



# BREAKFAST

MON-FRI 7-11AM

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## HIGHLIGHTS

### **OATMEAL STEEL CUT OATS**

FRESH BERRIES 9

**AÇAÍ BOWL** AÇAÍ PURÉE, CHOICE OF MILK  
MARKET BERRIES, GRANOLA, AGAVE, CHIA SEEDS 14

### **GRANOLA** HOUSE GRANOLA MIX

GREEK YOGURT, BERRIES, BANANA  
LOCAL HONEY 14

### **AVOCADO TOAST** PUMPERNICKEL

CALIFORNIA AVOCADO, POACHED EGG  
CREAMED LEEKS, RADISH, CHILI FLAKES 16

### **LOX** PUMPERNICKEL, RICOTTA

CRISPY CAPERS 18

## THE EGGS

### **TWO EGGS** ANY STYLE, CHOICE OF

DUROC BACON OR TURKEY SAUSAGE  
TWICE FRIED POTATOES, ARTISANAL TOAST 16

**POWER** HOUSE MADE TURKEY SAUSAGE  
SCRAMBLED EGG WHITES, ROASTED PEPPER

RELISH, GREENS, CHILI SAUCE 18

### **CALIFORNIA TOAD-IN-THE-HOLE**

EGG, GOAT CHEESE, CALABRIAN CHILI  
BAKED AVOCADO, TWICE FRIED POTATOES  
GEM LETTUCE 18

### **BUILD YOUR OWN OMELETE**

CHOICE OF 3 – FRESH TOMATO, SPINACH, AVOCADO  
GOAT CHEESE, CANADIAN BACON, TURKEY SAUSAGE  
GEM LETTUCE WITH BUTTERMILK VINAIGRETTE 19

### **EGGS BENEDICT** POACHED EGG

DUROC CANADIAN BACON, ENGLISH MUFFIN  
HOLLANDAISE, TWICE FRIED POTATOES 21



## CLASSICS

**BREAKFAST BURRITO** ITALIAN SAUSAGE  
SCRAMBLED EGGS, ROASTED SHISHITO, FRENCH FRIES  
AVOCADO, CALIFORNIA PICO, TWICE FRIED POTATOES 17

