

STARTERS

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| <b>WILD MUSHROOMS</b> <sup>VG</sup>                                                     | 18 |
| Gumbo z'herbes, autumn greens, puffed rice 'krispies'                                   |    |
| <b>LITTLE GEM SALAD</b> <sup>V   GF</sup>                                               | 14 |
| Avocado green goddess, satsumas, fresh hearts of palm radishes                          |    |
| <b>TEMPURA FRIED SQUASH</b> <sup>V</sup>                                                | 14 |
| Sunchokes, hazelnuts, sesame seeds, meyer lemon aioli                                   |    |
| <b>FRIED BRUSSELS SPROUT SALAD</b> <sup>V</sup>                                         | 15 |
| Lima beans, golden raisins, sourdough croutons cardamom yogurt, apple cider vinaigrette |    |
| <b>SPAGHETTI &amp; MEATBALLS</b>                                                        | 17 |
| Lamb meatballs, red gravy, pecorino                                                     |    |
| <b>DUCK CONFIT HASH</b> <sup>GF</sup>                                                   | 21 |
| Celery root, mushroom ragu, farm egg, salsa verde                                       |    |
| <b>BBQ SHRIMP</b>                                                                       | 19 |
| Brown butter, fermented garlic, espelette, lemon, bottarga breadcrumbs                  |    |
| <b>SCALLOP CRUDO</b> <sup>GF</sup>                                                      | 20 |
| Apples, tokyo turnips, cucumbers, dill, almond aillade creme fraiche                    |    |
| <b>PANEED VEAL</b>                                                                      | 19 |
| Roasted broccoli, parsley, capers, white anchovy, grana                                 |    |



MAINS

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>SWORDFISH</b> <sup>GF</sup>                                                                           | 33 |
| Grilled cabbage slaw, celery root, field peas, pistachio, calabrian chile vinaigrette                    |    |
| <b>BRAISED SHORT RIB</b> <sup>GF</sup>                                                                   | 36 |
| Herbed farrotto, red onion, chicory, gorgonzola cream, tomato demiglace                                  |    |
| <b>LA WAGYU SMASH BURGER</b>                                                                             | 25 |
| Cave aged cheddar, horseradish & beer mustard caramelized onions, pickled zucchini, arugula french fries |    |
| <b>ROASTED HALF CHICKEN</b> <sup>GF</sup>                                                                | 32 |
| Sweet potato, broccoli, apple, pecan, Benton's bacon                                                     |    |
| <b>IBERICO PORK FLANK</b> <sup>VG</sup>                                                                  | 39 |
| Louisiana crab dirty rice, chard, sherry jus, salsa verde                                                |    |
| <b>STUFFED SQUASH</b>                                                                                    | 28 |
| Sunflower tahini, baby carrots, hearts of palm, quinoa, kale, brassica                                   |    |

20% gratuity will be automatically applied for parties of six or more.  
No split checks; we kindly accept up to four separate payments.

This is a cash-free restaurant. Card and Room Charge payment only.

You are most welcome to bring a special selection not currently featured in our cellar, our corkage policy is \$35 per 750ml bottle. Thank you for observing our three bottle limit.

FALL 2023 | EXECUTIVE CHEF CHRIS BORGES

SIDES

|                                             |   |
|---------------------------------------------|---|
| <b>SHOESTRING FRIES</b>                     | 7 |
| Garlic aioli                                |   |
| <b>MARINATED CABBAGE SLAW</b>               | 7 |
| Marinated carrots                           |   |
| <b>LA CRAB DIRTY RICE</b>                   | 9 |
| Peppers, eggplant, corn                     |   |
| <b>STEVE'S FARM FIELD PEAS</b>              | 8 |
| Celery root, salsa verde                    |   |
| <b>ROASTED HEARTS OF PALM &amp; CARROTS</b> | 9 |
| Sunflower tahini                            |   |

DESSERTS

|                                     |    |
|-------------------------------------|----|
| <b>OLIVE OIL CAKE</b>               | 12 |
| Seasonal, lemon curd, Chantilly     |    |
| <b>DARK CHOCOLATE CREMEUX</b>       | 12 |
| Candied pecans, dulce de leche      |    |
| <b>ABITA ROOT BEER FLOAT</b>        | 11 |
| Buttermilk ice cream, pecan sandy   |    |
| <b>DAILY SELECTION OF ICE CREAM</b> | 8  |
| <b>DAILY SELECTION OF SORBET</b>    | 8  |

<sup>GF</sup> | Gluten Free <sup>V</sup> | Vegetarian <sup>VG</sup> | Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

CRAFT COCKTAILS

|                                                                                                 |           |
|-------------------------------------------------------------------------------------------------|-----------|
| <b>POP SHOP</b>                                                                                 | <b>14</b> |
| Aviation Gin, Meyer lemon aperitif, saffron, rosemary, orange bitters, tonic                    |           |
| <b>ONE IF BY LAND</b>                                                                           | <b>15</b> |
| Stoli Vodka, St. George Spiced Pear, lemon, demerara, meringue, hoilday pie bitters             |           |
| <b>HOTMAIL</b>                                                                                  | <b>14</b> |
| Don Q Cristal, Chinola Passionfruit, All Spice Dram lime, meringue powder, cinnamon             |           |
| <b>SWEET LADY OF WAIIAHOLE</b>                                                                  | <b>16</b> |
| Empress Elderflower Rosé Gin, Chareau Aloe, Cointreau cranberry hibiscus tea                    |           |
| <b>BANANA BREAD OLD FASHIONED</b>                                                               | <b>18</b> |
| High West Bourbon, Tempus Fugit Banana Averna Amaro, Nocello, orange bitters<br>*contains nuts  |           |
| <b>CROSS FIRE</b>                                                                               | <b>15</b> |
| Ghost Tequila, Union Mezcal, Cassis Noir lime, orange, blackberry                               |           |
| <b>MR. ESPRESSO</b>                                                                             | <b>16</b> |
| Ketel One Vodka, Evangeline's Praline & Pecan liqueur cold brew, Averna Amaro<br>*contains nuts |           |

