



asarestaurants.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions. It may also increase your chances of having a really good time.

PLEASE RESPECT OUR TWO HOUR FIRST SEATING SO
THAT OTHER'S MAY ALSO ENJOY THEIR LATER
RESERVATIONS.
THANK YOU.

GRAZE

OSETRA CAVIAR HALF OUNCE | 48
Creme fraiche, chives, & blini

FRESH SHUCKED OYSTERS half dozen| 24

“FISH AND CHIP” | 14
Chilled sashimi trout, paprika potato chip, lemon aioli, pickled shallot

HOUSE MADE BURATTA | 14
Made from fresh curd, with Paesano EVOO, maldon sea salt, toast points

SPANISH POTATOES | 11
EVOO, rosemary, sweet smoked Spanish paprika, a top our house aioli

PATA NEGRA JAMON IBÉRICO | 26
Thin sliced, baguette, olive oil with Parmigiano Reggiano

PURE IBERICO SELECCION 100% ACCORN FED| 45
Pata negra, paleta, lomo, chorizo, 1yr aged “raw” manchego

FRESH CLAMS | 22
Pancetta, garlic, cilantro, anisette flambé, touch of cream, garlic bread

GARLIC SHRIMP | 24
Wild shrimp, white wine, cream, arbol chili, garlic

ANCHOVY BREAD | 11
Spanish white and Italian brown anchovies over toasted French bread, spread with lemon aioli

CHILLED HALIBUT “COCKTAIL” CUP | 18
Line caught halibut, lime bath, tomato, avocado, cilantro, tortilla chip

DUCK CONFIT SLIDERS |18
House bbq sauce, pickled cabbage-carrot-jalapeño, brioche, lemon aioli

LEAF

ORGANIC VEGETARIAN SOUP | 12

RAINBOW HEIRLOOM BEET SALAD | 13
Julienned local apple, toasted caraway dressing, orange, black pepper

ASA GREENS | 13
Arugula, baby spinach, radicchio, green apple, tarragon vinaigrette

CLASSIC CAESAR | 13
Whole leaf local romaine, Italian brown anchovy dressing, reggiano-parmigiano, garlic croutons - Add Spanish White Anchovies | 6

BLEU ROMAINE | 14
Crispy pancetta, creamy bleu cheese, crumbles, chive

PETITE BAGUETTE & BUTTER | 3 GARLIC BREAD | 8

FIELD | SEA | PASTURE

GARDEN ENTREE | 25
White wine risotto, spinach, broccoli, crème fraiche cauliflower purée, micro green/purple kale chiffonade, mint oil

ARRABIATA RAFAELA | 19
“Angry Pasta” spaghetti pasta, EVOO, tomato, garlic & arbol chili

ASA'S EXOTIC MUSHROOM PASTA | 26
It's a staple. It's a secret.

CARBONARA | 25
Crispy pancetta, black pepper, egg yolk, reggiano-parmigiano, spaghetti

PAELLA DE LA TIERRA | 22
Arroz Valencia, aromatics, cauliflower, wine, toasted fennel seeds

PAELLA VALENCIA | 36
Wild gulf shrimp, arroz, saffron, sweet smoked paprika, olives, chorizo

SUSTAINABLY SOURCED FISH | 38
Pan seared, oven finished, white wine risotto spinach, crème fraiche / cauliflower purée, micro green and purple kale chiffonade, mint oil

BOWL OF SOUL | 38
Sustainable white fish, gulf shrimp, tomato broth, farro, cilantro, paprika, reggiano-parmigiano chili de arbol

MCFARLAND RAINBOW TROUT | 32
Crispy-skin, PINK rainbow trout, roasted cauliflower and Yukon gold potato, herb olive oil, cured lemon.

SEARED ALBACORE TUNA | 42
Coriander crusted, seared rare, basmati rice, pistachios, carrot beurre blanc, truffle essence arugula

SPRING CHICKEN | 36
Half Petaluma chicken, grilled, exotic mushroom marsala creme, silky smooth smashed potatoes (allow 30 minutes)

PAN ROASTED DUCK BREAST | 38
Coriander crusted, mixed cabbage and cilantro salad, toasted almonds, sesame-whiskey barrel aged “Tsuru Bishio” soy

THE PAPA PORK CHOP | 42
24 hour brined, grilled, bone in, reggiano-parmigiano au gratin potatoes, sautéed kale, whole mustard beurre blanc (allow 30 minutes)

ARGENTINE STEAK | 37
Tenderized, marinated sirloin, silky smooth smashed potatoes, heirloom spinach, Spanish style herb chimichurri,

THICK HAND CUT NEW YORK STEAK | 75
Grilled, oven finished, local roasted fingerling potatoes, organic broccoli, Manchego herb compound butter, balsamic reduction (allow 30 minutes)