**PANCAKES** WITH BOURBON BARREL MAPLE SYRUP  
FRESH FRUIT COMPOTE 17

**FRENCH TOAST** BRÛLÉE CRUSTED BRIOCHE PUDDING  
BOURBON MAPLE SYRUP, FRESH FRUIT COMPOTE 17

**THE WAFFLE** FRIED CHICKEN, FRESH FRUIT COMPOTE  
BOURBAN BARREL MAPLE SYRUP & BUTTER 22

**STEAK & EGGS** NY STRIP, TWO EGGS  
SUN DRIED TOMATO BUTTER, TWICE FRIED POTATOES 28

## COFFEE, ESPRESSO & TEA

ESPRESSO 4

INTELLIGENTSIA

AMERICANO 4

COFFEE 5

HARNEY & SONS TEAS 5

CAPPUCCINO 6

ICED COFFEE 5

LATTE 6

## JUICE 5

FRESH SQUEEZE OJ, LEMONADE, GRAPEFRUIT

## SMOOTHIES 12

**AÇAÍ** CHOICE OF MILK, AÇAÍ, BANANA  
MIXED BERRIES, CHIA SEEDS  
+ VEGAN PROTEIN 3

**SUPER GREEN** ALMOND MILK, KALE, SPINACH  
PEANUT BUTTER, COCOA, AGAVE NECTAR

## EXTRAS

ARTISANAL TOAST 4

BUTTER CROISSANT 7

SEASONAL CROISSANT 7

SEASONAL MUFFIN 7

HOUSE MADE TURKEY SAUSAGE 7

TWICE FRIED BREAKFAST POTATOES 7

DUROC BACON 7

MARKET FRUIT 12

MEYER FARM STRIP STEAK 15



# LUNCH

11AM-5PM

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## HIGHLIGHTS

### MINISTRONE CLASSICO

ASSORTED VEGETABLE, LIGHT TOMATO BROTH 10

### HOUSE SALT 'N VINEGAR CHIPS

CARAMELIZED ONION DIP 12

### AÇÁI BOWL

AÇÁI PURÉE, CHOICE OF MILK  
MARKET BERRIES, GRANOLA, AGAVE, CHIA SEEDS 14

### WOOD OVEN CAULIFLOWER

YELLOW CURRY, PICKLED SHALLOT, MINT YOGURT 14

### SWEET POTATO FRIES

CURRY SPICE, CHILI MANGO KETCHUP 14

### MARGHERITA FLATBREAD

TOMATO, BASIL, GARLIC & FRESH MOZZERELLA 15

### AVOCADO TOAST

PUMPERNICKEL, CALIFORNIA AVOCADO  
POACHED EGG, CREAMED LEEKS, RADISH, CHILI FLAKE 16

### ENGLISH PEA HUMMUS

TARO CHIPS, MARKET VEGETABLES 16

### TUNA POKE

AVOCADO, SESAME YUZU VINAIGRETTE 21

### OYSTERS ON THE HALF SHELL

DAILY SELECTION, TRADITIONAL ACCOMPANIMENTS 21

### JUMBO SHRIMP COCKTAIL

POACHED SHRIMP, JALAPEÑO COCKTAIL, CITRUS AIOLI 22

### LOBSTER TOAST

POACHED MAINE LOBSTER  
HEIRLOOM TOMATO, TARRAGON, AVOCADO 23

## SALADS

### ROOFTOP

BEET, ORANGE, ARUGULA, HORSERADISH YOGURT  
CITRUS VINAIGRETTE 18

### BURRATA

GRILLED BABY VEGETABLE, HEIRLOOM TOMATO  
BALSAMIC GLAZE 18

### THAI BBQ CHICKEN CHOP

HEIRLOOM TOMATO, GEM LETTUCE, CUCUMBER, CORN  
THAI BASIL, CILANTRO LIME DRESSING 19

## LARGE PLATES

**FISH TACOS** CORN TORTILLA, CRISPY SNAPPER  
SPICY MAYO, CABBAGE, AVOCADO, SALSA VERDE  
CILANTRO, RADISH, COTIJA 18

**CRISPY CHICKEN SANDWICH** STONE GROUND, MUSTARD  
SLAW, SRIRACHA AIOLI, PICKLES, HERB FRIES 21

**PENNE FILETTO DI POMODORO** FRESH PASTA  
GRILLED MARKET VEGETABLES, TOMATOES  
SHAVED PARMESAN 21

**LOBSTER BLT** WRAP POACHED MAINE LOBSTER  
DUROC BACON, GEM LETTUCE, AVOCADO  
SALT N' VINEGAR CHIPS 24

**THE BURGER** AMERICAN CHEESE, LETTUCE  
ONIONS, PICKLES, SPECIAL SAUCE, HERB FRIES 25

**BRICK OVEN CHICKEN** PICKLED PEPPERS, ROSEMARY  
MARKET VEGETABLES 28

**GRILLED SALMON** FIRE ROASTED CORN, SHISHITO  
HEIRLOOM TOMATO, PICKLED SHALLOT  
GOAT CHEESE, CHIPOTLE HONEY DRESSING 28

