

BOWLS Rice + Quinoa + Salad

Brazilian Rice Bowl *add* chicken thigh +6 ♦ chicken breast +8 ♦ steak* +10 ♦ (5) prawns +8 ♦ pulled pork +5 ♦ chorizo +4
jasmine rice, garlic, onion, red pepper, black beans, tomato, zucchini, blanco queso,
chipotle & tequila lime crema, chimichurri, cotija, scallions 16

Thai Quinoa Bowl *add* chicken thigh +6 ♦ chicken breast +8 ♦ (5) prawns +8 ♦ ahi +12
quinoa, coconut curry sauce, basil, carrots, broccoli, red peppers, onion, garlic, ginger, kevala, almonds, micro greens 18

Gorgonzola Steak* Salad sliced choice New York steak
chopped romaine, mixed greens, balsamic herb vinaigrette, gorgonzola, applewood bacon, candied pecans,
grape tomatoes, pickled red onions 26

Togarashi Ahi* Salad *sub* (5) prawns 24 ♦ chicken breast 22 ♦ chicken thigh 20
thinly sliced togarashi seasoned ahi, mixed greens, cabbage, carrots, red peppers, cucumbers, honey ginger dressing,
Kevala, cucumber wasabi aioli, crisp wonton chips 26

Haystack* Salad *add* chicken thigh +6 ♦ chicken breast +8 ♦ steak* +10 ♦ (5) prawns +8 ♦ pulled pork +5
romaine, arugula, black beans, verde and rojo chimichurri, tequila lime crema, pico de gallo, tortilla strips, cotija 15

PASTA

Chorizo + Prawn Linguini
garlic, Peruvian peppers, verde chimichurri, tequila crema,
pico de gallo, cotija, scallions 24

Crab Mac Dungeness + Jonah crab
cavatappi pasta, Beecher's cheddar,
locally smoked cheddar, aged gruyere,
parmesan, herb bread crumbs 29

Wild Mushroom Pappardelle
mascarpone, roasted garlic herb sauce, grilled sweet peppers, shallots,
toasted walnuts, arugula-truffle pesto drizzle 21 *add* chicken breast +8 ♦ (5) prawns +8

LAND + SEA

select two sides

Smashed baby Yukon Golds ♦ Battered Frites ♦ Sweet Potato Frites ♦ Jasmine Rice ♦ Quinoa ♦ Scampi Pasta
Roasted Carrots ♦ Grilled Zucchini ♦ Roasted Broccoli ♦ Sautéed Mushrooms ♦ Seasonal Vegetable

Pork Cerdo adobo flat iron, chorizo spiced aioli, rojo + verde chimichurri	10oz	29.75
Pollo a'la Brasa coffee asado rubbed grilled chicken thighs, aji verde sauce, pico de gallo	8oz	24.95
Battered White Fish Mac+Jacks battered cod filets, bistro tarter sauce	4-5 pieces	26.50
Halibut chorizo seasoned, pan seared wild Halibut guava Amarillo sauce, grilled pineapple salsa, plantain chips	7oz	36.95
Bistro Filet Medallions* Premium choice - each medallion 3oz	6oz 28.45 9oz 38.75	
New York* Premium choice cut	5oz 22.95 10oz 36.95	
Barbacoa Short Rib* slow roasted choice boneless beef short rib, malbec barbacoa braising sauce, verde chimichurri, pico de gallo	6-7oz	29.75
New Zealand Lamb* coffee asado rub, blueberry-ancho gastrique	half rack 8-9oz	39.50

ENHANCEMENTS

ROSEMARY+GORGANZOLA	fresh rosemary + gorgonzola butter	2
PEPPERCORN SHALLOT SAUCE	sautéed shallots with peppercorn, demi & bourbon	4
GARLIC HERB DEMI SAUCE	sautéed garlic, fresh herbs, demi	4
CHIMICHURRI SAUCE	parsley, garlic, olive oil, vinegar, red chili pepper	3
DUNGENESS+JONAH CRAB	3oz leg + claw in garlic butter	MP
PRAWNS+ CHORIZO (5)	guava Amarillo sauce, scallions	12

* These items are served raw or cooked to order. Consuming raw, undercooked meats, poultry, seafood, shellfish, eggs might increase risk of foodborne illness.