ZERO PROOF COCKTAILS

|                                                          |           |
|----------------------------------------------------------|-----------|
| <b>THE BUTTERFLY EFFECT</b>                              | <b>12</b> |
| Seedlip Garden 108, lavender peaflower tea lychee, lemon |           |
| <b>ORANGE MULE</b>                                       | <b>12</b> |
| Seedlip Grove 42, orange, brown sugar, ginger beer       |           |
| <b>HIBISCUS GINGER TEA</b>                               | <b>12</b> |
| ginger ale, lemon                                        |           |

CADILLACS & CLASSICS

|                                                                          |           |
|--------------------------------------------------------------------------|-----------|
| <b>CADILLAC MARGARITA</b>                                                | <b>22</b> |
| Avion Tequila Reposado, Cointreau, lime Grand Marnier floated            |           |
| <b>REMY 75</b>                                                           | <b>22</b> |
| Remy 1738 Cognac, Cointreau, lemon, sparkling wine                       |           |
| <b>VESPER MARTINI</b>                                                    | <b>20</b> |
| Hendricks Gin, Chopin Vodka, Lillet Blanc pearl onion                    |           |
| <b>CLASSIC OLD FASHIONED</b>                                             | <b>22</b> |
| Weller Select Bourbon, demerara Regans' Orange Bitters                   |           |
| <b>NOLA SAZERAC</b>                                                      | <b>25</b> |
| Woodford Rye, demerara, Peychaud's Bitters, Herbsaint                    |           |
| <b>JAPANESE MANHATTAN</b>                                                | <b>25</b> |
| Toki Suntory, Carpano Antica, Bitter Truth Drops & Dashes Wood           |           |
| <b>VIEUX CARRE</b>                                                       | <b>25</b> |
| High West Rendezvous Rye, Remy 1738 Cognac Punt E Mes, D.O.M Benedictine |           |
| <b>BOULEVARDIER</b>                                                      | <b>21</b> |
| Monkey Shoulder, Carpano Antica, Campari                                 |           |

SPARKLING *by the glass | bottle*

|                                            |                 |
|--------------------------------------------|-----------------|
| NV, Cavicchioli Prosecco                   | <b>11   55</b>  |
| NV, Poggio Costa, Prosecco Rose Brut       | <b>12   60</b>  |
| 2017, Gramona 'La Cuvee,' Spain, Corpinnat | <b>16   80</b>  |
| 2017, Argyle, Willamette Valley, Brut      | <b>22   110</b> |
| Veuve Clicquot, Champagne, NV              | <b>150</b>      |



ROSÉ *by the glass | bottle*

|                                                                 |                |
|-----------------------------------------------------------------|----------------|
| 2021, OZV, Rosé of Primitivo, CA                                | <b>11   55</b> |
| 2022, Chateau de Corcelles, Rosé d'une Nuit Beaujolais Rosé, FR | <b>13   65</b> |

WHITE *by the glass | bottle*

|                                                                                  |                 |
|----------------------------------------------------------------------------------|-----------------|
| 2021, Cantina di Casteggio, Pinot Grigio                                         | <b>12   60</b>  |
| 2021, Au Bon Climat, Chardonnay                                                  | <b>18   90</b>  |
| 2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco                                     | <b>12   60</b>  |
| 2021, J.-Francois Merieau, 'L'arpent des Vaudons' Touraine, FR, Sauvignon Blanc, | <b>14   70</b>  |
| 2021, August Kessler, 'R,' Germany Riesling                                      | <b>13   65</b>  |
| 2021, My Favorite Neighbor San Luis Obispo, CA, Chardonnay                       | <b>20   100</b> |

RED *by the glass | bottle*

|                                                                |                 |
|----------------------------------------------------------------|-----------------|
| 2019, Substance, Oregon, Pinot Noir                            | <b>14   70</b>  |
| 2021, Quest, Paso Robles, California Red Blend                 | <b>14   70</b>  |
| 2020, Torre Zambra, Montepulciano d'Abruzzo                    | <b>15   75</b>  |
| 2020, Bastioni die Collazzi,Chianti Classico                   | <b>14   70</b>  |
| 2021, Architect, Sonoma, Cabernet Sauvignon                    | <b>16   80</b>  |
| 2021, My Favorite Neighbor Paso Robles, CA, Cabernet Sauvignon | <b>25   125</b> |

BEER

|                                      |          |
|--------------------------------------|----------|
| Urban South, Paradise Park           | <b>6</b> |
| NOLA Brewing Company, Blonde Ale     | <b>6</b> |
| Kona Brewing Co. Big Wave Golden Ale | <b>7</b> |
| Golden Road, Mango Cart              | <b>7</b> |
| Draught IPA, Lagunitas, Draft        | <b>7</b> |
| Dos Equis, Draft                     | <b>6</b> |
| Abita Amber, Draft                   | <b>6</b> |
| Gnarly Barley Jucifer IPA, Draft     | <b>7</b> |
| Voodoo Ranger IPA, Draft             | <b>7</b> |
| Bud Light, Draft                     | <b>7</b> |
| Miller Lite, Draft                   | <b>6</b> |
| Zony Mash, Seasonal, Draft           | <b>8</b> |