**GRILLED BRANZINO** LEMON CAPER VINAIGRETTE  
BABY ARUGULA 30

**MEYER FARM STRIP STEAK** SUNDRIED TOMATO BUTTER  
TARRAGON, HERB FRIES 42

## ADD ONS 10

### HERB FRIES

**GRILLED ASPARAGUS** GREMOLATA

**WOOD OVEN BROCCOLINI**  
GARLIC, SWEET PEPPERS

## SMOOTHIES 12

**AÇAÍ** CHOICE OF MILK, AÇAÍ, BANANA  
MIXED BERRIES, CHIA SEEDS  
+ VEGAN PROTEIN 3

**SUPER GREEN** ALMOND MILK, KALE, SPINACH  
PEANUT BUTTER, COCOA, AGAVE NECTAR

## DESSERTS 12

**OLIVE OIL CAKE** MARKET FRUITS, LEMON CHANTILLY

**MOLTEN CHOCOLATE CAKE**  
VANILLA ICE CREAM, CHERRY SAUCE

**PAVLOVA**  
MARKET FRUITS, DIPLOMAT CREAM



# DINNER

THU, FRI & SAT  
5-10PM

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## HIGHLIGHTS

### MINISTRONE CLASSICO

ASSORTED VEGETABLE, LIGHT TOMATO BROTH 10

### HOUSE SALT 'N VINEGAR CHIPS

CARAMELIZED ONION DIP 12

### SWEET POTATO FRIES

CURRY SPICE, CHILI MANGO KETCHUP 14

### WOOD OVEN CAULIFLOWER YELLOW CURRY

PICKLED SHALLOT, MINT YOGURT 14

### AVOCADO TOAST PUMPERNICKEL

CALIFORNIA AVOCADO

POACHED EGG, CREAMED LEEKS

RADISH, CHILI FLAKE 16

### TUNA POKE AVOCADO AND SESAME

YUZU VINAIGRETTE 21

### OYSTERS ON THE HALF SHELL

DAILY SELECTION, TRADITIONAL ACCOMPANIMENTS 21

### MARGARITA FLATBREAD

TOMATO, BASIL AND GARLIC 21

### JUMBO SHRIMP COCKTAIL POACHED SHRIMP

JALAPEÑO COCKTAIL, CITRUS AIOLI 22

### CHILLED SEAFOOD PLATTER

OYSTERS, SHRIMP COCKTAIL, CRAB LEG

TUNA POKE AND OYSTER ON THE HALF SHELL 85

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## SALADS

### THAI MIXED GREENS

GEM LETTUCE, TOMATO, CUCUMBERS

THAI BASIL, CORN, CILANTRO LIME DRESSING 14

### GRILLED ROMAINE LETTUCE

GRATED PECORINO ROMANO AND CRISPY FARRO

CREAMY LEMON DRESSING 16

### ROOFTOP

BEET, ORANGE, ARUGULA, HORSERADDISH

CITRUS VINAIGRETTE 18

### BURRATA

GRILLED BABY VEGETABLE, HEIRLOOM TOMATO

BALSAMIC GLAZE 18





## LARGE PLATES

**PENNE FILETTO DI POMODORO** FRESH PASTA, GRILLED  
MARKET VEGETABLES, TOMATOES SHAVED PARMESAN 21

**THE BURGER** AMERICAN CHEESE, LETTUCE  
ONIONS PICKLES, SPECIAL SAUCE  
WITH HERB FRIES 25

**BRICK OVEN CHICKEN** PICKLED PEPPERS  
ROSEMARY, MARKET VEGETABLES 28

**GRILLED SALMON** FIRE ROASTED CORN  
SHISHITO, HEIRLOOM TOMATO, PICKLED SHALLOT  
GOAT CHEESE, CHIPOTLE HONEY DRESSING 28

