

SNACKS

Citrus Marinated Olives (V/GF)	6
Mixed Nuts with Smoked Paprika (VEG/GF)	5
Shishito Peppers (V/GF**)	8
Crispy Brussels Sprouts (VEG, GF**)	9
Edamame with Chimichurri (V)	6
Deviled Eggs, Chef's Choice - 3 pieces (VEG, GF)	6

SMALL PLATES

SOUP (VEG) ROTATING	8
SEASONAL MIXED GREEN SALAD (V/GF) organic greens, fennel, grapefruit, coriander-lime pepitas, lemon vinaigrette add goat cheese \$3	9
CAESAR SALAD little gem lettuces, anchovy dressing, parmesan, crouton add chicken \$6, add shrimp \$8	11
LA LA'S GRILLED CHEESE (VEG) roasted garlic puree, swiss and cheddar cheese, local sourdough, tomato jam add porkbelly \$4, add avocado \$2	12
GRILLED FLATBREAD (VEG) shiitake candy, caramelized onion, goat cheese, arugula	14
GARLIC SHRIMP chili oil, grilled baguette, chives	14
AHI CRUDO sushi grade tuna, avocado mousse, sambal and yuzu vin, tobiko, taro chips	16
GRILLED RIBLETS BBQ dry rub spice, mojo-scallion jus	12
THREE CHEESE BOARD (VEG) local and imported cheeses, toasted bread, quince membrillo, nuts, olives, tapenade	15

LARGE PLATES

FRIED MARY'S CHICKEN boneless 1/2 chicken, napa cabbage slaw, green onion cheddar biscuit, chili honey glaze	26
BAJA FISH TACOS (GF) corn tortillas, fermented beer batter, local cod, crema, cabbage, pico, side of black bean salsa and chips	17
SALMON pesto and puffed quinoa, organic black lentil ragout, celery root puree	26
STEAK FRITES (GF**) 10oz prime new york steak, bone marrow butter, truffle house-made fries, arugula	31
BURGER aged white cheddar, pickled onion, tomato, gem lettuce, shang sauce, local bun, hand cut fries add \$2 each: mushroom, tomato, bacon, avocado	17

GF: GLUTEN FREE VEG: VEGETARIAN V: VEGAN

Parties of 6 or more are subject to a 20% service charge

We cannot split checks

*** Fryer is used for items that may contain gluten **



HOUSE COCKTAILS

WINTER REFLECTIONS El Tesoro blanco, mezcal, cappelletti, corazón syrup, lime <i>fruity, savory, complex</i>	12
VELVET REMIX Balcones rye whiskey, Dolin dry vermouth, LO-FI amaro, orange bitters <i>bitter, strong, dynamic</i>	12
CITY OF BEEZ Darjeeling gin, Dolin blanc vermouth, Bee Box honey, meyer lemon, bee pollen <i>refreshing, herbal, bright</i>	11
BLOSSOMS N' BUBBLES Italicus bergamot liquor, LO-FI sweet vermouth, prosecco, rose water <i>fresh, botanical, elegant</i>	13
SPRING, BREAK! Rum 3 ways, navy strength gin, lemon sherbert, lime, aromatic bitters, tonic <i>tropical, boozy, lascivious</i>	14

CLASSIC COCKTAILS

SOUTHSIDE vodka, mojito tea syrup, aromatic bitters, lime <i>minty, tart, clean</i>	10
AVIATION gin, maraschino liquor, creme de violette, lemon <i>floral, crisp, adventuresome</i>	11
PALOMA blanco tequila, grapefruit, lime, sugarcane Squirt <i>citrusy, sparkling, fun</i>	11
SIDECAR apricot brandy, orange liquor, lemon, sugar <i>sweet, mouthwatering, exciting</i>	12
SCOFFLAW rye whiskey, sweet and dry vermouths, lemon, and house grenadine <i>succulent, layered, rebellious</i>	11

DESSERTS

CREAMSICLE vanilla panna cotta, tangerine gel, lavender shortbread	9
THE CANDYBAR brownie, peanut butter mousse, candied nuts, caramel, peanut powder	11
DOUGHNUTS rolled in sugar, vanilla bourbon toffee sauce	9
SCOOP ice cream or sorbet, shortbread	4