

[CRAFT/ **CODE**]

kitchen & cocktails

DINNER MENU

Hummus, Grilled Pita & Marinated Olives	10
Falafel, Mint Yogurt & Harissa Dips	10
Swiss Onion Soup Gratinée	10
Tuna Tartare coconut milk, lime zest, jerk honey, taro chips	18
House-Roasted Turkey BLTA Club on Sourdough	18
Grilled Chicken Caesar Salad shaved parmesan, herbed focaccia crouton	20
Seared Tuna Salad sesame vinaigrette	22
Locally Sourced Grass-Fed Beef Burger additional toppings \$1.00 each	20
Cauliflower Steak quinoa & lentil pilaf, coconut curry sauce	22
Salmon Fillet, Shanghai Bok Choy, Shiitake, Sweet Soy	32
Grilled New York Strip, Smashed Potatoes, Cabernet Demi-Glace	44

Parties of 8 or larger will be subject to 18% service charge.

Warning: Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in food or beverage sold or served here. A brochure with more information on specific exposures is available, please ask for a copy from your server