**GRILLED BRANZINO** LEMON CAPER VINAIGRETTE  
BABY ARUGULA 30

**DIVER SCALLOPS** CRISPY CREAMY POLENTA, CHERRY  
TOMATO, CORN AND CRAB LEMON VINAIGRETTE SALAD 36

**MEYER FARM STRIP STEAK**  
SUNDRIED TOMATO BUTTER, TARRAGON  
GEM SALAD 42

**HERB CRUSTED FILET MIGNON**  
POTATO SPRING ROLL, MUSTARD SAUCE 44

## ADD ONS 10

**CRISPY PARMESAN POLENTA**

**ROASTED MUSHROOMS**  
SHALLOT, GARLIC, PARSLEY

**GRILLED ASPARAGUS**  
GREMOLATA

**WOOD OVEN BROCCOLINI**  
GARLIC, SWEET PEPPERS

## DESSERTS 12

**OLIVE OIL CAKE**  
MARKET FRUITS, LEMON CHANTILLY

**MOLTEN CHOCOLATE CAKE**  
VANILLA ICE CREAM, CHERRY SAUCE

**PAVLOVA**  
MARKET FRUITS, DIPLOMAT CREAM



BRUNCH  
SATURDAY & SUNDAY  
8AM-5PM

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## HIGHLIGHTS

### MINISTRONE CLASSICO

ASSORTED VEGETABLE, LIGHT TOMATO BROTH 10

### HOUSE SALT 'N VINEGAR CHIPS

CARAMELIZED ONION DIP 12

### SWEET POTATO FRIES

CURRY SPICE, CHILI MANGO KETCHUP 14

### GRANOLA

HOUSE GRANOLA MIX, GREEK YOGURT  
MARKET BERRIES, BANANA, LOCAL HONEY 14

### AÇAÍ BOWL

AÇAÍ PURÉE, CHOICE OF MILK  
MARKET BERRIES, GRANOLA, AGAVE, CHIA SEEDS 14

### MARGHERITA FLATBREAD

TOMATO, BASIL, GARLIC & FRESH MOZZERELLA 15

### AVOCADO TOAST

PUMPERNICKEL, CALIFORNIA AVOCADO  
POACHED EGG, CREAMED LEEKS, RADISH, CHILI FLAKE 16

### ENGLISH PEA HUMMUS

TARO CHIPS, MARKET VEGETABLES 16

LOX PUMPERNICKEL, RICOTTA, CRISPY CAPERS 18

### OYSTERS ON THE HALF SHELL

DAILY SELECTION, TRADITIONAL ACCOMPANIMENTS 21

JUMBO SHRIMP COCKTAIL POACHED SHRIMP

JALAPEÑO COCKTAIL, CITRUS AIOLI 22

LOBSTER TOAST POACHED MAINE LOBSTER

HEIRLOOM TOMATO, TARRAGON, AVOCADO 23

## SALADS

### CAESAR

KALE, GARLIC CROUTONS, PARMIGIANO CHEESE 17  
+ CHICKEN 5 + SHRIMP 8 + STEAK 15

### BURRATA

GRILLED BABY VEGETABLE, HEIRLOOM TOMATO  
BALSAMIC GLAZE 18

### ROOFTOP

BEET, ORANGE, ARUGULA, HORSERADISH YOGURT  
CITRUS VINIAGRETTE 18



## LARGE PLATES

### FRENCH TOAST

BRÛLÉE CRUSTED BRIOCHE PUDDING  
BOURBON MAPLE SYRUP, FRESH FRUIT COMPOTE 16

### BREAKFAST BURRITO

ITALIAN SAUSAGE  
SCRAMBLED EGGS, ROASTED SHISHITO, FRENCH FRIES  
AVOCADO, CALIFORNIA PICO, TWICE FRIED POTATOES 17

### POWER HOUSE

MADE TURKEY SAUSAGE  
SCRAMBLED EGG WHITES, ROASTED PEPPER RELISH  
GREENS, CHILI SAUCE 18

### BUILD YOUR OWN OMELETE

CHOICE OF 3 – FRESH TOMATO, SPINACH, AVOCADO  
GOAT CHEESE, CANADIAN BACON, TURKEY SAUSAGE  
GEM LETTUCE WITH BUTTERMILK VINAIGRETTE 19

