

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and luques olives tapenade 6 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannonella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang-er steak with celery salsa verde, radishes, fresh herbs and extra virgin 6 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, aioli and crostons 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym~~

~~ele cheese, truffle oil 6 pig milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy guanciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 6 pan fried sardines with crispy serrano ham and luques olives tapenade 6 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannonella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang-er steak with celery salsa verde, radishes, fresh herbs~~

**executive chef dylan patel**  
**executive sous chef joel ramirez**

**soups**  
**cup / bowl**  
 roasted **seasonal vegetable** with sesame yogurt and green chili zhoug **5/10**  
 red **lentil** with turmeric, ginger and lemon **5/10**

**small plates**  
 publican quality **bread board** with seasonal dips and spreads and olives **18**  
 chorizo stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**  
 chickpea **hummus** with seasonal radish, black garlic tahina, green chili zhoug, sheep milk feta and hearth baked pita **26**  
 chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

cured ocean trout **crudo** with roasted sesame tahina, pickled chestnut mushrooms and toasted pine nut **28**

**sweet potatoes** with avocado, za’atar buttermilk, crispy bulgar, and preserved lemons **22**

**salads**  
 add **chicken 8 / add whitefish 10**

**endive and apple** salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio **20**

**avec caesar** with baby kale, chopped romaine, anchovy, seeded crackers and aged parmesan **18**

**sides**  
 falafel **seasoned fries** with harissa aioli **8**  
 marinated **lentil salad 5**  
 publican quality bread **loaf 1**  
 hearth baked **pita 2**

**prix fixe**  
 choice of soup  
 +  
 choice of salad or sandwich  
 +  
 choice of baklava or nutterbutter  
**26**

**hearth baked sandwiches**  
 with **falafel seasoned fries or marinated lentil salad**  
 chicken thigh **shawarma** on pita with fermented chili sauce, garlic toum and turmeric pickles **20**

grilled **whitefish** on sourdough with tomato, caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers, horseradish and aged cheddar cheese **24**

**dessert**  
 rolled **baklava** with fig, walnut, orange blossom honey syrup, and whipped ricotta **6**

**affogato** with coconut gelato, espresso and double chocolate chip shortbread **10**

**nutterbutter 3**  
**gelato 6 (by the scoop)**  
 —  
 guava hibiscus sherbet  
 honey and raspberry rhubarb swirl  
 banana passion fruit sorbet

**coffee service**  
 la colombe **coffee 5**  
 espresso **5**  
 cappuccino **6**  
 latte **6**

\* consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.  
 please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

**n/a beverages**  
**hibiscus fizz 8**  
 hibiscus simple syrup, mallorca melon, lime, topo chico  
**rosemary limonata 8**  
 rosemary simple syrup, lemon, sparkling water  
**lust for life lite 9**  
 grapefruit vanilla cordial, grapefruit, lime, grapefruit jarritos

**cocktails**  
**ibisco d’amorita 16**  
 hibiscus infused tequila, mallorca melón, urfa pepper and lime

**lust for life 16**  
 jin jiji darjeeling gin, grapefruit, vanilla cordial and lime

**side to side 16**  
 banhez mezcal, aperol, grapefruit jarritos habanero tincture, lime

**i want to be sedated 16**  
 old forester bourbon, house date dram, walnut bitters, clove

**wines**  
**prosecco** santome brut veneto, italy .....13• 52  
**rosé of cava** raventós i blanc “de nit” anoia, spain...19 • 76  
**rosé of syrah** jean-luc colombo, vin de pays, france..15 •60  
**gruner veltliner** malat, austria.....15 • 60  
**sauv blanc** francois le saint sancerre, france.....23• 92  
**nebbiolo** gd vajra piedmont, italy.....16 • 64  
**pinot noir** brun “terres dorres” bourgogne, france...17 • 68

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