

GRAPEFRUIT  
*basil*

DINNER

## STARTERS, SOUP, SALAD

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### **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 BRUSCHETTA

Artichoke Hearts, Baby Radish, Mandarin Orange, Maldon Salt, Cold Pressed Olive Oil, Fennel, Aged Balsamic, Grilled Sourdough

### **D** DUNGENESS CRAB CAKE

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

### **G** BABY WEDGE SALAD

Baby Iceberg, Heirloom Cherry Tomatoes, Jerk Bacon, Avocado Green Goddess  
Add Grilled Chicken | Add Grilled Shrimp | Add Grilled Skirt Steak\*

### **U** BABY GEM CAESAR

Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Sourdough Croutons  
Add Grilled Chicken | Add Grilled Shrimp | Add Grilled Skirt Steak\*

## SIDES

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### **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 ORGANIC BROCCOLI

Harissa, Pistachio Gremolata, Grana Padano

### **G V** SAUTÉED FORAGED MUSHROOMS

Sherry Jus, Cipollini Onion

**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

## ENTRÉES

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### **G V** SPAGHETTI SQUASH

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

### **G** ORA KING SALMON\*

Pistachio & Za'atar Crust, Broccoli Risotto, Grana Padano, Smoked Tomato Harissa

### **C** CALIFORNIA HALIBUT\*

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

### **U** NIMAN RANCH BRISKET SHORT RIB BURGER\*

Fiscalini White Cheddar, Pecanwood Smoked Bacon, Cipollini Onion, Beefsteak Tomato, Romaine, Creole Mustard Aioli, Fries

### **G** MARY'S FREE-RANGE CHICKEN

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

### **G** SKIRT STEAK\*

Sherried Mushrooms, Truffle Potatoes, Arugula

### **U** HALIBUT TACOS

Beer Battered, Island Slaw, Baja Tartar Sauce, House-Made Tortilla Chips | Fire Roasted Salsa

## DESSERTS

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### **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

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.



## COCKTAILS

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**THE MIRAMONTE** El Tequileno Blanco, Agave, Lime  
+ El Tequileo Reposado + El Tequileo Añejo

**COACHELLA CADILLAC** Cimarron Reposado, Grand Marnier, Cointreau, Lime, Agave

**TAHITIAN TRADER** Chairman's Reserve, Smith & Cross, Clement Creole Shrub, Orgeat, Lime

**PINE FOR MORE** Tommy Bahama Rum #2, Giffard Caribbean Pineapple, Grilled Pineapple, Orgeat

**SIMPLY THE ZEST** Blood Sweat & Tears Vodka, Giffard Apricot Liqueur, Lemon Curd, Lime, Honey Syrup

**KULA KEOKEA** Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream, Pineapple, Lemon,  
Angostura Bitters

**GRAPEFRUIT BASIL** Grey Goose, Fresh Basil, Ruby Red Grapefruit

**ISLAND EMPRESS** Empress Gin, Giffard Lichi-Li Liqueur, Lychee Syrup, Lemon

**FIGURED OUT** Tommy Bahama Rye, Caramelized Fig Syrup, Carpano Antica Formula, Angostura Bitters

**SUN & SPICE** Tres Agaves Blanco, Serrano Syrup, Ruby Red Grapefruit, Lime, Topo Chico  
+ Illegal Mezcal

**DANCING IN THE DARK** El Tequileno Reposado, Licor 43, Espresso

**FROZEN ICY 808** Icy Twist on a Hawaiian Mai Tai

**FROZEN SEASONAL** Ask Your Server for Details

## ZERO-PROOF

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**NEVER SAY NEVER** Seedlip Grove 42, Ruby Red Grapefruit, Strawberry Syrup, Egg White

**NO-RITA** Lyer's Agave Blanco, Ruby Red Grapefruit, Serrano Syrup, Lime, Topo Chico

**N/APEROL SPRITZ** Lyre's Amalfi Spritz, Orange, Lemon

**LONDON BRIDGES** Lyres London Spirit, Fever Tree Lemon Tonic, Lemon, Lime, Pink Peppercorn