

THE BISTRO

Raw Bar



SEASONAL OYSTERS 19   
1/2 Dozen Oysters, Cocktail Gel, Mignonette Foam, Cucumber

BAJA SHRIMP COCKTAIL 21   
Avocado, Cucumber, Crushed Tomato, Lime, Cilantro, Fresno Chili

LOCAL FISH CEVICHE 23 
Avocado, Roasted Corn, Tortilla Chips

SALMON CRUDO 21  
Avocado Mash, Thai Chili, Cilantro, Soy Marinade

For The Table




SMOKED CORN 9  
Chili, Lime, Cotija Cheese, Chile Verde Crema

BRUSSEL SPROUTS 15   
Pumpkin Purée, Butifarra Chorizo, Maple Glaze

CRISPY CAULIFLOWER 11    
Parsley, Caper Sauce, Herb Aioli

ROASTED TOMATO HUMMUS 11  
Seasonal Crudité, Grilled Pita

SPICY TUNA CRISP 15  
Crispy Rice, Cilantro, Spicy Avocado, Ponzu Sauce

BLISTERED SHISHITO 14   
Lime, Crunchy Quinoa, Toasted Bonito Flakes, Miso Sauce

GUACAMOLE 18   
House-Made Tortilla Chips & Salsa

RICOTTA ALBONDIGAS 16
Fennel Tomato Sofrito, Braised Rainbow Chard, Preserved Lemon Sauce

PAPAS BRAVAS 13    
Twice Cooked Potatoes, Brava's Sauce, Eggplant Aioli

CRISPY CALAMARI 21  
Asparagus, Lemon Aioli

JAMÓN IBÉRICO 23 
Manchego Cheese, Crispy Garlic Toast, Crushed Tomato

PEPPERONI FLATBREAD 23 
Buffalo Mozzarella, Spanish Chorizo

FONTINA FLATBREAD 24
White Sauce, Speck, Arugula, Pine Nuts

SPICY PEPPER FLATBREAD 24
Tomato Sauce, Pepperoni, Mozzarella, Pickled Cherry Peppers, House-Made Sausage

MARGHERITA FLATBREAD 23 
Marinara, Farmers Tomatoes, Mozzarella, Basil

Soup and Salads

TOMATO BISQUE 15 
Mozzarella, Garlic Bread, Basil

CAESAR SALAD 18 
Baby Gem Lettuce, Parmesan, Garlic Croûtons

CALIFORNIA CHOPPED SALAD 19 
Organic Kale, Grapes, Green Apple, Marcona Almonds, Point Reyes Blue Cheese, Medjool Dates, Orange Segments, Citrus Dressing

MARKET GREENS SALAD 19 
Mixed Lettuce, Ninja Radish, Heirloom Cherry Tomatoes, Herbed Croûtons, House-Made Banyuls Vinaigrette

VINE-RIPENED TOMATO SALAD 20
Campari Tomatoes, Pesto, Charred Onion Vinaigrette, Burrata, Basil, Toasted Sourdough

Entrées

SCALLOPS 26  
Pan-Seared Diver Scallops, Cauliflower Textures, Fennel Salad, Crispy Chorizo, Lemon Vinaigrette

OCTOPUS 26  
Citrus Tomato Jam, Toasted Rye Chips, Chili Oil, White Bean Hummus, Kalamata Olives

GNOCCHI 28
Pesto Sauce, Candied Tomato, Burrata Cheese
GRILLED CAULIFLOWER 28    
Shimeji Mushrooms, Chipotle Almond Purée, Onion Jam, Mushroom Glaze

CIOPPINO 35   
Alaskan King Crab, White Sea Bass, Shrimp, Clams

ORGANIC HALF-CHICKEN 36  
Seasonal Vegetables, Roasted Potatoes, Chicken Jus

SALMON FETTUCCINI 38 
Tomato, Garlic, Fine Herbs, Pecorino Cheese

Please allow 35-40 minutes



VEGETABLE PAELLA 33


Spanish Bomba Rice, Roasted Market Vegetables, Sofrito, Smoked Paprika, Mojo Verde



SEAFOOD PAELLA 39

Spanish Bomba Rice, Sofrito, Chorizo, Organic Chicken, Saffron, Shrimp, Clams, Mussels, White Fish



TENDERLOIN STEAK 44  
Creamy Potatoes, Blistered Jumbo Asparagus, Sautéed Spinach, Red Wine Jus

BRAISED SHORT RIBS 42  
Anson Mill Polenta, Spring Onions, Grilled Broccolini, Crispy shallots

MEDITERRANEAN BRANZINO 39  
Whole Grilled Branzino, Yuzu Infused Crushed Tomato, Mache Greens

TRI TIP CHIVITO SANDWICH 28
Thinly Sliced Tri Tip, Sautéed Onions, Roasted Red Bell Pepper, Smoked Bacon, Over Easy Egg, Roasted Ham, Munster Cheese, Bib Lettuce



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.

**For parties of 8 guests or more, a service charge of 25% will be added automatically to your check.