

Starters from the Land

Blistered Shishito Peppers | \$16

pine nuts, soy sauce, garlic

Truffle Fries | \$13

truffle oil, parmesan cheese

Stuffed Portobello Mushrooms | \$20

roasted portobello mushrooms, fresh mozzarella, balsamic glaze

Heirloom Tomato & Burrata | \$20

heirloom tomatoes, arugula pesto, burrata cheese, toasted crostinis

Goat Cheese & Beets | \$18

microgreens, blood orange vinaigrette, pistachio, goat cheese

Fried Cauliflower | \$15

miso aioli, Furikake seasoning

Pork Belly | \$20

shallot, jalapeño, avocado

Meatballs | \$20

mix of lamb, beef, pork, greek yogurt, tomato

Lettuce Cups | \$21

[beef or tofu and shiitake] peanut sauce, cilantro, carrot, jalapeño

Dumplings | \$20

steamed pork, trumpet mushroom, tamari broth

Charcuterie Board | \$24/\$36

chef's selection of domestic and imported charcuterie, cheeses, accoutrements

ROOFTOP

RESTAURANT & BAR

We source from local California farms, all organic and sustainable ingredients.

Sharing is recommended

Starters from the Sea

Oysters (six or twelve) | \$22/ \$39

hog Island, sweetwaters, mignonette, dashi, lime

Tuna Tartare | \$23

tamari, ginger, spicy sambal, cucumber, toasted rice crackers

Crispy Fried Calamari | \$20

cocktail sauce, remoulade sauce

Mussels + Clams | \$23

wine broth, tomato, roasted garlic, parsley, fries

Hamachi Crudo | \$24

ponzu sweet chili dressing, pickled vegetables

Desserts

Butter Cake | \$11

caramel and gelato

Warm Chocolate Cake | \$11

chocolate and gelato

Gelato | \$8

vanilla, chocolate, seasonal

Salads

add chicken \$8, salmon \$11

Wedge Salad | \$16

iceberg, bleu cheese, bacon, seasonal fruit

Caesar Salad | \$15

romaine, mizuna, tomato, parmesan Reggiano, crouton

Citrus and Arugula Salad | \$18

arugula, blood orange, Cara orange, feta cheese, champagne vinaigrette

Entrees

Sea Scallops | \$39

pineapple-coconut curry, seasonal vegetables

New Zealand Lamb Chops | \$39

romesco, mashed potatoes, chimichurri

Short Ribs | \$33

gremolata, potatoes, wax bean, demi-glacé

Salmon | \$32

fingerling potato, asparagus, honey-ginger soy glaze

Pappardelle Bolognese | \$24

3 sons classic bolognese sauce, fresh pappardelle pasta, Parmesan cheese

20oz Bone-In Ribeye | \$62

caramelized onion, chimichurri sauce and black garlic sauce

Table dining times are limited to two hours and a food purchase is required
20% service charge will be applied to parties of 5+
Checks associated with unsigned charge slips or left credit cards will include a 20% gratuity.

\$2 per person for outside dessert fee

Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions