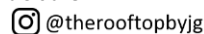




Seafood		Salads		Mains	
Golden Ossetra Caviar*	195	Add: Chicken 18 Shrimp 20 Salmon 23		Lobster Burger*	41
One Ounce & Traditional Accoutrements		Poached Egg 6 Skirt Steak 28 Avocado 11		Shrimp, Gruyère Cheese	
Tuna Tartare*	34	Heart of Romaine Caesar 🌿	28	Green Chili Dressing, Yuzu Pickles	
Avocado, Radish, Ginger Marinade		Parmesan Cheese, Croutons, Lemon Zest		Truffle Cheeseburger*	41
Crispy Salmon Sushi*	31	Broccoli and Kale 🌿	29	Brie, Yuzu Pickles, Black Truffle Aioli	
Soy Glaze, Chipotle Mayonnaise		Mustard Vinaigrette		Campanelle Pasta	34
Sashimi with Spicy White Ponzu	39	Parmesan Cheese, Mint, Croutons		Spicy Sungold Tomato, Eggplant, Fresh Ricotta	
Market Seafood Selection		Sucrine and Arugula 🌿	30	Roasted Salmon*	45
Grilled Octopus	31	Avocado, Spicy Corn Vinaigrette		Summer Peas, Ginger-Chili Vinaigrette	
Paprika Crème Fraîche, Guajillo Vinaigrette		Fresh Burrata	29	Roasted Black Cod*	44
Warm Shrimp	35	Strawberry Compote, Black Pepper, Basil		Artichokes, Morels, Sesame Emulsion	
Fresh Peach Cocktail Sauce		Tomato, Strawberry and Feta 🌿	31	Roasted Chicken	46
Appetizers		Nasturtium Vinaigrette		Chili Garlic Marinated, Piperade, Potatoes	
Crispy French Fries & Caviar*	80	Cobb Salad	39	Wagyu Beef Tenderloin*	67
Crème Fraîche, Shallot, Egg, Lemon Zest		Grilled Chicken, Blue Cheese Dressing		Summer Vegetable, Salsa Verde, Lime	
Sweet Pea Guacamole 🌿	27	Bacon, Sucrine, Avocado, Eggs, Sweet Onion		Creekstone Farms Tomahawk*	220
Warm Corn Tortilla Chips		Cucumber, Snow Peas, Sunburn Tomatoes		Asparagus, Mashed Potatoes, Black Pepper	
Peekytoe Crab Lettuce Cups	29	Brunch		Sides	
Sugar Snap Pea, Cumin Mayonnaise		Chia Bowl	22	Grilled Broccoli Rabe 🌿	16
Tomato Gazpacho 🌿	22	Dates, Cacao, Brazil Nuts, Hemp Seed		Chili Flakes, Lemon	
Cucumber and Raspberry		Avocado Toast	24	Grilled Asparagus 🌿	15
Avocado Lettuce Cups 🌿	22	Chili Flakes, Sunflower Seeds, Lime		Olive Oil, Lemon	
Sweet Potatoes, Serrano Chilies, Toasted Pepitas		Add Poached Eggs* 9 Add Smoked Salmon 11		French Fries 🌿	15
Skirt Steak & Eggs Nachos Rancheros*	45	Eggs Benedict*	30	Mashed Potatoes	15
Warm Tortilla Chips, Avocado, Ranchero Sauce		Snake River Farms Ham			
		Add Smoked Salmon 7			
		Sunny Side Up Frittata*	28		
		Bacon, Corn, Tomatoes, Cheddar Cheese			
		French Toast	28		
		Berry Compote, Vanilla			

EXECUTIVE CHEF **PELEG MIRON**
 SENIOR SOUS CHEF **WILLIAM PRINCE**





Sparkling Wine

Roederer Estate Brut	25 112
Anderson Valley, California • NV	
Billecart-Salmon	36 162
"Jean-Georges," Brut, Champagne • NV	
Perrier-Jouët Blanc de Blancs	59 265
Champagne, France • NV	
Laurent-Perrier Cuvée Rosé	39 175
Champagne, France • NV	
Billecart-Salmon Brut Rosé	59 265
"Jean-Georges", Champagne, France • NV	

White Wine

Albariño – Terras Gauda	22 99
Rías Baixas, Spain • 2019	
Pinot Grigio – Kettmeir	22 99
Alto Adige – Sudtirol, Italy • 2019	
Sauvignon Blanc – Pascal Jolivet	24 108
Sancerre, France • 2019	
Sauvignon Blanc – Groth	24 108
Napa Valley • 2020	
Riesling – Trimbach “Réserve”	26 115
Alsace, France • 2017	
Chardonnay – Neyers	35 157
Carneros • 2018	

Rosé By The Glass

Grenache - Domaine Ott	23 103
"Rosé by Ott", Provence • 2019	

Red Wine

Pinot Noir – Dumol	30 135
"Wester Reach" RRV • 2016	
Sangiovese – Castello di Volpaia	26 115
Chianti Classico Riserva, Italy • 2017	
Grenache – Famille Perrin	26 115
"La Gille", Gigondas, France • 2018	
Malbec – Catena	26 115
"La Consulta", Mendoza, Argentina • 2018	
Zinfandel – Canard Estate	27 122
Napa Valley, California • 2017	
Tempranillo – López de Heredia	26 115
"Viña Cubillo", Rioja, Spain • 2012	
Cabernet Sauv. – Pine Ridge	35 157
Napa Valley, California • 2019	
Bordeaux – Clém de Pape Clément	45 215
Pessac-Léognan, France • 2012	

Beer

Juneshine “Mango Dream” – 12oz	12
Hard Kombucha – San Diego, California	
Stone Brewing “Buenaveza” – 12oz	10
Salt & Lime Lager – Escondido, California	
Hangar 24 “Orange Wheat” – 12oz	10
Wheat Ale – Redlands, California	
Modern Times “Dungeon Map” – 12oz	11
West Coast IPA – San Diego, California	
Port Brewing “Shark Attack” – 16oz	16
Double Red Ale – San Marcos, California	

Cocktails

Sunsets on Sunset	26
Roederer Estate Brut, Bombay Sapphire Gin St. Germain Elderflower, Toasted Oats Orgeat	
Beachside Dream	26
Aperol, Roederer Estate Brut, Mango, Lime Soda	
Rosé Aperol Spritz	26
Hanger One Vodka, Rosé, Aperol, Lime	
Cucumber Martini	26
Hendrick's Gin, Cucumber, Lemon, Mint	
Ginger Margarita	26
Casamigos Reposado Tequila Cointreau, Ginger, Lime	
Raspberry Lychee Bellini	26
Fresh Raspberries, Lychee, Elderflower Billecart-Salmon Brut “Jean-Georges” Champagne	
Passion Fruit Whiskey Fizz	26
Bulleit Bourbon, Passion Fruit, Ginger, Lime, Soda	
Watermelon Mojito	26
Matusalem Platino Rum, Fresh Watermelon Mint, Lime, Soda	
Rooftop Red Sangria	23
Pinot Noir, Berries, Orange	