

RAW &
CURED

- RAW OYSTERS** Cucumber, lime granita *two* 11 *six* 28 *twelve* 56
- SCALLOP CRUDO** Citrus, chili, herbs, olive oil 24
- CHARCUTERIE & CHEESE** (g, no) Rotating selection 28
- GOLDEN OSSETRA CAVIAR SERVICE** (d, g) Traditional accompaniments, buckwheat bread 132
- CAVIAR TOAST** (d, g) Golden Ossetra, buckwheat toast, cultured butter 32

OPENING
PLATES

- GREEN HUMMUS** (dfo, no) Green garbanzos, lemon crème fraîche, pistachios, herbs, warm pita 15
- CHARRED CORN HUMMUS** Chickpeas, chimichurri, warm pita 16
- MUHAMMARA** (n) Walnuts, almonds, peppers, pomegranate syrup, warm pita 17
- WARM OLIVES** Marinated in citrus and spices 8
- MIXED SEASONAL PICKLES** Market vegetables, house brine 8

GARDEN
& FIELD

- STONE FRUIT SALAD** (no) Pickled mustard seeds, herbs, red walnuts, citrus vinaigrette 20
- CHILLED SMASHED CUCUMBERS** Garlic tahini, mint, chili crisps, toasted sesame 19
- ZUCCHINI FRITTERS** (dfo) Dill yogurt, garden herbs, lemon 19
- SILK ROAD EGGPLANT** Honey-glazed eggplant, pickled mustard seeds, creamy hummus 19
- GRILLED OYSTER MUSHROOMS** (v, no) Herb tahini, black garlic, pine nuts 19
- EMBER-ROASTED CAULIFLOWER** (v, no) Green chile sauce, golden raisins, preserved lemon, garden herbs 18

SEA

- BRAISED OCTOPUS** Papas bravas, potato crisps 23
- GULF SHRIMP** Pea puree, wilted greens, fried garlic, citrus 19

PASTA
& GRAINS

- BONE MARROW BUCATINI** (d, g) Brown butter, preserved lemon, herbs, porcini breadcrumbs 34
- SEASONAL RAVIOLI** (vo) Giant ravioli, summer squashes, corn, sun-dried tomatoes, herb sauce, crispy leeks, lemon zest 32
- WILD MUSHROOM COUSCOUS** (v, g) Charred vegetables, preserved lemon, herbs, smoked chili oil 32

HEARTH
& GRILL

- 40 oz TOMAHAWK STEAK** (do) Za’atar butter, garden greens, seasonal vegetables 164
- SMOKED BEEF SHORT RIB** Olive oil mashed potatoes, broccolini, red wine beef jus 48
- GRILLED HANGER STEAK** (gfo, d) Sweet corn tapenade, preserved lemon, smoked garlic yogurt 58
- 12-HOUR LAMB NECK** (gfo) Tahini, herbs, pickled fennel, warm laffa 49
- HERB-ROASTED RACK OF LAMB** (dfo) Roasted garlic, garden salsa verde, herb salad 62
- SPICED HALF CHICKEN** (dfo) Smoked chile yogurt, seasonal pickles, herb fries 36
- WHOLE BRANZINO** (do) Roasted lemon chermoula, herbs, basmati rice, seasonal vegetables 44

ADDITIONS

- EXTRA PITA / LAFFA** 5

HERB FRIES 9

BASMATI RICE (d) Za’atar butter 7
- ZHOUG** Cilantro chili sauce 3

HARISSA YOGURT (d) Smoky and tangy 3

FERMENTED CHILI Espelette, Fresno chili 3

Our breads, pastas, spreads, sauces and pickles are prepared in-house.

(d) dairy (dfo) dairy-free option (n) nuts (no) nuts optional (g) gluten (gfo) gluten-free option (v) vegan (vo) vegan option

Please inform us of allergies. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.
A 20% service charge is added for parties of 8+. A 3.5% employer mandate surcharge is added to each check.