- A Bread+Spread** sourdough baguette, roasted garlic, olive oil, balsamic, herbs 7
- P Mac+Cheese** Beechers, Shindles local smoked cheddar, aged gruyere, parmesan 14
- P Roasted Zucchini** vegan cheese, grape tomato, calabrian chili, fresh basil, crostini 10
- P Fire Steak*** bistro filet steak tips, mushrooms, shallots, spicy curry steak sauce, calabrian chili peppers, scallions, crema, sourdough baguette slices 16
- E Negro Pollo** blackened pulled chicken breast, negro sauce, toasted almonds, chili peppers, chives, sourdough baguette 15 *sub* (5) blackened prawns +3
- T Calamari Steak** masa battered fried calamari steak tots, sundried tomato dipping sauce 14
- I Ahi Poke Nachos*** ahi tuna poke, Kevala coconut-amino, cucumber wasabi aioli, scallions, garlic chili crisp, fried wonton chips 15
- Z Crab Rolls** (2) wonton rolled with Dungeness + Jonah crab meat, red pepper, chive, gruyere, cream cheese, plated with a cucumber, carrot, togorashi-sesame slaw, Kevala dipping sauce 15
- E Clams Gaitan** 1lb clams, coconut milk, lemongrass, ginger, garlic, shallot, red pepper, basil 21
- R Wagyu Slider** American Wagyu, havarti, garlic aioli, smoky pepper mustard, applewood bacon, butter lettuce, pickled red onion, pretzel bun 8
- R Batter Dipped Frites** served with choice of dipping sauce *sm* 6 ♦ *lg* 11 *sub* sweet +1
add gorgonzola + rosemary ♦ togorashi + cucumber wasabi ♦ white truffle oil + herbs ♦ garlic + parsley +1

FLATBREAD + SALADS

Pinsa Italian crust

- Capicola Goat Cheese Flatbread**
arrabbiata sauce, mozzarella, capicola ham, fresh jalapeño slices, goat cheese, hot honey 16
- Gorgonzola Pear Flatbread**
balsamic reduction, bacon, gorgonzola, candied pecan, sliced pear, pickled red onion, baby arugula 16
- Chicken Mascarpone Flatbread**
mascarpone, chicken breast sweet red peppers, caramelized onion, sundried tomato aioli, toasted walnut crumble 16
- Pomodoro Flatbread**
grape tomatoes, shallot, calabrian chili peppers, mozzarella, roasted garlic, basil emulsion 16
- House Mixed Greens**
tomato, pickled red onion, crouton, balsamic vinegaigrette, parmesan *sm* 8 ♦ *lg* 14
- Caesar*** *add* blackened chicken breast +8
romaine, crouton, parmesan, house caesar dressing, lemon *sm* 8 ♦ *lg* 14
- Bleu**
romaine, tomato, pickled red onion, gorgonzola, candied pecans *sm* 8 ♦ *lg* 14

Dressings + Dips* .50

- creamy ranch ♦ bleu cheese ♦ caesar ♦ balsamic herb
- honey ginger ♦ cucumber wasabi ♦ chorizo aioli ♦ chipotle aioli
- verde chimichurri ♦ rojo chimichurri ♦ sundried tomato aioli
- roasted garlic aioli spiced maple aioli ♦ smoky pepper mustard

SANDWICHES + BURGERS

served with choice of batter dipped frites *or* sweet frites
sub small house salad w/choice of dressing +2

- Birria Honey Chicken**
crispy chicken breast, birria honey sauce, bianco bun, chipotle aioli, jalapeno-cilantro slaw 18 *add* bacon 2
- Wagyu Sliders*(2)** American wagyu beef havarti, pretzel bun, garlic aioli, smoky pepper mustard, applewood bacon, butter lettuce, pickled red onion 19
- Bistro Steak Dip***
tender bistro filet cuts, caramelized onion, havarti, garlic aioli, sourdough baguette, peppercorn & bourbon demi-jus 20
- BLT + Mozzarella** *add* chicken breast cuts +4
thick cut applewood bacon, mozzarella, tomato, caramelized onion, arugula, sundried tomato aioli, basil emulsion, sourdough baguette 18
- Barbacoa Short Rib Torta**
pulled barbacoa short rib beef, Havarti, jicima slaw, caramelized onions, chorizo aioli, grilled bianco bun 21.5

HQ Burger* 6oz brisket + short rib blend~Wagyu Tallow havarti, bianco bun, roasted garlic aioli, tomato, red onion, butter lettuce, dill pickle 19.5

253 Burger* 6oz brisket + short rib blend~Wagyu Tallow havarti, bianco bun, smoky pepper mustard, tomato, caramelized onions, butter lettuce, thick cut bacon 21.5

HG + 253 Burger Vegan, Vegetarian, GF Options Available +2
sub Burger Bowl no bun, extra chopped lettuce *no charge*

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