**dinner**

**tapas, mezze, and piccolo**

- house baked focaccia  
  whipped feta, za'atar  6

- hummus  
  “green goo,” sumac, pine nuts, warm pita  8
  add calabrian chilies  2

- moutabal  
  burnt eggplant, yogurt, roasted tomatoes, preserved lemon, chili urfa, cilantro, warm pita  10

- mezze plate  
  falafel with tahini, hummus, smoky chickpeas, olives, cucumber, fennel and quinoa salad, sumac onions, za'atar pita  20

- chilled seafood salad  
  rock shrimp, bay scallops, squid, tomato, carrots, cabbage, shallot, mint, cilantro, harissa lemongrass vinaigrette, sesame pepita crunch*  18

- cataplan  
  manilla clams, mussels, linguica, sofrito, saffron, almond romesco sauce, crispy prosciutto gremolata, toasted focaccia  15

- roasted peppers  
  jimmy nardello and shishito peppers, corn, chanterelle mushrooms, black garlic vinaigrette, lime, tahini, crispy chickpeas  12

- eggplant fries  
  crispy eggplant, mint cilantro chutney  10

- moroccan lamb kefta  
  lamb meatballs, spicy tomato shakshuka, manouri cheese, pickled chilies, grilled flatbread*  15

- marinated olives  5

- anchovy stuffed spanish olives  5

**pasta and grains**

- squid ink fettuccine  
  rock shrimp, n'duja, roasted heirloom tomato sauce, garlic bread crumbs, cherry tomatoes, lemon, calabrian chilies, basil  26

- agnolotti  
  ricotta and smoky eggplant, chanterelle mushrooms, yellow tomato sauce, brown butter pine nuts, slow roasted tomatoes, garlic yogurt, cilantro, dill, sumac  26

- middle eastern inspired vegetarian platter  
  lemony lentils, curried spinach, japanese eggplant, tomato-pistachio relish, turkish yogurt, couscous  22

**meat and poultry**

- yogurt marinated grilled chicken  
  roasted peppers, baby kale, cilantro, dill, preserved lemon, tahini yogurt, sesame zhug  26

- grilled duroc pork chop  
  harissa rubbed-center cut pork chop, slab bacon, peach mostarda, summer squash and peppers  35

- snake river farms bavette steak  
  grilled american wagyu, truffled corn fondue, heirloom tomato, maitake mushrooms, shishito peppers, red wine jus*  33

- merguez lamb burger  
  house made lamb merguez patty, manchego cheese, dill pickles, sumac onions, tzatziki, soft herb salad, zhoug spiced french fries*  23

**seafood**

- pan roasted salmon  
  summer squash, shishito peppers, roasted tomatoes, torpedo onions, roasted garlic, green chermoula, tahini, herbs *  35

- grilled smokey prawns  
  grilled gulf prawns, israeli cous coux, 4th of july tomatoes, haricot verts, mustard lime vinaigrette, green onions, mint yogurt*  28

water served on request

Our corkage policy is $25 per 750ml bottle. We allow a maximum of 2 bottles per reservation.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
coctails

tidefall  almire espelette pepper infused vodka, pineapple, almond orgeat, campelletti, lime 13
bandwagon punch  bourbon, apricot eau di vie, mommenpop lime aperitif, amaro, ginger, lime 14
dusk till dawn no. 2  mezcal, ancho chili, campari, spanish vermouth, crème de banane, orange bitters 14
smoke & mirrors  mezcal, tequila, pineapple, almond orgeat, cappelletti, lime 14
paloma italiano  tequila, grapefruit, cocchi rosa, soda  9
negroni classico  st. george botanivore gin, gran classico, punt e mes  14
l.c. manhattan  rye, carpiano antica vermouth, orange bitters 13
treasure chest  ghia aperitivo, passion fruit, almond orgeat, lime  9 non-alcoholic

garden party  seedlip garden, fever tree yuzu lime soda, mint, lemon 8 non-alcoholic

wine by the glass

sparkling
nv cava cuvee brut nature  anne marie, catalonia, spain  13
nv rose of pinot noir  poe 'ultraviolet' napa, california  14
2018 riesling/pinot noir extra brut  domaine christophe mittnacht, crémant d'alsace, france  15

white
2021 melon  lieu dit, santa maria valley, santa barbara, california  14
2020 vernaccia di san gimignano 'tradizionale' san gimignano, tuscany, italy  16
2020 riesling/sauvignon blanc  steirischer spiegel, polz, südsteiermark, austria 12
2020 sauvignon blanc  cailottes, domaine de la villaudiè, sancerre, france  17
2018 pinot auxerrois / sylvaner  les vins piroettes, alsace, france 17
2020 marsanne / grenache blanc  'nicot blanc' mas des agrunelles, languedoc, france 11
2018 chardonnay  'tous ensemble' copain, sonoma coast, california  16
2021 skin contact chardonnay  deux punx, san benito county, california  15

pink
2021 rosé of carignan  vinca minor 'hawkeye ranch' mendocino, ca  12

red
2018 pinot noir  marimar estate, sonoma coast, california  16
2020 pinot noir  siduri, sta. rita hills, california 20
2019 vespolina  francesco brigatti 'maria' colline novaresi, piémont, italy  15
2018 zinfandel  macauley, napa valley, california  18
2020 tempranillo 'diego magnaña' anza, rioja, spain  17
2019 cabernet sauvignon  maître de chai, massa vineyard, carmel valley, california 19
2016 malbec  siesta, tahuantinsuyu, mendoza, argentina  19
nv bordeaux blend  cain 'nv 17 cuvée' napa valley, california 18

beer

cans 16 oz.
citaveza west coast pilsner  alvarado street, monterey, california  7
stoked! pale ale  henhouse, sonoma, california  7
henhouse ipa  sonoma, california  8
minesweeper india pale ale  alvarado street, monterey, california  8
letter 24 strawberry and basil gose  henhouse x ruse, sonoma, california  7

bottle 12 oz.
cider  le père jules, normandie, france  6

non alcoholic hazy ipa  brewdog, elion, scotland 6

house soda
plum-yuzu shrub 7
grapefruit-thyme 6

ginger-cardamom 6