgeat, Orange Bitters