

SNACKS

DEVILED EGG • 3 each

green garlic chive mayonnaise, celery vinegar, house dukkah

CASTELVETRANO OLIVES • 8

olive oil, coriander, citrus, rose

SMOKY EGGPLANT DIP • 16

seared eggplant, pickled red onion, mint

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

HEIRLOOM BEAN HUMMUS • 16

pickled beans, crispy sunchoke, pimenton oil

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

SALADS

BUTTER LETTUCE • 16

French butter lettuce, tarragon vinaigrette, pistachios, parmigiano-reggiano

CHICORY & PERSIMMON • 17

tonnato, sourdough breadcrumbs, fried capers, goat gouda

CELERY ROOT • 16

shaved celery root, hazelnuts, pomegranate, mint, pomegranate molasses

SIDES

CRUDITÉS • 6.5

CARAWAY-NIGELLA CRACKERS • 5

FRESH LAFFA BREAD • 5.5

GARLICKY TOAST • 5



SMALLER PLATES

CURED CALIFORNIA TROUT • 18

caraway, roasted turnips with brown butter, balsamic & chives

SPICED SQUASH • 16

roasted & raw butternut squash, honeyed walnut relish, shallot, mustard seed

JAPANESE SWEET POTATOES & SALSA VERDE • 17

cilantro, parsley, preserved lemon

SEARED RAPINI • 16

calabrian chile harissa, pickled shallots, toasted breadcrumbs

MUSHROOMS & FARRO • 18

seared maitakes & criminis, sumac, green tahini

BIGGER PLATES

BAJA STRIPED BASS • 34

roasted poblano lobster broth, collard greens, mushrooms, mayocoba beans, fennel, spring onions & herbs

ROAST CHICKEN & ROMESCO • 32

fermented honey-brushed half chicken, jimmy nardello romesco

CORIANDER-CRUSTED LAMB RIBS • 34

braised dandelion greens, cucumber yogurt, hoja santa oil

Our farmers & purveyors: Munak Farms, John Givens Farm, Weiser Family Farms, Milliken Family Farms, Schaner Farms, Coleman Family Farms, Tamai Farm, Finley Farms, Rick's Produce, Shear Rock Farms, Pacifico Aquaculture, Villa Jerada, Mt. Lassen Trout Farm, Superior Farms, Smallhold Mushrooms, Primary Beans, Gjusta bread

Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please note: an elective 5% wellness charge on your bill to help cover staff benefits & operational costs. We thank you for supporting sustainable, small business practices!

BY THE GLASS

BUBBLES

Rimarts 'Brut Reserva 18' 2019, Catalonia (Spain), org • 18
Méthode traditionnelle Cava of Macabeo, Parellada, Xarello. Little bit of dosage.
Bright lemons, vibrant, persistent bubbles, powerful aroma and herbaceous finish.

WHITE

Ott 'Am Berg' 2021, Wagram (Austria), org • 15
Light in texture very fresh Grüner Veltliner. Organically farmed on a beautiful Austrian hillside. Floral and fruits.

Cume Do Avia 'Colleita 8' 2020, Galicia (Spain), org + bio • 19
Lovely, bright, crisp, high acidity Spanish white of Treixadura, Albariño, Loureira, Lado, Caiño Blanc. Nice lemons, lovely salinity and seaside herbaceousness. Will wake you up!

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.

Pheasant's Tears 'Mtsvane Tibaani' 2020, Kakheti (Georgia), org • 16
Mtsvane spends 3 weeks on the skins in qvevri for this classic-drinking wine from Santa Fe native John Wurdeman & Gela Patalishvili. Notes of black tea, dried apricot & dried thyme.

PINK

Domaine de Sulauze 'Pomponette' 2021, Provence (France), org • 16
Lovely, crisp and full of character, with almost salty minerality. Blood orange, some herbs of Provence and rosehips. Just what you want!

RED

Cume Do Avia 'Arraiano' 2020, Galicia (Spain), org + bio • 15
Soft fruit bomb of Brancellao, Caiño Longo, Carabuñeira, Garnacha. Fresh cherry, raspberry, pomegranate with a touch of tannin grip & a mineral finish.

Vin De California 'Galaxy' 2021, Pasadena (California), org • 16
Are you ready for this Jolly Rancher extravaganza? This is a FRUITY barbera with acidic Sour Patch candy to the roof. FUNNN!

Fernweh 'Umweg' 2021, Santa Barbara (California), org • 18
Delicious Syrah from our friend Sebastian. Juicy, savory and spicy, with a seductive nose, large body and fruity finish. Drinks light but has texture.

COCKTAILS

BOTANICA SPRITZ * Aperol, lillet blanc, grapefruit, soda • 16

YUZU * Old Overholt Rye, Luxardo, local yuzu • 18

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

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

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

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

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

NON-ALCOHOLIC

HOUSE FILTERED SPARKLING WATER • 3

CUCUMBER LEMON GINGER SPRITZER • 8

YUZU SPRITZER * grapefruit, yuzu, agave • 7

GHIA SPRITZER * grapefruit, tonic • 15

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

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