### CRISPY CHICKEN SANDWICH

STONE GROUND  
MUSTARD SLAW, SRIRACHA AIOLI, PICKLES, HERB FRIES 21

### THE WAFFLE

FRIED CHICKEN, FRESH FRUIT COMPOTE  
BOURBAN BARREL MAPLE SYRUP & BUTTER 22

### THE BURGER

AMERICAN CHEESE, LETTUCE  
ONIONS, PICKLES, SPECIAL SAUCE, HERB FRIES 25

### GRILLED SALMON

FIRE ROASTED CORN, SHISHITO  
HEIRLOOM TOMATO, PICKLED SHALLOT  
GOAT CHEESE, CHIPOTLE HONEY DRESSING 28

### STEAK & EGGS

NY STRIP, TWO EGGS, SUN DRIED  
TOMATO BUTTER, TWICE FRIED POTATOES 28

## DESSERTS 12

### OLIVE OIL CAKE

MARKET FRUITS, LEMON CHANTILLY

### MOLTEN CHOCOLATE CAKE

VANILLA ICE CREAM, CHERRY SAUCE

### SUMMER PAVLOVA

MARKET FRUITS, DIPLOMAT CREAM

## SMOOTHIES 12

### AÇAÍ

CHOICE OF MILK, AÇAÍ, BANANA  
MIXED BERRIES, CHIA SEEDS  
+ VEGAN PROTEIN 3

### SUPER GREEN

ALMOND MILK, KALE, SPINACH  
PEANUT BUTTER, COCOA, AGAVE NECTAR



# GOLDEN HOUR

TUE & WED 5-10PM

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## GOLDEN HOUR

### CHILLED HIGHLIGHTS

**TUNA POKE** AVOCADO  
SESAME YUZU VINAIGRETTE 21

**OYSTERS ON THE HALF SHELL**  
DAILY SELECTION, TRADITIONAL ACCOMPANIMENTS 21

**JUMBO SHRIMP COCKTAIL** POACHED SHRIMP  
JALAPEÑO COCKTAIL, CITRUS AIOLI 22

### SALADS

**ROOFTOP** BEET, ORANGE, ARUGULA, HORSERADISH  
YOGURT, CITRUS VINAIGRETTE 18

**BURRATA** GRILLED BABY VEGETABLE  
HEIRLOOM TOMATO, BALSAMIC GLAZE 18

### HIGHLIGHTS

**HERB FRIES** 10

**HOUSE SALT N VINEGAR CHIPS**  
CARAMELIZED ONION DIP 12

**SWEET POTATO FRIES**  
CURRY SPICE, CHILI MANGO KETCHUP 14

**MARGHERITA FLATBREAD**  
TOMATO, BASIL, GARLIC & FRESH MOZZERELLA 15

**AVOCADO TOAST** CALIFORNIA AVOCADO  
POACHED EGG, CREAMED LEEKS  
RADISH, CHILI FLAKE 16

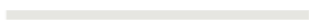
**ENGLISH PEA HUMMUS**  
TARO CHIPS, MARKET VEGETABLES 16

**FISH TACO** CORN TORTILLA, CRISPY SNAPPER  
SPICY MAYO, CABBAGE, AVOCADO, CILANTRO  
RADISH, SALSA VERDE 18

**LOBSTER BLT WRAP** POACHED MAIN LOBSTER  
DUROC BACON, HEIRLOOM TOMATO  
TARRAGON, AVOCADO, SALT N' VINEGAR CHIPS 23

**THE BURGER** AMERICAN CHEESE  
LETTUCE, ONIONS, PICKLES, SPECIAL SAUCE  
HERB FRIES 25

# DRINK MENU





## WINE LIST

### SPARKLING

CHAMPAGNE, TAITTINGER, 'LE FRANCAISE'  
FRANCE, NV . . . . . 23 / 105

CHAMPAGNE, MOËT CHANDON  
'BRUT IMPÉRIAL', FRANCE, NV . . . . . 27 / 135

SPARKLING, CHANDON  
NAPA VALLEY, CALIFORNIA . . . . . 55

ROSÉ SPARKLING, CHANDON  
NAPA VALLEY, CALIFORNIA . . . . . 60

CHAMPAGNE, VEUVE CLICQUOT  
'YELLOW LABEL', FRANCE, NV . . . . . 175 / 1.5L 375

ROSÉ CHAMPAGNE, MOËT CHANDON  
'ICE IMPÉRIAL', FRANCE . . . . . 175

ROSÉ CHAMPAGNE, MOËT CHANDON  
'NECTAR', FRANCE . . . . . 195

CHAMPAGNE, PERRIER-JOUËT  
'BELLE EPOQUE', FRANCE, 2011 . . . . . 375

CHAMPAGNE, DOM PÉRIGNON  
FRANCE, 2009 . . . . . 450

ROSÉ CHAMPAGNE, PERRIER-JOUËT  
'BELLE EPOQUE', FRANCE, 2010 . . . . . 875

CHAMPAGNE, ARMAND DE BRIGNAC  
'ACE OF SPADES', FRANCE, NV . . . . . 900

ROSÉ CHAMPAGNE, DOM PÉRIGNON  
FRANCE, 2005 . . . . . 1200





## WINE LIST

### WHITE

PINOT GRIGIO, MASI, 'MASIANCO' FRIULI, ITALY, 2015 . . . . .	15 / 60
CHARDONNAY, ORIN SWIFT, 'MANNEQUIN' NAPA VALLEY, CALIFORNIA, 2014 . . . . .	18 / 72
SAUVIGNON BLANC, BRANCOTT ESTATE, 'B' MARLBOROUGH, NEW ZEALAND, 2015. . . . .	19 / 76
RIESLING, LONG SHADOWS, 'POET'S LEAP' COLUMBIA VALLEY, WASHINGTON, 2015. . . . .	68
SAUVIGNON BLANC, CAKEBREAD CELLARS NAPA VALLEY, CALIFORNIA, 2016 . . . . .	85

