

GRAPEFRUIT
basil

DINNER

STARTERS, SOUP, SALAD

V HOUSE-MADE FOCACCIA

Cultured Butter, Orange Blossom Honey

G V ROASTED OLIVES

Orange Zest, Za'atar, Cold Pressed Olive Oil

G V MARCONA ALMONDS

Togarashi

G BLUEFIN TUNA POKE*

Crushed Avocado, Wakame Salad, Sweet Onions, Spicy Aioli, Rice Crisps

U V BURRATA TOAST

Grilled Sourdough, Red Wine Poached Pear, Candied Walnuts, Caper Salsa Verde

G ROASTED BRUSSEL SPROUTS

Chistorra Sausage, Garbanzo Bean Giardiniera, Roasted Red Pepper Coulis, Pecorino

DUNGENESS CRAB CAKE

Green Papaya Slaw, Pickled Daikon & Carrot, Red Curry Aioli, Roasted Peanut Vinaigrette

U MANILA CLAMS

Fennel, Leeks, Spanish Chorizo, Lemon Miso Broth, Red Fresno Chile, Grilled Sourdough

LOBSTER CHOWDER

Sweet Corn Truffle Fritter, Spanish Chorizo, Calabrian Chile Oil

G BABY WEDGE SALAD

Baby Iceberg, Heirloom Cherry Tomatoes, Jerk Bacon, Avocado Green Goddess

U BABY GEM CAESAR

Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Sourdough Croutons

SIDES

G V TRUFFLE POTATOES

Parmesan Crust

G V GRILLED ASPARAGUS

EVOO, Meyer Lemon, Grana Padano

G V BROCCOLI RISOTTO

Meyer Lemon, Grana Padano

G V ROASTED BROCCOLI

Aji Amarillo Tangerine Vinaigrette, Pistachio Gremolata, Grana Padano

G V SAUTÉED FORAGED MUSHROOMS

Sherry Jus, Cipollini Onion

ENTRÉES

G V SPAGHETTI SQUASH

Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Campari Tomato, Sweet Corn, Bloomsdale Spinach, Pistachio Gremolata, Grilled Sourdough

U CIOPPINO

Dungeness Crab, Halibut, Diver Scallops, Mexican Blue Prawns, Clams, San Marzano Tomato-Basil Broth, Grilled Sourdough

CALIFORNIA HALIBUT*

Macadamia Nut Crust, Heirloom Cherry Tomatoes, Asparagus, Miso-Honey Brown Butter

G SANTA CAROTA COWBOY RIBEYE*

Sherried Mushrooms, Truffle Potatoes

G MARY'S FREE-RANGE CHICKEN

Mojo Brine, Broccoli Risotto, Mandarin Orange, Candied Walnuts, Petite Herbs, Aji Amarillo Tangerine Vinaigrette

SCALLOP CARBONARA*

Diver Scallops, Fresh Bucatini, Bacon, Artichoke Hearts, Asparagus, Pecorino, Salsa Verde

G ANGUS SHORT RIB

Slow Cooked, Truffle Potatoes, Fig Caponata, Balsamic-Honey Jus, Bloomsdale Spinach

DESSERTS

V MEYER LEMON MERINGUE PIE

Meyer Lemon Curd, Swiss Meringue, Macadamia Nut Shortbread Crust

V BUTTERSCOTCH BUDDINO

Hawaiian Sea Salt Caramel, Dark Chocolate Dipped Shortbread Cookies

V MEXICAN HOT CHOCOLATE LAVA CAKE

Chamucos Añejo Tequila, Fosselman's Dulce de Leche Ice Cream

G V FOSSELMAN'S SORBET

Seasonal Flavor

G *Gluten Free* – Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

V *Vegetarian Dishes*

U *Gluten-free or vegetarian upon request*

Please notify our staff of any severe or life-threatening food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

GB125



COCKTAILS

THE MIRAMONTE El Tequileno Blanco, Agave, Lime + El Tequileno Reposado 17 + El Tequileno Añejo 19	16
COACHELLA CADILLAC Aretta Reposado, Grand Marnier, Cointreau, Lime, Agave	19
MIRA MAI TAI Appleton Signature, Smith & Cross, Clement Creole Shrub, Orgeat, Lime	17
SANGUINA SPRITZ Mommenpop Blood Orange Aperitif, Italicus, Blood Orange Soda	17
PLEASED AS PUNCH Pisco, Pineapple Shrub, Lemon, Prosecco	16
OOOHBAE COLADA Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream, Pineapple, Lime	17
GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Ruby Red Grapefruit	17
ISLAND EMPRESS Empress Gin, Giffard Lichi-Li Liqueur, Lychee Syrup, Lemon	17
NEW FASHIONED Coconut Washed Four Roses Bourbon, Smith & Cross Jamaican Rum, Crème de Banana, Pineapple Oleo, Angostura Bitters	18
SMOKE & SPICE Bozal Mezcal, Ginger-Honey Syrup, Lime, Chile De Arbol	16
DANCING IN THE DARK El Tequileno Reposado, Licor 43, Espresso	17
FROZEN ICY 808 Icy Twist on a Hawaiian Mai Tai	16
FROZEN SEASONAL Ask Your Server for Details	16

ZERO-PROOF

NEVER SAY NEVER Seedlip Grove 42, Ruby Red Grapefruit, Strawberry Syrup, Egg White	12
NO-RITA Lyre's Agave Blanco, Ruby Red Grapefruit, Serrano Syrup, Lime, Topo Chico	12
N/APEROL SPRITZ Lyre's Amalfi Spritz, Orange, Lemon	12
LONDON BRIDGES Lyre's London Spirit, Fever Tree Lemon Tonic, Lemon, Lime, Pink Peppercorn	12