

Dinner

Antipasti

mushroom arancini 21 vg

acquerello rice, truffle oil,
pomodoro purée, parmesan

prosciutto crostata 28

arugula, pickled pears, fig spread,
tomatoes, pistachios, goat cheese,
puff pastry

burrata pomodoro 22 vg

pear compote, local honey,
toasted focaccia

bianca flatbread 24 vg

mozzarella, saba, ricotta, rosemary,
truffled arugula

grilled octopus 32

crushed potatoes, romesco,
prosciutto, gremolata

beef carpaccio* 32

parmesan, crouton, tomatoes,
balsamic, scallion crème, garlic aioli

Insalate

*add: chicken +14, shrimp +22,
salmon +30, steak +34*

mediterranean caesar salad 22

romaine, black olive crumble,
crispy artichoke, white anchovies,
crouton, caesar dressing

fall market salad 20 vg

manchego, candied pecans,
julienne apple, cucumber, cranberries,
champagne vinaigrette

rucola 16 vg/gf

arugula, goat cheese, pickled fennel,
tomatoes, white balsamic vinaigrette

Pasta

gnocchi 26 vg

tomato compote, basil, parmesan

paccheri 28 vg

peas, mushrooms, truffle oil,
lemon mascarpone

bucatini bolognese 32

traditional meat sauce, parmesan, basil

v= vegan vg=vegetarian gf=gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.*

Secondi

branzino al cartoccio 56

ratatouille vegetables, citrus orzo, lemon beurre blanc

ora king salmon 54 gf

cauliflower purée, raisin-caper relish, brown butter-balsamic

snake river farms wagyu burger* 45

mushrooms, truffle cheese, bacon jam, tomato, truffle aioli, arugula, brioche bun

jidori chicken breast 45

polenta frita, melted leeks, black trumpet puree, castelvetrano pesto, chicken jus

prime filet mignon 89 gf

8 oz., onion agrodolce, cambonzola cheese, garlic potato purée

prime bone-in rib eye 95 gf

16 oz., carrot purée, bone marrow butter, broccolini

Desserts

torta al caffe 20

amaretto, sbrisolona, espresso

key lime trifle 17

bavarian, amaretti graham, mixed berry compote

limoncello butter cake 20

lemon bavarian cream, strawberry gelato

house-made gelato or sorbet 13

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Cocktail Hour

hayreddin barbarossa 21

tequila, pomegranate liqueur, lemon,
orange, agave, blackberry, orange bitter

francis drake 22

rum, fino sherry, dry vermouth, simple,
lime, mint

blackbeard 24

scotch, pineapple rum, piment d'espelette,
coconut water simple, pineapple, lime

mary read 22

gin, prickly pear, lemon, aperol

bartholomew roberts 25

dark rum, apricot, orgeat, pineapple,
coffee, kahlua

hippolyte bouchard 22

vodka, lillet rose, white creme de cacao,
grenadine, curocao, lime

Spritz Life

the sundeck spritz 22

limoncello, gin, italicus, lemon juice, soda

sunset mule 21

whiskey, rum, lime, angostura chocolate,
ginger beer

forget about it 23

rhubarb, aperol, white vermouth,
watermelon, prosecco, soda

Temperance (non-alcoholic)

calico jack 15

lyre's dry london spirit, berry mix,
elderflower, lemon, soda

cheung po tsai 15

lyre's white and dark cane,
simple, lime, mint

Cold Brews

beer on tap 12

red trolley ale, ballast point hazy ipa, peroni nastro azzurro, modelo especial lager

beer by the bottle

firestone 805, stone ipa 12

peroni, stella, corona, pacifico, coors light, bud light 10

peroni 0% 9

Wine

sparkling

glass/bottle

prosecco, luca paretti, veneto, it	18/82
cremant de limoux, faire la fete nv, languedoc, fr	19/88
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, paul buisse, loire, fr	24/95
assyrτικο, gai'a, nemea, gr	18/72

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

pinot noir, bernardus, santa lucia, ca	26/100
pinot noir, ken wright cellar, willamette valley, or	22/86
chianti classico, tenuta di nozzole, tuscany, it	20/79
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

sauternes, château laribotte, fr	16/77
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