



- A Selection of Bread with Beurre De Baratte \$6.25  
Cabbage Baked in the Embers, Yogurt, Sumac and Lemon Zest \$9.50  
Oysters on the Half Shell garnished Traditionally and Creatively \$18/\$36

### Tartare

- Beef, Cornichon, Olive, and Smoked Tomato \$17  
Aged Duck, Radish, Pickled Fennel, Watercress, Mustard, and Crème Fraîche \$18  
Beef Heart, Pickled Mustard Seed, Charred Celery, and Chives \$16  
Lamb, Fermented Turnips, Juniper, Pine Nuts, and Dried Figs \$17  
Smoked Mushroom and Beet \$15

### Starters

- Smoked Lamb Ribs 4 piece minimum \$12.50  
Oysters baked in The Jospier Oven, Seaweed, Salted Butter, and Horseradish 2 piece minimum \$10.50  
Sardines, Charred Tomato, Olives \$16  
Smoky Grilled Chicken Wings, Oregano, Chili, and Vinegar \$16  
Grilled Calamari, Blue Lake Beans, Almonds, Lemon Breadcrumbs \$14.50

### Garden

- Chopped Salad, Tomato, Havarti, Bacon, Red Onion, and Vinaigrette \$15.50  
Little Gems, Shaved Fennel, Carrots, Radish and Sweet Onions, Grilled Scallion Vinaigrette \$13.50  
Arugula and Radicchio, Sliced Apples, Pumpkin Seeds and Pumpkin Vinaigrette, Feta Cheese \$14.50  
Collard Greens, Sweet Potatoes, Lemon Raisin Vinaigrette, Aged Cheddar \$14.50

### Plates

Please enjoy our selection of condiments: smoked paprika mustard chimichurri, red wine chipotle sauce, J-1 steak sauce, and Basque vinegar

- Skirt Steak \$34  
Prime Pavé of Chuck \$25  
18 oz Aged New York Striploin \$75  
Smoked and Grilled Bone in Short Rib \$38  
½ 21 Day Aged Sonoma Duck \$55  
48 oz Dry Aged Porterhouse \$185  
Aged Lamb Leg \$35  
½ Chicken Salsa Verde \$34  
Pork Chop, Marinated and Charred \$38  
Lobster Grilled with Lime and Extra Virgin Olive Oil Market Price  
Fish, Cilantro, Mint, Parsley, Yogurt Market Price

### Vegetables

- Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey, and Black Pepper \$12.50  
Grilled Endive with Wood Roasted Beets and Cauliflower, Duck Egg Gribiche \$14.50  
Broccolini, Smoked Fingerling Potatoes, Lemon-Rosemary Bread Crumbs, and Chili Oil \$12.50  
Yukon Potato baked in the Coals, Salted Butter, Crème Fraîche, Aged Gouda, and Chive \$12.50  
Portobello Mushrooms, Grilled Radicchio, Maui Onions, Almonds, Extra Virgin Olive Oil, Sea Salt \$12.50  
Steak Fries with Homemade Ketchup \$12.50

A 4% charge has been added to the menu pricing to cover the cost of full healthcare benefits for our employees.



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**DESSERT 12.50**

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Banana "Baba" Popcorn and Salted Caramel Sherbet

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Piña Colada "Trifle"

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Apple "Cobbler"

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Blackout Chocolate Cake with Dulcey Ice Cream

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**COFFEE / TEA 5**

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French Press  
Espresso  
Americano  
Cortado  
Latte  
Cappuccino

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~ Pot of Tea ~  
Hao Ya 'B'  
Darjeeling  
Boston  
Earl Grey Supreme  
Formosa Oolong  
Rooibos

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COCKTAILS			
Fumée Old Fashioned – rye, bitters, citrus	12	Venice Negroni – campari, gin, vermouth	12
Lillet Smash – lillet rouge, mint, lemon	12	Chophouse Martini – vodka, olive, smoke	12
Chestnut Filly – bourbon, white wine, thyme	12	Midnight Margarita – tequila, charcoal, lime	12
Gin Fizz – plymouth gin, lemon, egg white	12	Bandita – bourbon, dry vermouth, pomegranate	12

BEER			
Santa Monica Wit, 5.3%, Santa Monica, CA	7	Monk's Café Flemish Sour, 5.5%, Belgium	9
Shipyard Monkeyfist, 6.9%, Portland, ME	7	Boomtown Session Stout, 5.4%, Los Angeles, CA	7
Allagash Tripel, 9%, Portland, ME	9	Mission Hefeweizen, 5%, San Diego, CA	7
Flying Dog Counter Culture Amber, 6%, Frederick, MD	7	Uinta Barleywine, 10.4% Salt Lake City, UT	9
Anderson Heelch O'Hops DIPA, 8.7%, Boonville, CA	9	North Coast Scrimshaw Pilsner, 4.4%, Eureka, CA	7

NON-ALCOHOLIC			
Abita Root Beer	4	Fentimans Ginger Beer	6
Raspberry lime rickey	5	Bottled water	4



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