



Starters

- CORN PANNA COTTA** ^{V,GF} 18
Roasted 'elote' corn, avocado, radish
pepita dukkah, little gem
- SUMMER TOMATO SALAD** ^{V,GF} 17
Cucumber, summer squash, green chickpea puree
black garlic vinaigrette, sumac shallots, pistachios
- LOCAL BLUE CRAB SALAD** 22
Melon consommé, toybox tomatoes, pine nuts
fines herbes
- GRILLED PEACHES** 18
Duck rilette, focaccia, chervil, truffle balsamic
- IBERICO PORK** 21
Figs, shiitake mushroom, sesame, watercress
- BBQ SHRIMP** ^{GF} 20
Brown butter, fermented garlic, boiled peanuts, lemon
bottarga crumble
- TEMPURA ROMANO BEANS** ^V 16
Hazelnut romesco, urfa hot honey, pickled peppers
- SPAGHETTI & MEATBALLS** 18
Chicken meatballs, basil, artichoke, zucchini
sunflower tahini, panna grata
- WAGYU BEEF CARPACCIO** ^{GF} 21
Fried Little Moon oysters, green beans
olives, piquillos, fingerlings, cucumber
herb buttermilk dressing

Mains

- STRIPED BASS** ^{GF} 34
Peperonata, eggplant, fennel, artichoke, gordal olives
saffron
- GRILLED HANGER STEAK** ^{GF} 36
Caramelized okra, corn, wild mushroom
tomato mousseline, salsa verde, tempura green beans
- ROASTED HALF CHICKEN** ^{GF} 32
Sherry glaze, potato salad anchoiade, capers, vignole
- PORK PORTERHOUSE** ^{GF} 31
Stewed okra, hominy, tasso ham
cherry pepper ragout
- BRAISED LAMB SHANK 'GRILLADES'** 32
Rice grits, peas, watercress, zucchini masala
cilantro yogurt
- LA WAGYU BURGER** 25
Two patties served with cave aged cheddar
horseradish beer mustard, tomato aioli
caramelized onions, pickled zucchini, arugula

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.

SUMMER 2024 | EXECUTIVE CHEF CHRIS BORGES

Sides

- SHOESTRING FRIES** 7
Garlic aioli
- ZUCCHINI & PEA MASALA** 9
Cilantro yogurt
- STEWED OKRA** 8
Tasso, local corn
- POTATO SALAD ANCHOIADE** 8
Capers, salsa verde
- SUMMER VIGNOLE** 9

Desserts

- PAVLOVA** 11
Summer berries, yogurt cream, lavender
caramelized honey
- VALRHONA CHOCOLATE TART** 12
Cherries, herbsaint, cinnamon, chantilly
- CHEESECAKE MOUSSE** 12
Peaches, blackberry curd, lace cookie
- APRICOT BREAD PUDDING** 12
Hibiscus syrup, saffron, ginger
cardamom cream cheese
- DAILY SELECTION OF ICE CREAM** 8
- DAILY SELECTION OF SORBET** 8

Commons Club

Craft Cocktails

NEUTRAL GROUND	15
Hendricks, St Germain, Aperol, lemon	
POLYNESIAN PUSH POP	16
Plantation Pineapple Rum, falernum liqueur, orgeat lime grapefruit, polynesian bitters	
BETTER THAN YOUR EX	16
False River Spiced Rum, lime, star anise infused agave meringue	
PRETTY WOMAN	17
Tanqueray, yuzu, strawberry, coconut milk, lemon orange bitters, clarified	
BANANA BREAD OLD FASHIONED	18
High West Bourbon, Tempus Fugit Banana Averna Amaro, Nocello, orange bitters *contains nuts	
SONG BIRD	15
Seven Tails Brandy, all spice dram, pineapple lime, demerara	
MR. ESPRESSO	16
Ketel One or Don Julio Borghetti espresso liqueur, Averna Amaro, praline and pecan liqueur, La Colombe Cold Brew, vanilla *contains nuts	

Zero Proof Cocktails

THE BUTTERFLY EFFECT	14
Seedlip Garden 108, lavender peaflower tea lychee, lemon	
ORANGE MULE	14
Seedlip Grove 42, orange, brown sugar ginger beer	
HIBISCUS GINGER TEA	14
ginger ale, lemon	

Cadillacs & Classics

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

Sparkling by the glass | bottle

NV, Cavicchioli Prosecco	11 55
NV, Poggio Costa, Prosecco Rose Brut	12 60
2017, Argyle, Willamette Valley, Brut	22 110
Veuve Clicquot, Champagne, NV	150

Rosé by the glass | bottle

2022, Atlantique, Bordeaux Rosé, FR	11 55
2022, Chateau de Corcelles, Rosé d'une Nuit	13 65
Beaujolais Rosé, FR	

White by the glass | bottle

2021, Cantina di Casteggio, Pinot Grigio	12 60
2021, C.V.N.E 'Monopole,' Rioja, Blanco Seco	12 60
2021, Stadt Krems, Kremstal, Austria Grüner Veltliner	13 65
2021, J.-Francois Merieau, 'L'arpent des Vaudons' Touraine, FR, Sauvignon Blanc	14 70
2021, Au Bon Climat, Chardonnay	16 80
2021, My Favorite Neighbor San Luis Obispo, CA, Chardonnay	18 90

Red by the glass | bottle

2021, Cooper Mountain, Willamette Valley, Pinor Noir	15 75
2021, Quest, Paso Robles, California Red Blend	14 70
2022, Aguijona de Abeja, Argentina, Malbec	14 70
2021, My Favorite Neighbor Paso Robles, CA, Cabernet Sauvignon	20 100

Beer

Dogfish Head, 60 Minute IPA	8
Urban South, Paradise Park	7
Urban South, Poboy Amber	7
Kona Brewing Co. Big Wave Golden Ale	7
Peroni, Draft	7
Dos Equis, Draft	7
Abita Amber, Draft	7
Paradise Park Lo-Cal IPA, Draft	7
Voodoo Ranger IPA, Draft	7
Bud Light, Draft	7