

FOR THE TABLE

Marinated Olives — 9  

Grilled Spanish Octopus — 29 
Fingerling Potato Salad, Salsa Verde

Smoked Salmon Dip — 18
House Applewood Smoked Salmon, Pickled Shallot, Crème Fraiche, Dill, Lavash

Charcuterie Board — 25
Chef’s Selection of Two Artisan Cheeses and Cured Meats, House Pickles, Jam, Dried Fruit, Grain Mustard, Crackers

Carrot & Red Beet Hummus — 19 
Duo of Carrot and Beet Hummus, Feta Cheese, Warm Pita, Olive Oil

FROM THE MARKET

Little Gem Caesar — 19
Breadcrumbs, Parmigiano

Market Greens — 18 
Shaved Vegetables, Heirloom Cherry Tomato, Fromage Blanc, Champagne Vinaigrette

Roasted Mushrooms — 19  
Roasted Garlic, Parsley

Roasted Romanesco — 21  
Spiced Yogurt, Sultana, Toasted Pine Nut, Mint, Lemon

Crispy Potatoes — 14 
Calabrian Chili Aioli

Add: Salmon* +16, Grilled Chicken* +9

HAND STRETCHED PIZZA

California Tomato — 21 
Garlic, Sicilian Oregano

Margherita — 24 
California Tomato, Bufala Mozzarella, Basil

Calabrese Salami — 29
California Tomato, Mozzarella, Fontina, Calabrian Chili, Olive

Fennel Sausage — 28
Garlic Cream, Mozzarella, Fontina, Tuscan Kale, Fennel Pollen

Prosciutto — 26
Caramelized Onion, Apple, Feta, Arugula, Olive Oil, Roasted Garlic

Funghi — 27 
Garlic Cream, Mozzarella, Taleggio, Heirloom Roasted Mushrooms, Thyme

LARGER

Wagyu Cheeseburger — 29
Bacon Onion Jam, Tomato Aioli, White Cheddar, Arugula, Brioche Bun, Fries

Spicy Rigatoni Pomodoro — 30 
Basil, Parmigiano

Roasted Steelhead Salmon — 44
Israeli Couscous, Spring Onion Soubise, Asparagus, Snap Pea, Charred Cabbage

Crispy Chicken Sandwich — 27
Dill Gribiche, Fennel & Cabbage Slaw, Red Onion, Pickle, Potato Bun, Fries

Pappardelle Bolognese — 36
Lamb & Beef Ragout, Calabrian Chili, Pecorino Romano, Sicilian Oregano

Steak Frites — 54
Bistro Cut 10oz, Herb Butter, Tarragon Aioli

DESSERT

Ice Cream Sundae — 14 
Vanilla Bean Ice Cream, Chocolate Chunks, Caramel Sauce, Pecans, Cherry

Chocolate Chip Cookie — 5

Raspberry Sorbetto — 8 

Please inquire with your server about making your dish gluten free:

-  Vegan dishes that do not contain products that come from animals
-  Vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

-  Gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye
-  Dishes that contain peanuts or other nuts for those with nut allergies

This Hotel & Restaurant is cashless

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff.

This is not a gluten- or nut-free facility. Cross-contamination may occur.

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.