



Sound Check

Chef's Seasonal Soup 10

Cauliflower Soup, Pickled Cauliflower Pearls, St. Supery Garlic Chives, Brown Butter Bread Crumbs

Brokaw Avocado Guacamole 9

Arbequina Olive Oil, Cilantro, House-made Corn Chips

Caesar Salad, Spring Mix Greens 12

Parmigiano Reggiano, Boquerones, Sourdough Croutons

Add Chicken 5 | Add Steak 7

Heirloom Tomato Salad, Avocado 13

Opal Basil, Roasted Hazelnut Pesto

Roasted Baby Beet Salad 14

Crisp Frisée, Spiced Pumpkin Seed Crumble, Saffron Poached Pear, Crumble Goat Cheese, Roasted Orange Vinaigrette



Executive Chef, Quentin Garcia | Chef De Cuisine, Lissette Garay

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Opening Acts

Short Rib Nachos 13

Aged Cheddar Sauce, Pickled Shallots, House Corn Chips, Castlevestrano Olives

Baby Back Ribs HALF 13 / FULL 21

Cooked Over Open Coals, Sweet Whiskey BBQ Glaze

Brie Dip 14

Melted Brie Cheese, Summer Truffles, Grilled Sourdough

*Additional Bread 2

Smoked Chicken Wings 13

Alabama White Sauce, House Wing Emulsion

Steak Tartare 18

Caper Emulsion, Reggiano, Truffle Essence, Grilled Toast Points

Spanish Octopus "A La Plancha" 17

Chorizo Emulsion, Chimichurri, Crispy Polenta Fries, Squid Tuile, Smoked Paprika

Artisan Cheese Board 18

Seasonal Fruit Compote, Local Honeycomb, Model Bakery Baguette

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Support Acts

Akaushi Flat Iron Steak Sandwich 21

Model Bakery Baguette, Red Wine Onions, Brie Fondue, French Fries

Blue Note Burger 18

Snake River Farms Kobe Beef, Caramelized Red Wine Onions, Fourme D'Ambert Blue Cheese, Roasted Garlic Aioli, Toasted Model Bakery Bun, French Fries

House-made Ricotta Stuffed Agnolotti 20

Roasted Hazelnut Pesto, Slow Roasted Acorn Squash, Brown Butter, Sage, Shaved Pecorino

Fresh Linguine 18

House Made Italian Sausage, Aurora Sauce

Baby Back Ribs | HALF 13 / FULL 21

Cooked Over Open Coals, Sweet Whiskey BBQ Glaze

SIDES

French Fries, Thyme, "Fleur de Sel" Sea Salt 7

Pan Seared Wild Mushrooms, Brown Butter, Fried Thyme 7

Pomme Purée, Silken Smooth Potato Purée, Chives 8

Crisp Brussels Sprouts, Lollipop Kale, Smoked Almonds, Creamy Chimichurri 9

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Headliners

Thyme Basted Halibut 32

Wilted Spinach, Glazed Smoked Potatoes, Roasted Sunchoke Garlic Cream, Spanish Paprika Oil

Thyme Basted Scallops 35

La Quercia Prosciutto, Pickled Red Onions, White Truffle Risotto

Pistachio Roasted Chicken Breast 26

Prosciutto Wrapped Polenta Fries, Confit Piquillo Peppers, Cauliflower Purée, Poultry Jus

Akaushi Flat Iron Steak 35

Grilled Over Open Coals, Wilted Spigarello, Glazed Black Trumpet Mushrooms, Blackened Sesame Puree, Smoked Bordelaise

Grilled Snake River Farms Bone-In Pork Chop 31

Grilled Over Open Coals, Wilted Spigarello Greens, Honey Lacquered Apricots, Truffle Vinaigrette, Mustard Jus



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After Parties

Affogato al Caffè 6

Vanilla Gelato, Espresso Shot

Lavender Crème Brûlée 8

Burnt Rosemary Sugar, Marinated Berries

Dark Chocolate Peanut Butter Mousse 10

Hazelnut Feuilletine Crunch, Salted Caramel, Vanilla Gelato

Warm Roman Apple Cake 9

Bourbon Caramel, Coffee Ice Cream, Apples

St Supery Pineapple Guava Tart 10

Bernard Ranches Citrus, Candied Guava, Vanilla Gelato

Gelato 3 (Per Scoop)

Vanilla, Pistachio, Cinnamon, Coffee, Chocolate

Coffee & Tea



Espresso 3.5

Americano 4

Latte 5

Cappuccino 5

Mocha 5.5

Hot Chocolate 5.5

French Press 6

Hot Tea 3

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Port/Dessert Wine

Quinta de La Rosa, Tawny 11
Taylor Fladgate, 10 yrs, Tawny 13
Taylor Fladgate, 20 yrs, Tawny 20
Topaz 2005, Sauvignon Blanc/ Sémillon 18

Encores

Irish Coffee 12

Jameson, Simple Syrup, Coffee

Kahlúa & Coffee 12

Million Dollar Coffee 12

Bailey's Irish Cream, Griffo Coffee Liqueur, E+J Brandy, Coffee

Nutty Irishman Coffee 12

Bailey's Irish Cream, Frangelico, Coffee

Café Amaretto 12

Disaronno Amaretto, E+J Brandy

Espresso Martini 13

House Vodka, Kahlúa, Bailey's Irish Cream, Simple Syrup, espresso shot

Mexican Coffee 12

House Tequila, Griffo Coffee Liqueur, Coffee

Scotch Hot Toddy 12

Monkey Shoulder Scotch, Honey, Fresh Lemon, Hot Water

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