



bar + restaurant

PARA PICAR

"To Nibble"

HALF SHELL OYSTERS*	Chef's Selection of Oysters, Seasonal Mignonette	24/ half dz.
FRIED OYSTERS*	Thai Ginger Aioli, Lime Ash	30/ half dz.
GRILLED OYSTERS*	Andouille, Red Pepper, Garlic Butter, Parmesan Crumble	30/ half dz.
HERBED CHEVRE	English Cucumbers, Radish, Strawberry, Snap Peas, Rocket, Grapefruit Vinaigrette	15
KING CRAB BISQUE	Crab Hushpuppy, Fresno Oil	18
TUNA TATAKI*	Edamame, Sesame Seeds, Radish, Warm Ponzu	17
GRILLED ASPARAGUS	Sauce Gribiche, Smoked Salt, Lemon Pine Nuts	15
SHRIMP & PEA FRITTER	Green Tomato, Capers, Garden Herbs, Lemon Remoulade	21
HOUSEMADE RAMEN	Pork Belly, Quail Egg, Wild Mushrooms, Shinachiku, Sprouts, Crab Wrap	17
PORK BAO BUNS	Sweet Calabrese Aioli, Pickled Ginger, Sprouts	21



RACIÓN

"Dish to Share"

ALOO GOSHT	Airline Chicken, Fingerling Potatoes, Onions, Yellow Curry Broth	34
POACHED GROUPER*	Broccoli, Sunflower Seeds, Potato Espuma, Kalamata Leather	38
PORK SCHNITZEL	Kurobuta Chop, Kohlrabi, Fennel, Pickled Shallots, Garden Herbs	38
AMATRICIANA	Squid Ink Linguine, Pork Belly, Prosciutto, Red Pepper, Vodka Marinara, Cherry Tomatoes	36
SMOKED BRISKET	Mole Negro, Rainbow Baby Carrots, Pickled Shallots	38
INSPIRED	Today's Chef's Feature Preparation	MP



DULCE

"Sweets"

DOUGHNUT HOLES	Cinnamon Sugar, Vanilla & Chocolate Sauces	12
GELATO BOMBA	Chantilly Cream, Raspberry Coulis	12
CHOCOLATE CRÈME BRÛLÉE		12

bar open daily from 4pm-11pm - kitchen open daily from 5pm-10pm - bar snacks until close
Thalita Costa Smith – Chef de Cuisine

*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions. Please advise your server if interested.