



BREAD

House Made Flat Bread, Olive Tapenade, Cultured Butter	9
Grenache, McCay Cellars, Lodi	

STARTER

Ahi Tartare* , Cured Lemon Aioli, Shrimp Chip	25
Sauvignon Blanc, Jean Reverdy	
Beef Tartare* , Cornichon, Crispy Baguette	25
Rosé, By. OTT, Cotes de Provence	
Sun Dried Tomato Tartare, House Made Ricotta, Flat Bread	19
Pinot Noir, Failla, Sonoma Coast	
Baked Shrimp "À La Escargot", Café de Paris Butter	24
Chardonnay, Alit, Willamette Valley	
Foie Gras Gyoza, Caramelized Onion, Port Essence	28[†]
Pinot Noir, Failla, Sonoma Coast	

SOUP/SALAD

Maui Onion Velouté, Olorosso Sherry, Smoked Paprika	12
Sauvignon Blanc, Jean Reverdy	
Caesar Salad, Hirabara Farm Baby Romaine, Bacon, Parmesan	15
Pinot Grigio, Zenato	
Red & Green Salad, Roasted Pear, Gorgonzola, Aged Balsamic Vinaigrette	15
Riesling, Meulenhof "Erdener Treppchen"	

ENTRÉE

Scallops Risotto, Hamakua Mushroom, "Vialone Nano Rice", Parmesan Cream	39
Chardonnay, Alit, Willamette Valley	
Cured King Ora Salmon* , Olive Tapenade, Chickpeas	39
Chardonnay, Louis Latour, Pouilly-Fuissé	
Kurobuta Pork Chop* , Cauliflower Gratin, Black Cardamom Jus	39
Grenache, McCay Cellars, Lodi	
Lamb Shank "Tajine", Raisins & Saffron Pilaf, Parsley Salad	42
Rhone Blend, Neyers "Sage Canyon"	
Steak Frites* , Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce	69[†]
Rhone Blend, Neyers "Sage Canyon"	
TBD... Bento, Falafel, Hummus, Smoked Eggplant, Flat Bread	32
Sauvignon Blanc, Jean Reverdy	
Curry Du Jour, Authentic Indian Curry, Koshihikari Rice, Raita	32
Riesling, Meulenhof "Erdener Treppchen"	

TASTING MENU

4 Course Tasting Menu, Choice of Starter, Soup or Salad, Entrée + Dessert	75[†]
[†] Additional \$10	
Wine Pairing \$49	



Vikram Garg



COCKTAILS

FRANCESCO LAFRANCONI'S CREATIONS

Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... - Vikram Garg

Mr. Cobbler Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate, Pimento Bitters	18	Mai Tai 1944 Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	18
Yuzu Hi-Ball Jameson, Lemon Juice, Yuzu Syrup, Club Soda, Cucumber Bitters	16	L.T.J. Collins Gin, Lemon Juice, Lemongrass- Thai Basil-Jasmine Syrup, Club Soda	16
Passion Paloma Tequila, Passion Fruit Purée, Lime Juice, Grapefruit Juice, Club Soda, Grapefruit Bitters	16	Latin Mayhem Barsol Mosto Verde Pisco, Illegal Mezcal Joven, Italicus Rosolio, Luxardo Bitter Bianco	16
L'ete Hendrick's Gin, Watermelon Shrub, Lime, Club Soda	18	"VG" Negroni Gin, Campari, Vermouth, the Rest is Chef's Trade Secret. <i>(Limit One Drink per Guest).</i>	28

WINES BY THE GLASS

Prosecco, Bisol Veneto-Italy	14/60	Champagne Brut, Lanson "Black Label" Champagne-France	21/95
Pinot Grigio, Zenato Veneto-Italy	12/50	Rosé, By. OTT, Côtes de Provence Provence-France	18/76
Sauvignon Blanc, Jean Reverdy, Sancerre, Loire-France	15/68	Pinot Noir, Failla, Sonoma Coast California-US	21/95
Riesling, Meulenhof "Erdener Treppchen," Kabinett, Mosel-Germany	14/59	Rhône Blend, Neyers "Sage Canyon," California-US	17/77
Chardonnay, Louis Latour, Pouilly-Fuissé Burgundy-France	16/72	Grenache, McCay Cellars, Lodi California-US	19/89
Chardonnay, Alit, Willamette Valley Oregon-US	15/68	Cabernet Sauvignon, Ancient Peaks "Santa Margarita Ranch," Paso Robles California-US	15/64

BEERS

Belgian Pilsner - Draft Stella Artois ALC 5%, IBU 30	8	Japanese Pilsner Coedo Ruri Premium ALC 5%, IBU 32	12
Kona Hanalei Island IPA Hawaii, USA ALC 4.5%, IBU 40	8	Japanese Black Lager Coedo Shikkoku ALC 5%, no IBU	12

SOFT DRINKS

L'ete Vierge Watermelon Shrub, Lime, Club Soda	10	Le Papillon Jasmine Lemonade, Organic Butterfly Pea Essence	10
San Benedetto Still Water	9	San Benedetto Sparkling Water	500ml 5

