

Nibbles

Stuffed Mission Fig

*brie, aged balsamic
reduction*

4

Olives

*chili flakes, house
marinade*

5

Chips

*guacamole, strawberry
habanero salsa*

5

Cheese Board

*assorted selection
artisanal cheese*

MRKT

Charcuterie

*selection of house
cured meats*

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Oysters

*malpec oyster, caper
berries, lemons,*

6

Soups and Salads

Gazpacho

*sweet corn, black truffle
espuma*

6

Grilled Octopus

*arugula, oven dried
tomatoes, tomato water,
citrus essence*

10

Spinach Salad

*fried goat cheese,
lemon, candied
onion, pinon*

6

Heirloom Tomato

*buffalo mozzarella, basil
granita*

8

Field Green

*chile infused oil, carrot,
cucumber, olives,
anchovy*

6

Calamari

*peppers, adobo sauce,
garlic aioli*

9

Ceviche

Tuna

*pineapple, cherry
tomato, habanero,
cucumber, plantain*

7

Himachi

*lime, cilantro, tomato
sorbet, pinon, jalapeno*

8

Shrimp

*Ten Cane Rum, poblano,
toasted coconut*

8

Crab

*green apple, lemon,
sugar snaps, poblano
seed oil*

7

Tacos y pan

Fish taco

*tilapia, slaw, sweet soy,
chili infused soy
guacamole*

9

Cuban

*berkshire pork, chorizo,
swiss cheese, pickles,
garlic aioli*

9

Kobe Taco

*Spiced kobe beef,
scallion, manchego,
dried dates, hard shell*

10

Tomate Flatbread

*tomatoes, basil, buffalo
mozzarella*

10

Black truffle Flatbread

*confit chicken, goat
cheese, pesto, sundried
tomato, mushrooms,*

11

Quesadilla

*beef short rib, corn,
onions, peppers, papaya
marmalade*

9

Sea

Scallop

*shaved fennel,
blackberries
honey lavender glaze*
11

Wild Salmon

*Mustard seed crusted
wild salmon, sofrito
infused rice*
MRKT

Crispy Tuna

*pea shoots, cucumber,
cherry tomatoes
St Germaine sauce*
13

Mussels

*Pei, tequila, chorizo,
black beans, tomatoes*
10

Maine Lobster Tamale

corn, harrissa
17

Crabcake

*corn chip crusted, sweet
corn fundido
papaya puree*
13

Halibut

*mango mojo, citrus
supremes*
14

Land

Short Rib

*port wine reduction,
fingerling smashed
potatoes*
11

Painted Hills Filet

*applewood bacon
wrapped, red onion
confit, cabrales cheese*
19

Pork Belly

*Pork belly braised,
Apple sauce, pickled
cabbage*
10

Lamb

*patatas bravas,
fried egg.*
21

Giannone Chicken

*cherries, compote,
sherry*
10

Mapleleaf Duck

*grilled pineapple,
cherry tequila sauce*
13

Large Plates

Strip

*12 oz., roasted
fingerlings, asparagus,
mushrooms*
37

Painted Hills Filet

*truffle mash, portabella
fries, Muscat demi*
38

Paella

*lobster, oyster, shrimp,
mussels, saffron*
32

Lobster

*Serrano ham and corn
sauté pearl onions,
clarified butter*
42

Halibut en Papillote

*carrots, sugar snaps,
fingerlings, carrot*
29

Pork Tenderloin

*machuquillo, apricot,
sautéed spinach*
28

Vegetables

Asparagus

Black Beans

Patatas Bravas

Sugar Snap Peas

Sautéed Mushrooms

Truffle Mashed Potatoes