



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 Fritto \$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
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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
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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 Tepache
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, Carpano 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