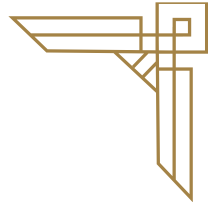


BOOKS + RECORDS



PROLOGUE

OYSTERS ON THE HALF | 6 FOR 18 • 12 FOR 32
aguachile mignonette, EVOO

TUNA CRUDO | 21
kimchi-pineapple aioli, candied jalapeño, pickled ginger, lemongrass oil

SCALLOP + SHRIMP AGUACHILE | 22
tomatillo nuoc cham, sweet 100s, avocado, scallions, taro chips

WAGYU TARTARE | 18
smoked tomato vin, szechuan crunch, fresh fry bread

SPINACH + ARTICHOKE SALAD | 16
baby gem, frisee, crispy leeks, toasted chickpeas, parmesan, Italian dressing

FORESHADOWING

BONE MARROW | 14
w/ charred baguette (make it a luge + 8)

MAITAKEYAKI | 18
tempura maitake mushrooms, chipotle hoisin, kewpie

CHARRED BROCCOLI | 14
labneh, chili crunch, yuzu ponzu, peanuts, herbs

STEAK FRIES | 9
garlic confit, allium dust, chili crunch aioli

CARBONARA MAC N CHEESE | 14
bacon, prosciutto crumble, house cheese blend

CRESCENDO

CHARRED CABBAGE | 22
artichoke puree, salsa macha, pepita

LOCAL MUSHROOM BUCATINI | 30
maitake, beech and cremini cream, chives, pecorino

LITTLENECK CLAMS | 24
green curry broth, coconut milk, charred baguette

SNAKE RIVER TROUT | 38
al pastor style, grilled pineapple, annatto seed, fresh herbs

HERO'S JOURNEY

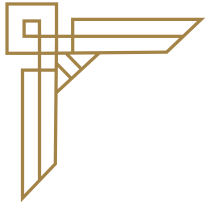
16 OZ RIB-EYE | 65
coffee rubbed w/ potato mousseline + salsa negra

DUCK CARNITAS | 60
Coca-Cola braised, w/ shiso pancakes, salsa macha, salsa verde

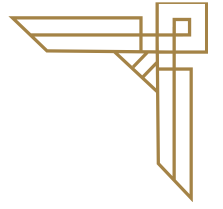


Automatic 20% gratuity for parties of 6 or more. Please notify your server of any allergies. To allow us to provide affordable health benefits to our staff and their families, a 4% health subsidy is added to each check.





POUR DECISIONS



GRAPES OF WRATH

CHAMPAGNE | 25 / 110
Veuve Clicquot, France

PROSECCO | 13 / 50
Avissi, Italy

ROSÉ | 12 / 46
Sacha Lichine "The Pale", France

PINOT GRIGIO | 13 / 50
Ceccato, Veneto, Italy

SAUVIGNON BLANC | 14 / 54
Wither Hills, New Zealand

CHARDONNAY | 16 / 62
Migration, Sonoma County

PINOT NOIR | 14 / 54
Baileyana, Edna Valley

RIOJA CRIANZA | 15 / 58
Marques de Tomares, Spain

CABERNET BLEND | 14 / 54
Rousseau "Son of a Butcher", Napa County

CABERNET | 17 / 64
Canvasback, Red Mountain, WA

CABERNET | 24 / 94
Caterwaul, Sonoma County

ALES WELL THAT ENDS WELL

KOLSCH | 10
Eppig "Harbor Cruise", 4.9% ABV, San Diego

WHEAT ALE | 10
Maui "Pineapple Wheat", 5.2% ABV, Maui, HI

WEST COAST IPA | 10
Thorn Brewing "Relay IPA", 7% ABV, San Diego

HAZY IPA | 10
Societe "Bulbous Flower", 7.2% ABV, San Diego

EXISTENTIAL ELIXERS

CS MARGARITA | 14
*blanco tequila, house sour (*make it spicy)*

CADILLAC MARGARITA | 20
Casa Dragones blanco, house sour, Grand Marnier float

PURPLE RAIN | 16
Japanese whisky, house ube cordial, lemon

REVOLVER | 14
blanco tequila, The Producer mezcal, cilantro cordial, lemon

TOM KHA-LLINS | 15
gin, lemongrass cordial, coconut milk, lime, chili oil

JAMAICA FAREWELL | 16
Humboldt spiced rum, calamansi, honey ginger, laphroaig float

THE T | 14
rooibos tea-infused reposado, coconut cream

BORN TO BREW | 16
reposado tequila, Licor 43, espresso

JUST LIKE GOLD | 16
mezcal, Lo-Fi sweet vermouth, Mexican chocolate bitters

BITTERSWEET SYMPHONY | 16
aged gin, Amaro Angeleno, Lillet, house grapefruit bitters

BRASS MONKEY | 16
Monkey Shoulder scotch, Nonino Amaro, banana liqueur

CS OLD FASHIONED | 14
Old Forester, smoked vanilla demerara, house bitters blend

B.A.R. NEGRONI | 16
gin, Luxardo Antico, Campari

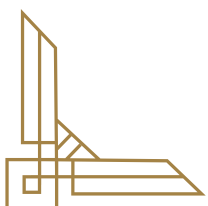
HOUSE MADE LIMONCELLO | 10

TO KILL A MOCKINGTAIL (NON-ALC)

I GOT UBE | 9
ube-mint syrup, lemon juice, sparkling water

LEMONGRASS SODA | 9
lemon grass syrup, lime juice, sparkling water

SMOKE ON THE HORIZON | 9
smoked vanilla syrup, coconut syrup, oat milk, walnut bitters



Automatic 20% gratuity for parties of 6 or more. Please notify your server of any allergies. To allow us to provide affordable health benefits to our staff and their families, a 4% health subsidy added to each check.