### ROSÉ

GRENACHE, CHATEAU MINUTY, 'ROSE ET OR' CÔTES DE PROVENCE, FRANCE, 2017. . . . .	15 / 60
GRENACHE, HAMPTON WATER, LANGUEDOC-ROUSSILLON, FRANCE, 2017 . . . . .	19 / 76
CABERNET, LOUIS MARTINI, 'CELLAR NO. 254' NAPA VALLEY, CALIFORNIA, 2015 . . . . .	90

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### RED

PINOT NOIR, SMOKE TREE SONOMA COAST, CALIFORNIA, 2016 . . . . .	16 / 60
MALBEC, TERRAZAS, MENDOZA, ARGENTINA, 2016 . . . .	17 / 68
CABERNET, KENWOOD, 'JACK LONDON' SONOMA COUNTY, CALIFORNIA, 2013 . . . . .	19 / 76
SYRAH, L'ECOLE NO.41, 'SEVEN HILLS VINEYARD' WALLA WALLA VALLEY, WASHINGTON, 2011. . . . .	85
CABERNET, NEWTON VINEYARD, 'UNFILTERED' NAPA VALLEY, CALIFORNIA, 2014 . . . . .	100



## SPECIALTY COCKTAILS

### CUCUMBER MINT SPARKLER

CAVA, MINT, COLD PRESSED LIME SOUR  
PRAIRIE ORGANIC CUCUMBER VODKA 18 / 90  
KETEL ONE CUCUMBER & MINT VODKA 21 / 105

### FROZEN RED BULL

COCONUT BERRY  
VOLCÁN BLANCO TEQUILA  
OR HANGAR ONE VODKA 18 / 90

DELEÓN PLATINUM TEQUILA  
OR ABSOLUT ELYX VODKA 21 / 105

### WATERMELON MINT LEMONADE

COLD PRESSED WATERMELON JUICE  
MINT, COLD PRESSED LEMON SOUR  
SMIRNOFF WATERMELON VODKA 18 / 90  
CÎROC WATERMELON VODKA 21 / 105

### THE CLASSIC MARGARITA

COINTREAU, COLD PRESSED LIME SOUR  
JAJA BLANCO TEQUILA 18 / 90  
AVIÓN SILVER TEQUILA 21 / 105

### MOJITO

MINT, COLD PRESSED LIME SOUR  
MOUNT GAY 'ECLIPSE' RUM 18 / 90  
BACARDI SUPERIOR RUM 21 / 105

### CHILI LIME PALOMA

ILEGAL MEZCAL, Q GRAPEFRUIT SODA  
COLD PRESSED LIME SOUR  
MAESTRO DOBEL SILVER TEQUILA 18 / 90  
CASAMIGOS BLANCO TEQUILA 21 / 105

### THE POOLSIDE SANGRIA

ROSE WINE, ST. REMY BRANDY  
ST. GERMAIN, GRAPES 18 / 90

### BUBBLES & BERRIES

TAITTINGER BLF CHAMPAGNE, BELVEDERE  
VODKA, ST. GERMAIN, STRAWBERRIES  
COLD PRESSED LEMON SOUR 175 PITCHER



## BEER

BUD LIGHT 9

MICHELOB ULTRA 9

DOS EQUIS LAGER 10

ESTRELLA JALISCO 10

GOLDEN ROAD HEFEWEIZEN 10

GOLDEN ROAD MANGO CART 10

LAGUNITAS DAYTIME IPA 10

HEINEKEN 10

HEINEKEN LIGHT 10

HEINEKEN 0.0 (N/A) 10

## VIRGIN COCKTAILS 9

### HIGH ON LIGHT

JALAPEÑO CILANTRO NECTAR,  
FRESH LIME JUICE, SODA

### TOP FLOOR

COLD PRESSED WATERMELON WATER  
FRESH MINT, COLD PRESSED LIME JUICE

### 360

COLD PRESSED GRAPEFRUIT JUICE, FRESH LIME  
JUICE, LEMON LIME SODA, FRESH BASIL