

DIPS

**each comes with a choice of accompaniment: crudites, caraway-nigella crackers or fresh laffa bread*

SMOKY EGGPLANT • 16

seared Japanese eggplant, pickled red onion

HEIRLOOM BEAN HUMMUS • 16

marinated beans, crispy shallots
+ caramelized spiced lamb & pine nuts • 5

BORANI • 16

braised market greens, roasted garlic labne & za'atar

SALADS

GREENS & HERBS SALAD • 12

Kenter Canyon arugula, herbs, preserved lemon, sumac-pickled onions & Sabrina's olive oil

LITTLE GEMS • 15

Coleman Farms gems, sprouted hemp green goddess dressing, Tokyo turnips, radish, chive, sesame & bonito flakes

WEISER FARMS MELON & FETA • 16

sheep's milk feta, radishes, herb oil, melon-infused vinegar, puffed quinoa & Persian lime

HEIRLOOM TOMATOES & AVOCADO ZHOUG • 18

Coleman Farms mouse melon relish, barhi dates & cilantro blossoms

DESSERTS

OLIVE OIL-SIZZLED DATES & TAHINI • 8

MELON & TAPIOCA PUDDING (v) • 12
Weiser Farms melon, lime leaf tapioca-coconut pudding, crispy coconut & herbs

RHUBARB CUSTARD TART (gf) • 12

bay leaf ice cream, pickled green strawberry jam, pistachio brittle, pink peppercorn

BROWN SUGAR ALMOND CAKE (gf) • 12

vanilla apricot ice cream, roasted strawberries

DARK CHOCOLATE OLIVE OIL CAKE (v) • 11

SMALL PLATES

CHILLED SUMMER SQUASH SOUP • 14

John Givens Farm zucchini, Persian cucumber, coriander, pickled fresno, coconut yogurt & crispy laffa

SUGAR SNAP PEAS & PANEER • 16

Milliken Farm snap peas, house-made paneer, pistachios, fresh & dried mint

JAPANESE SWEET POTATOES & SALSA VERDE • 16

Milliken Farm Japanese sweet potatoes, cilantro, parsley & preserved lemon

EGGPLANT & PEACH • 17

nuoc cham marinated indian eggplant, Andy's Orchard peach, mint, cilantro, pickled peppers

HAZELNUT ROMESCO TARTINE • 17

grilled Milliken Farm spring onions, La Posada sherry vinegar, cilantro blossom

ROASTED CAULIFLOWER • 18

roasted Tamai Farms cauliflower, curry leaf oil, coriander-lime yogurt, zhoug, mandarinquat, beldi olive & mint

SEARED MUSHROOMS & FARRO • 18

maitakes, criminis, sumac & green tahini

WILD LOCAL HALIBUT • 34

Valdivia Farm heirloom tomato sauce, basil, roasted cherry tomatoes, herbs & tahini

CHICKEN THIGHS • 21

marinated Shawarma style California free-range chicken, fennel, roasted grapes & toum

LAMB KEFTA • 22

spiced California lamb meatballs & house-made cucumber yogurt

SIDES

FRESH LAFFA BREAD • 5

GARLICKY TOAST • 5

CRUDITÉS • 6.5

CARAWAY-NIGELLA CRACKERS • 5

FARMER'S MARKET PICKLES • 8

TOUM • 3



Everything we serve is chosen with great care from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Please note that there is a 5% wellness charge on your bill to help cover staff benefits and operational costs. Thank you for supporting sustainable business practices! (This charge is elective.) We do not accept cash payments at the moment.

BUBBLES**Bulli "Ortugo Dei Colli Piacentini" NV**, Emilia-Romagna (Italy), org • 14

The loveliest bulles! 100% Ortugo -- foamy fresh! Nectarine, almonds and blossoms. Great minerality with a palate of pear, sage and a long, zesty finish.

WHITE**Archil Guniava 'Tsitska' 2019**, Imereti (Georgia), org + bio • 15

Beautiful white wine of Tsitska fermented in quevri. Refreshing citrus, peaches and apricots.

Zesty minerality with a touch of tannins.

Woods Beer & Wine Co. 'Mio Vigneto' 2020, Lodi (California), org + bio • 18

Sexy white wine of Ribolla Gialla. Waxy and herbaceous, with citrus and candied fruits. Dry, but fruity.

ORANGE**Mersel Wines 'Lebnani Abyad' 2020**, Bcharre & Qannboubine Valley (Lebanon), org • 17

Orange wine of Merwah and Sauvignon Blanc from Lebanon! A liter of joyful, light delight for your summer nights.

Citrus and tropical fruits with light tannins. Kiss kiss.

PINK**Clos des Mourres 'Pompette' 2019**, Rhône (France), bio • 15

Soft and bright rosé of Grenache & Caladoc with aromas of candied fruit and cherry blossoms.

RED**Frédéric Agneray 'Gare Du Nord' 2020**, Languedoc-Roussillon (France), org • 17

Passe-partout grenache for you! Deliciously expressive smoky nose with red and blue fruits, bright tannins and earthy finish. Light, but balanced!

Henri Milan 'Le Papillon Rouge' 2020, Provence (France), org • 16

Grenache Noir, Syrah and Mourvèdre blend for a delicious, light and fresh South of France red.

It will illuminate your palate and make you salivate for more!

COCKTAILS

THE BEAN * Haymaker's vodka, Forthave Spirits
Coffee liqueur, Canyon coffee, Sandoval limoncello • 16

SUMMER SPRITZ * Campari, Amaro Angeleno, lemon • 16

MELON * Mullholland, Aperol, Weiser Farms melon, lemon, agave, Persian lime salt • 18

GIN + TONIC * Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • 16

ARUGULA * gin, Green Chartreuse, arugula, lemon, agave • 16

BEET * tequila blanco OR mezcal (choose one!), beet juice, cilantro, lime, agave • 17

CELERY * mezcal, celery juice, lemon, ginger, honey • 16

STRAWBERRY * Four Roses bourbon, Amaro Angelino, dry vermouth, lemon, demerara, strawberry, mint • 17

WHITE NEGRONI * Future gin, Cocchi Americano, Amaro Angeleno, citrus peel • 19

NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 3

CUCUMBER LEMON GINGER SPRITZER • 8

STRAWBERRY HIBISCUS SPRITZER • 6
market strawberries, hibiscus, rose hip

'MOJITO' * mint, agave, lime, soda • 8

FERMENSCH KOMBUCHA • 6 *choice of
Bloom (blueberry, lavender, chamomile) or
Dry-Hopped Pear

GHIA SPRITZER * grapefruit, tonic • 15

MIKKELLER 'Drinkin' in the Sun' NA Wheat Ale • 9

MIKKELLER 'Weird Weather' NA New England
style IPA • 9