

# dinner

## to start

**ROASTED TOMATO SOUP** <sup>gf</sup> 8

**WOOD OVEN ROASTED OLIVES** 8

**CHARRED SHISHITO PEPPERS** 9  
bottarga, shoyu, lemon

**GREEN GARBANZO HUMMUS** 12  
chive flat bread, fresh and roasted veggies

**DUCK CARPACCIO\*** 18  
roasted corn relish, salsa verde crema, ricotta salata, tortilla chips

**HAMACHI CRUDO\*** 19  
torched, cajun seasoning, serrano chile, cucumber, crispy onions, avocado

**GRILLED OCTOPUS** <sup>gf</sup> 18  
saffron confit potatoes, borage blossoms, saffron aioli

**CARAMELIZED BRUSSELS** 10  
dried strawberries, jalapeño vinaigrette, toasted almonds

**DIVER SCALLOPS IN THE SHELL\*** <sup>gf</sup> 19  
bacon sand, seaweed salad, lemon air

**PRAWN TOAST\*** 19  
pain de mie, spicy aioli, lemon, pickled pearl onions

**CHEESE & CHARCUTERIE BOARD** 22  
chef's selection of cured meats and cheeses

## from the garden

**KALE CAESAR\*** 13  
baby kale, caper, cured egg yolk, croutons, garlic-parmesan dressing

**PANZANELLA SALAD** 16  
heirloom tomatoes, toasted focaccia, basil pesto, burrata, white balsamic vinaigrette

**BABY GEM SALAD** <sup>gf</sup> 15  
cherry tomatoes, blue cheese, bacon, red onion, creamy bacon dressing\*

## main plates

**MARY'S HALF CHICKEN** <sup>gf</sup> 28  
shawarma spiced chicken, za'atar roasted baby carrots, heirloom tomato, cucumber labneh, onion ash

**CHARRED RARE AHI\*** 38  
flown in directly from Honolulu, adobo marinated ahi, mole, chayote slaw, tortilla crisps

**PRIME FLAT IRON\*** 34  
chimichurri, adobo fries

**TFY BURGER\*** 21  
truffle dijonnaise, wild mushrooms, truffle cheese, arugula, balsamic onion jam

**CURRY FRENCH LENTILS** 24  
coconut, baby heirloom carrots, english peas, baby pea tendrils, purple potatoes

**TAGLIATELLE BOLOGNESE** 26  
flowering basil, slow braised pork ragu, 18-month parmesan

**BARBACOA SHORT RIB ON THE BONE** 39  
masa purée, esquites, consommé, cilantro

**NIMAN RANCH 14 OZ. PORK CHOP\*** 35  
herb marinated and grilled, smashed fingerling potatoes, giardiniera, salsa verde

**CENTER CUT 8 OZ. FILET MIGNON\*** <sup>gf</sup> 52  
bone marrow, horseradish gremolata, pan roasted hen-of-the-woods mushrooms, red wine demi

## made for many

**WHOLE BRANZINO\*** 62  
fennel, garlic, blistered cherry tomatoes, orzo, olive oil, feta, basil

**VALLEY FRIED CHICKEN** 48  
brined, smoked and fried, sweet and spicy chili sauce, mac n' cheese

**32 OZ. ANGUS TOMAHAWK RIBEYE\*** 96  
chimichurri tomato salad, triple fried potatoes, peppercorn sauce

## flatbreads

**ZOE'S PEPPERONI AND SAUSAGE** 18  
all natural pepperoni, house-made sausage, suzie's peppers, italian cheese blend, basil, red sauce

