

Dinner

5PM-9PM

Antipasto

Olives

za'atar & herb lavash
14

Charcuterie

whole grain mustard, Mama Lil's peppers,
za'atar & herb lavash
18

Cheeses

date jam, pickled red onions, candied pepitas,
za'atar & herb lavash
20

Tinned Smoked Oysters in Olive Oil

pickled red onions, harissa, za'atar & herb lavash
14

Small Plates

Clams

white wine, butter, chorizo, grape tomato,
cilantro, grilled baguette
28

Oysters *

champagne mignonette or cocktail sauce and
horseradish
3 each / 34 dozen

Calamari

panko dredge, miso aioli, nuoc cham,
shishito peppers, furikake
18

Classic Crab & Artichoke Dip

toasted baguette, smoked paprika
16

Burrata

peach vinaigrette, torn basil, compressed apple, toasted
pistachio, grilled baguette
16

Peel & Eat Shrimp

18 half pound / 28 full pound

Golden Beet Salad

mixed greens, roasted golden beets, grapes, candied
walnuts, goat cheese, honey vinaigrette
13

French Onion Soup

9

Mixed Green Salad or Caesar Salad

9

add grilled chicken + 8 add pan seared salmon + 15
add grilled steak + 15

Creamy Parsnip Soup

tarragon oil, candied pepitas, chive
9

Buffalo Wings

medium or hot, celery, blue cheese
14

Pizzas

Classic Pepperoni

pepperoni, mozzarella, marinara
18

Supreme

sausage, pepperoni, peppers,
onion, mushrooms,
black olives, marinara
19

Margherita

fresh mozzarella, tomato,
basil, olive oil
18

Wild Mushroom

fresh mozzarella, garlic, truffle oil
22

Cheese

mozzarella, marinara
16

Caramelized Onion and Goat Cheese

mozzarella, arugula, and honey
balsamic reduction
19

add sausage to any pizza +2

parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

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Entrees

Grilled Ribeye *

USDA prime, roasted head of garlic, blistered grape tomatoes, red onion, grilled oyster mushroom, basil, saba
52

Grilled Filet *

mashed potato, roasted broccolini, guajillo demiglace, micro greens
48

Flank Steak Frites *

house made Worcestershire, fries
22

Local KOP Ranch Beef Burger *

duxelles, horseradish aioli, arugula, swiss, pickled onion, fries
20

Grilled Bone In Pork Chop *

achiote marinade, roasted cauliflower, Castelvetrano olive, mojo, tostone
32

Seared Salmon *

chorizo, cannellini beans, purple cabbage, avocado salsa verde, achiote vinaigrette
34

Halibut

lemongrass coconut broth, soy, bacon lardons, black kale, pickled ginger, delicata squash, miso glaze, basil oil
38

Linguica Spaghetti

linguica sausage, blistered grape tomato, garlic, white wine, pecorino, bread crumbs
22

Vegan Tostada

oyster mushrooms, cannellini beans, purple cabbage, avocado salsa verde,
achiote vinaigrette, pickled fresnos, corn tortilla
26

Sides

broccolini

6

roasted cauliflower

8

blistered shishito peppers, miso aioli

9

mashed potatoes

5

french fries

5

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