

all cocktails 14

cups

gordon's cup gin, muddled lime, cucumber, szechuan pepper, salt
tangerine caipirissima white rum, lime, tangerine & brown sugar
bird cup our take on a pimms cup, muddled citrus,
cucumber, mint & ginger

swizzles

hinoki swizzle amontillado sherry, st germaine, fresh green apple, & champagne
dark 'n stormy bermudan rum, fresh ginger & lime
griffith park swizzle bourbon, mint, lime, bitters & absinthe
seasonal fix gin, rum, vodka or tequila, served with fresh lemon over
muddled seasonal fruit

negroni & the like

classic negroni gin, sweet vermouth & campari, rocks, orange twist
white negroni amère sauvage (bitter gentian), bianco vermouth, rocks, grapefruit twist
harajuku hakushu single malt whiskey, gran classico,
byrrh quinquina & chocolate bitters
kingston negroni smith + cross jamaican rum, gran classico,
sweet vermouth, rocks, orange twist

quaffers

tommy's #2 tequila and/or mezcal, lime, orange & agave
jungle bird black strap rum, pineapple, lime & campari
nakatomi plaza choya plum wine, yamazaki, fresh pressed green apple

cocktails by sam ross

raw bar

- 1/2 dozen oysters, pear mignonette 18
- marinated tuna, lemongrass salad 16
- scallops, grapefruit, lime leaf 16
- beef tartare, pickled jalapeno, parmigiano 15

fun bites

- salt & pepper marinated calamari, ajwain-tomato jam 13
- crispy marinated chicken, lemon aoli 14
- chili crab toast, spicy cucumber, coriander 15
- fried oysters, black garlic aoli 12
- cured and smoked ham, garlic toast 11
- spice scented nuts 6
- assorted housemade pickles 6
- pumpkin toast, miso jam, goat cheese 11

simply grilled

- scottish salmon 24
- maine lobster 38
- sambal skate wing 21
- drunken duck breast 24
- bbq pork 21
- apple marinated shortrib 24
- wagyu strip loin 38
- ginger chicken 24
- miso marinated skirt steak 24

inspiration

- clam chowder, celery leaf 11
- lobster roll, green curry, thai basil 24
- kale, crispy and raw, curried almonds, pecorino, red wine vinaigrette 12
- escarole and watercress, roasted carrots, yoghurt 12
- spinach, miso cured goat cheese, sunflower seed vinaigrette 12
- cured duck leg carbonara 16/24
- hinoki scented black cod, sweet potato, pistachio 24
- braised lamb, tiny potatoes, cumin seed 25
- caramel braised kurobuta pork belly, radish, mustard greens 28
- coconut-curried mussels, sausage, cauliflower 19

vegetables & grains

- pee wee potatoes 9
- organic grilled rice, white or brown 5
- roasted yam, chili, pepper 9
- steamed mustard greens, soy 9
- grilled winter mushrooms, sea salt, lime 12
- haricot vert, sesame 9
- braised shitake mushroom 11

david myers *chef / founder*

kuniko yagi *executive chef*