

LUNCH



TO SHARE

HUMMUS	12
sumac / olives / capers / preserved lemon / dukka / braised veggie chutney / bibi's bakery handcrafted pita	
BURRATA	15
green apple / blackberry / heirloom tomato / chai salt / basil / dill / mint / mustard dressing	
CRISPY GLAZED CHICKEN	14
sambal-honey sauce / pickled mango & fennel / housemade mustard	
CARPACCIO	14
herb crusted beef tenderloin / tzatziki / grilled romaine / kalamata / smoked olive oil / pecorino / za'atar / caper-honey vinaigrette	
AHI TUNA TACOS	15
crispy plantain shell / rice cracker / citrus-chipotle vinaigrette / jicama / cucumber	
SMOKED BLUE CHEESE CHIPS	10
smoked blue cheese sauce / bacon / truffle	
THAI PEANUT NOODLES	10
chilled ramen / peanut dressing / green onion	
CHARGRILLED OCTOPUS	17
gigande bean & potato salad / orange / yuzu aioli / smoked roe	
IVETTE'S SPICY SALMON CRUNCHY RICE	15
freeze dried soy sauce / wasabi tobiko / avocado puree / lime / jalapeno / baby shiso green	

SALADS

(all salads can be ordered with any of the add-ons below)

FATOOSH SALAD	14
lebneh / persian cucumber / poppy seeds / apple / quinoa / herbs / olives / heirloom tomato	
THE WEDGE	13
iceberg / bacon / smoked blue cheese dressing / dried cherry / tomato / basil	
CURRIED CHICKEN	12
field greens / napa cabbage / bell pepper / marinated cucumber / basmati rice / goma dressing / crispy wonton	
CHOPPED SALAD	14
golden beets / chard / celery / grapes / fennel / feta cheese / red onion / herb dressing	
SALAD ADDITIONS	
BLACKENED CHICKEN BREAST	7
MARINATED SKIRT STEAK	11
BLACKENED SALMON	12
GRILLED TUNA STEAK	12

PLATES

ETHAN'S MAC & CHEESE	17
roasted pablano pepper / smoked bacon / irish white cheddar / mozzarella / asiago	
FLATIRON STEAK	29
McDaniel smoked bacon-blue cheese slaw	
BLACKENED SALMON	26
israeli couscous / tomato / piquillo / sweet yellow corn / guajillo sauce	
CHICKEN TAWOOK	21
tomato & yogurt marinated pittman farms chicken / chickpeas & spinach / dried apricot / labneh	
BRAISED LAMB CREPES	15
madras curry / frution farms sheep's milk feta / lavender demi / mixed greens	
CHICKEN SCHNITZEL	17
capers / tomato / mixed greens / lemon beurre blanc	

LUNCH WINE & BEER SPECIALS

Sangria - the classic spanish wine punch with mouth watering bursts of fresh fruit	6
Sauvignon Blanc - New Zeland vibrant ripe citrus notes, crunchy greens & amp finish	7
Pinot Grigio - Italy rich & refreshing with light lemon-citrus flavors	7
Cabernet Sauvignon - Washington bold fruit and easy drinking	7
Pinot Noir - California an easy drinker with subtle strawberry & roosewater notes	7
Kronenbourg 1664 Euro Pale Lager / France / 5.0% ABV	5
Santa Monica Brew Works 310 Kolsh Kolsch / Santa Monica / 4.8% ABV	5

SPECIALTY DRINKS (Non Alcoholic) 6

CUCUMBER REFRESHER mint & fresh lime mixed with cucumber & citrus soda	
VIRGIN SEASONAL MOJITO seasonal fruit , lime, mint & sparkling soda	

SANDWICHES

THE BURGER	17
house ground blend / arugula / worcestershire-onion marmalade / pasilla goat cheese spread / toasted brioche	
GRILLED CHEESE	15
(SORRY, NO SUBSTITUTIONS or DELETIONS) sharp cheddar / goat / blue cheese / caramelized onions / buttered country bread	
ROASTED VEGGIE BURGER	16
housemade veggie patty / charred pineapple relish / piquillo pepper / smoked tomato aioli / toasted brioche bun	
THE GISELLE (SEARED CRAB CAKE)	18
gulf coast blue crab "krabby patty"/ thai style slaw / smoked chilie mayo / marinated cucumber / toasted brioche	
GRILLED TUNA	18
wasabi-cilantro mayo / mixed greens / mint-chile vinaigrette / crispy wontons	
B . L . T.	15
nueske's bacon / butter lettuce / heirloom tomato / smoked chilie mayo / toasted country bread	
SPICY CHICKEN SANDWICH	15
hot sauce mayo / blue cheese slaw / bread & butter pickles / brioche bun	
THE 4 MEAT CUBANO	16
smoked ham / braised pork carnitas / spiced turkey / capacolla / secret sauce / pickles	

SOUPS

SWEET CORN SOUP with veggie fritter	9
ROASTED TOMATO SOUP yellow curry greek yogurt / smoked paprika / extra virgin	8

VEGGIES & SIDES 11

FRIED SWEET POTATO WITH CHIMICHURRI, QUESO FRESCO & POMEGRANATE	
ROASTED SWEET CORN WITH AVOCADO BUTTER, COTIJA CHEESE & SMOKED PAPRIKA	
SUNCOAST FARM DRY ROASTED BROCCOLI WITH LEMON, CHILI FLAKES & PARMIGIANO-REGGIANO	
ROASTED CAULIFLOWER HEAD WITH TAHINI SAUCE, PICKLED RAISINS, PRESERVED LEMON & SUMAC	

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE