

STARTERS

SALTSPRING BLACK MUSSELS*

garlic and white wine braised, fine herbs
fire roasted tomatoes 13

ROASTED GARLIC HUMMUS

cucumber, radish, grilled flatbread 12

ROASTED SPANISH OCTOPUS*

charred baby romaine, piquillo pepper
grilled local cactus 14

ARTISAN CHEESE & CHARCUTERIE SLATE

chef's selection of three cheeses, three meats
served with seasonal accompaniments 23

SALADS

ROASTED HEIRLOOM BEET CAESAR

red romaine, parmesan cheese, focaccia croutons 11

ABBY LEE FARMS TOMATOES

la quercia prosciutto, burrata cheese, aged sherry 13

ORGANIC GREENS

moody blue cheese, apple pear, spiced port wine 11

SUMMER VEGETABLE SALAD

chopped romaine, haricot vert, corn, tomato, kale, radish, oregano vinaigrette 13

SMOKED TOMATO BISQUE

crows dairy goat cheese, brioche croutons 12

ENTREES

MEDITERRANEAN BRANZINO*

spring vegetable salad, fingerling potato, roasted garlic, champagne vinaigrette 36

PAN ROASTED ALASKAN HALIBUT*

tart pearl onion, fresno chili, orange bell pepper, pistachio pesto 38

CACIO E PEPE

house-made fettuccini, summer vegetables, parmesan, black pepper 29

GRILLED 8OZ FILET MIGNON*

bakers bacon, brussel sprouts, cipollini onion, potato puree 45

COLORADO LAMB RACK*

baby artichoke, english peas, nantes carrot puree, vanilla demi glace 51

A LA CARTE

14OZ HERCULES RANCH RIB EYE* 54

8OZ HERCULES RANCH FLAT IRON* 29

7OZ BRAISED ALL NATURAL SHORT RIB* 29

PAN ROASTED MARY'S CHICKEN BREAST 28

7OZ SCOTTISH SALMON 28

SIDES

WHIPPED POTATOES 7

braised bacon, cotija cheese

FOREST MUSHROOMS 8

sautéed with shallots, garlic

VADOUVAN SPICED OVEN ROASTED BRUSSEL SPROUTS 7

Dishes may be modified to gluten-free upon request.

*Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS 15

MIX UP MULE

house made ginger beer, choice of az
distillery vodka, gin, bourbon, moonshine
or kraken black spiced rum

BLUSHING BERRY

sping 44 honey vodka, lillet blanc
domaine canton ginger, lemon, strawberry

AVIATION

gin, maraschino liqueur, lemon juice
crème de violet

SMOKING BERRIES

maestro dobel tequila, xicaru mezcal, lemon
local honey, creme de cassis, blackberry
ginger shrub

H. UPMANN

buffalo trace, diplomatico reserva, demerara
AZBL mi casa, angostura, laphroaig rinse

7.29

From the Kitchen of Chef Todd Allison