**WILD MUSHROOM** 17  
roasted mushrooms, white sauce, truffle cheese, leeks

**MELON & PROSCIUTTO** 18  
white sauce, grated manchego, cantaloupe, arugula, white balsamic gastrique

**BROCCOLINI AND ROASTED GARLIC** 16  
fontina, chili paste, balsamic honey

## sides

**MARKET VEGETABLES** 11

**ADOBO FRENCH FRIES** 7

**SMASHED FINGERLINGS** chimichurri, fresh horseradish 9

**BACON AND JALAPENO MAC N' CHEESE** 12

## not to be missed...

**CHIVE FLAT BREAD** 4  
cultured chimichurri butter

**DEVEILED EGGS WITH CANDIED BACON** <sup>gf</sup> 7

**12-MINUTE CHEESE BISCUITS** 8  
honey butter



An automatic gratuity of 18% will be added to parties of 6 or more.  
<sup>gf</sup> indicates gluten-free options

\* These items are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Due to California's continuing drought, water will be available upon request only.

## mixes

- CRANKY J | 16  
nolet's gin, st. germaine, hand-pressed lemon juice, sage  
and champagne float
- STRAWBERRY FIELDS | 14  
deep eddy vodka, strawberries, basil, fresh citrus juices,  
strawberry-balsamic honey, up & well chilled
- MAPLE IN THE RYE | 16  
fig infused high west double rye, maple, nocello
- LA PIÑELA | 16  
tequila chamucos añejo, licor 43, pineapple, lime
- CUCUMBER PRESS | 14  
bulldog gin, lime juice, cilantro, cucumber,  
st. germaine liqueur
- VINELAND MOJITO | 13  
plantation 3 stars rum, green grapes, fresh basil, lime juice,  
domaine santé bored-o blanc grape nectar
- BLACKBERRY SAGE SHRUB | 14  
belvedere vodka, st. germaine, bitter truth violet liqueur, lime

## mocktails

- BEEEEEE YOURSELF | 9  
lavender, lemon, honey, sparkling water
- THE REFRESHER | 9  
cucumber, lemon-lime, ginger, sparkling water

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

- BEACHWOOD HAYABUSA | LAGER | 6  
FIGUEROA MTN | SANTA BARBARA CITRUS | 7  
MOTHER EARTH | CREAM ALE | 6  
ACE | SEASONAL CIDER | 6

#### FULLER BODY BEERS

- NORTH COAST PRANQSTER | BELGIAN | 7  
SIERRA NEVADA | PALE ALE | 6  
KARL STRAUSS RED TROLLEY | RED ALE | 6  
BALLAST POINT SCULPIN | IPA | 7  
STONE TANGERINE EXPRESS | IPA | 7  
HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

### DRAFTS

#### ROTATING TAP

- ask your server for the current draft!  
PAPERBACK BREWING | SEASONAL | 8

#### LIGHTER BODIED BEERS

- NORTH COAST SCRIMSHAW | PILSNER | 8  
ENEGREN SCHONER TAG | HEFEWEIZEN | 8

#### FULLER BODIED BEERS

- THE BRUERY MISCHIEF | BELGIAN ALE | 8  
KNEE DEEP BREAKING BUD | IPA | 8  
ALESMITH NUT BROWN | BROWN ALE | 8

## wines

### SPARKLING

- MUMM BRUT | Napa | 12 | 48 btl  
SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

### WHITE AND PINK

- SWANSON, PINOT GRIGIO | San Benito | 12 | 48 btl  
JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl  
GROTH, SAUVIGNON BLANC | Napa | 13 | 52 btl  
IMAGERY, CHARDONNAY | CA | 9 | 36 btl  
LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl  
FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl  
WENTE, ROSÉ | CA | 13 | 52 btl

### RED

- CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 btl  
BELLE GLOS "LAS ALTURAS", PINOT NOIR | S. L.  
Highlands | 19 | 76 btl  
TOLOSA, SYRAH | Edna Valley | 17 | 68 btl  
CHARLES KRUG, MERLOT | Napa | 13 | 52 btl  
SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl  
ROBERT MONDAVI, CAB SAUV | Napa | 21 | 84 btl  
JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 btl

looking for something special?

just ask your server for our curated list  
of california wines!