



# THE BISTRO

## Raw Bar

**SEASONAL OYSTER 19**     
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 24**    
Avocado Mash, Thai Chili, Cilantro, Soy Marinade

## 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**   
Baby Greens, Heirloom Cherry Tomatoes, Cucumber, Feta Cheese, Crispy Tortilla, Chipotle Vinaigrette

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

## For The Table

**CRISPY CAULIFLOWER 9**      
Parsley, Caper Sauce, Herb Aioli

**ROASTED TOMATO HUMMUS 11**      
Seasonal Crudité, Grilled Pita

**SPICY TUNA CRISP 12**    
Crispy Rice, Cilantro, Spicy Avocado, Ponzu Sauce

**BLISTERED SHISHITO 15**     
Lime, Crunchy Quinoa, Toasted Bonito Flakes, Miso Sauce

**CHIPS, SALSA AND GUACAMOLE 18**      
House-Made Tortilla Chips

**PORK BELLY BITES 18**     
Apple Cider Gastrique, Jalapeño

**PAPAS BRAVAS 19**      
Tomato Purée, Smoked 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

## Entrées

**SCALLOPS 22**    
Pan-Seared Diver Scallops, Cauliflower Textures, Fennel Salad, Crispy Chorizo, Lemon Vinaigrette

**OCTOPUS 23**    
Citrus Tomato Jam, Toasted Rye Chips, Chili Oil, White Bean Hummus, Kalamata Olives

**GNOCCHI 28**  
Pesto Sauce, Candied Tomato, Burrata Cheese

**GRILLED CAULIFLOWER 33**     
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



**TENDERLOIN STEAK 38**

**NEW YORK STEAK 45**

**RIB EYE STEAK 52**

**Your Choice of Side:**

Market Greens Salad or Fries

**Your Choice of Sauce:**

Peppercorn/B.L.T./Chimichurri

## Sides

**HOUSE FRIES 7**    

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

**MASHED POTATOES 9**    
Horseradish, Chives

**MAC & CHEESE 13**   
Roasted Tomato, Toasted Bread Crumbs

**BRUSSEL SPROUTS 15**     
Pumpkin Purée, Butifarra Chorizo, Maple Glaze



\*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.