COCKTAILS

LIGHT • SPARKLING

CACIC SODA Yogurt-washed rum agricole, dry vermouth, cucumber juice, fizz	17
HADAR SPRITZ Sparkling wine, citrus leaf, preserved lemon	17

BRIGHT • CITRUS • SPICE

GRAN ESPECIA Saffron-infused tequila reposado, Grand Marnier, paprika ginger, lime, liquid salt rim	18
MOROCCAN BREEZE Makrut lime leaf-infused tequila blanco, amontillado, blueberry, lime, ras el hanout, harissa foam	18

SMOKY • COMPLEX

DUKHAN Cumin- and caramelized onion-infused mezcal, lemon, Lillet Blanc, Cointreau, absinthe, orange bitters	18
---	----

SPIRIT-FORWARD

ÇIÇEK OLD FASHIONED Jim Beam Black 7-year bourbon, black garlic, fig-infused bitters, raki	17
FINAL INDULGENCE Bourbon, tawny port, cacao, vanilla, spiced fig, cherry bark bitters	17

SAVORY • HERBACEOUS

EUROPA MARTINI Olive-infused gin, dry vermouth, baklouti pepper bitters	17
ARMONÍA Lemon drizzle Sipsmith gin, beet juice, ouzo, lemon, tarragon, mascarpone cream, granola powder	18

ZERO PROOF

UVA Green grape juice, mint, cucumber, fig leaf soda, dash of saline	14
FIGURE FAIS Fig leaf soda, seasonal fresh fruit juice	14
KUMMATHRAA Kiwi juice, seedlip garden, thyme syrup, thyme garnish	15
AMBROSIA Raspberry, pomegranate, cardamom, dates, lime, jasmine, white chocolate halo ring	15

BEER

Firestone 805 Blonde Ale	8
Franziskaner Weissbier	9
Stella Artois	8
Trumer Pils	8
Fort Point IPA	10
La Chouffe Belgian Blonde	11
Elysian Easy Dust IPA (NA)	7

BOTTLES

San Pellegrino	8
Aqua Panna	8
Cola	6

TEA & COFFEE

House Blend Tea	6
Espresso	6
Americano	6
Cappuccino	7

WINE BY THE GLASS

SPARKLING	
Alfred Gratien, Cuvée Brut, Champagne, France	28
Prosecco Superiore Brut, Mionetto, Veneto, Italy, NV	16
Alfred Gratien, Cuvée Brut Rosé, Champagne, France	29

ROSÉ	
GSM, Mirabeau Pure, Côtes de Provence, France 2023	18
Calkarasi, Pasaeli “Seahorse”, Aegean, Turkey 2022	17

WHITE	
Albariño, Bodegas Vionta, Rias Baixas 2023	18
Vermentino, Argiolas Costamolino, Sardegna, Italy 2023	17
Sauvignon Blanc, Stolpman, Santa Barbara County 2023	18
Chardonnay, Mâcon-Villages, Bourgogne, France 2024	20
Chardonnay, Sandhi, Sta. Rita Hills, 2022	24

RED	
Pinot Noir, Failla, Sonoma County 2023	18
Tempranillo, Ramon Bilbao Crianza, Rioja 2021	22
GSM, Domaine de Durban “Beaumes de Venise”, Rhône Valley, France 2022	17
Cabernet Sauvignon, Chateau Ste. Michelle, Columbia Valley, Washington 2019	21
Syrah, Alain Gralliot “Syrocco”, Morocco 2022	18

HALF BOTTLES	
Nicolas Maillart Extra Brut 1er Cru “Platine”, Champagne, NV	120
J. Lassalle Brut, 1er Cru, Champagne, NV	113
Billecart-Salmon Le Rosé, Champagne, NV	120
Sauvignon Blanc, Silverado Vineyards, Napa	45
Chardonnay, Mer Soleil, Santa Lucia Highlands	46
Sangiovese, Poliziano Nobile di Montelpuciano	50
Cabernet Sauvignon, Silverado Vineyards, Napa	45
Cabernet Sauvignon, Artemis, Stag’s Leap Cellars, Napa	95

FLIGHTS

WHITE WINE (2 oz pours)	28
Vermentino, Argiolas Costamolino, Sardegna, Italy 2023	
Chardonnay, Mâcon-Villages, Bourgogne, France 2024	
Chardonnay, Sandhi, Sta, Rita Hills, 2022	

RED WINE (2 oz pours)	30
Tempranillo, Ramon Bilbao Crianza, Rioja 2021	
GSM, Domaine de Durban “Beaumes de Venise”, Rhône Valley, France 2022	
Syrah, Alain Gralliot “Syrocco”, Morocco 2022	

PREMIUM RESERVE (0.75 oz pours)	48
Glenlivet 18-year	
Amrut Sherry Single Malt	
Glenfiddich 18-year	

TEQUILA (0.75 oz pours)	35
Mijenta Cristalino	
Mijenta Reposado	
Mijenta Añejo	

BOURBON (0.75 oz pours)	36
Jim Beam 7-year	
Window Jane 10-year	
Booker’s 65.2% ABV	

Corkage: First bottle \$55 for 750ml, second \$75 for 750ml. Limit 2 bottles.
Cakeage: \$5 per guest for outside desserts.