

S N A C K S

MARINATED OLIVES • 8

citrus, spices, herbs, olive oil

SMOKY EGGPLANT DIP • 16

seared eggplant, pickled red onion, mint

**choice of: fresh laffa bread, crudites or caraway-nigella crackers*

HEIRLOOM BEAN HUMMUS • 16

marinated beans, crispy shallots

**choice of: fresh laffa bread, crudites or caraway-nigella crackers*

***add caramelized spiced lamb & pine nuts + 5*

WILD LOCAL HALIBUT RILLETTES • 20

garlic labne, radish, dill, charred onion

**choice of: fresh laffa bread, crudites or caraway-nigella crackers*

S A L A D S

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 Tokyo turnips, radish, chive, sesame

WEISER FARMS MELON & FETA • 16

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

HEIRLOOM TOMATOES & AVOCADO ZHOUG • 18

Coleman Farms mouse melon relish, barhi dates

S I D E S

FRESH LAFFA BREAD • 5.5

GARLICKY TOAST • 5

CRUDITÉS • 6.5

CARAWAY-NIGELLA CRACKERS • 5

FARMER'S MARKET PICKLES • 8

TOUM • 3

S M A L L P L A T E S

JAPANESE SWEET POTATOES & SALSA VERDE • 17

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

SEARED SWEET PEPPERS • 18

Weiser Farms yum yum, habananda & shishito peppers, coriander lime yogurt, zhoug, olive

HAZELNUT ROMESCO TARTINE • 17

grilled Milliken Farm broccolini, La Posada sherry vinegar, cilantro

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, fennel, roasted grapes, toum

LAMB KEFTA • 22

spiced California lamb meatballs, cucumber yogurt, pickled shallot

D E S S E R T S

OLIVE OIL-SIZZLED DATES & WHIPPED TAHINI • 10

MELON & TAPIOCA PUDDING (v) • 12

Weiser Farms melon, lime leaf coconut pudding, crispy coconut & herbs

BROWN SUGAR ALMOND CAKE (gf) • 12

labne whipped cream & market fruit

DARK CHOCOLATE OLIVE OIL CAKE (v) • 10



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. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Please note a 5% wellness charge on your bill to help cover staff benefits & operational costs. (This is elective.) Thank you for supporting sustainable business practices!

BUBBLES**Weingut Gold 'Pink Gold' 2019**, Swabia (Germany), org + bio • 18

German Pet-Nat of Trollinger. Ultimate thirst quencher. Cherry, strawberry, grapefruit & rose notes. Could be mistaken for a pink lemonade. It will turn everything you see gold!

WHITE**Weingut K. Wechsler 'Riesling Trocken' 2020**, Rheinhessen (Germany), bio • 16

Dry Riesling with hints of citrus, white blossoms and honey. Refreshing and deeply flavorful!

Les Vins Pirouettes 'Saveurs De Claude' 2018, Alsace (France), org • 17

Wine collaboration with Binner and Claude's Pinot Auxerrois, Sylvaner. Floral flamboyantly delicious white with some zip zap zup! Fun, interesting and funky.

ORANGE**Nibiru Tradition 'White' NV**, Kamptal (Austria), org + bio • 16

A refreshing collection of delicious grapes including: Grüner Veltliner, Muller Thurgau, Riesling and more... Fun, fragrant, not complicated (in a good way!!) Sippable!

Finca Casa Balaguer 'Salicornio' 2021, Valencia (Spain), org • 18

This 5-day skin contact Malvasia will bring you to the moon with its white flower, citrus and Mediterranean notes. Light yet expressive. Aged 5 months on lees!

PINK**Pielihueso 'Rosado' 2021**, Los Chacayes (Chile), org • 15

South of France-style rose. Petit Verdot, Pinot Noir, Malbec. Easy light, refreshing, filled with berries!

RED**Clos Marfisi 'Patrimonio Mon Amour' 2020**, Corsica (France), org + bio • 17

Breezy island red of your dreams! Delicate fresh red fruits. Fill your cup and sip thinking of the Mediterranean.

Wavy Wines 'Super Californian' 2020, Sonoma (California), org • 18

A groovy, carbonic blend of classic Cali varietals Merlot, Sangiovese, Barbera, Freisa, Mourvèdre. Buoyant, fresh, and sure to please!

COCKTAILS

HOUSE TEPACHE * Weiser Farms melon (low ABV) • 6

BOTANICA SPRITZ * Aperol, Lillet Blanc, grapefruit, seltzer • 15

MELON * Mulholland vodka, cocchi rosa, 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

MEZCAL WHITE NEGRONI * Madre mezcal, Mondino Aperitivo, Cocchi Americano • 18

NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 3

CUCUMBER LEMON GINGER SPRITZER • 8

STRAWBERRY HIBISCUS SPRITZER * market strawberries, hibiscus, rose hip, agave, lemon, seltzer • 6.5

FERMENSCH KOMBUCHA • 6

*choice of Bloom (blueberry, lavender, chamomile) or Dry-Hopped Pear

GHIA SPRITZER * grapefruit, tonic • 15

AMASS RIVERINE & TONIC * flower waters, rosemary, cucumber • 15

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