

GRAPEFRUIT  
*basil*

DINNER

## STARTERS, SOUP, SALAD

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### 🍷 HOUSE-MADE FOCACCIA

Cultured Butter, Orange Blossom Honey

### 🌱🍷 ROASTED OLIVES

Orange Zest, Za'atar, Cold Pressed Olive Oil

### 🌱🍷 MARCONA ALMONDS

Togarashi

### 🌱 BLUEFIN TUNA POKE\*

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

### 🍷🍷 BURRATA TOAST

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

### DUNGENESS CRAB CAKE

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

### LOBSTER CHOWDER

Sweet Corn Truffle Fritter, Spanish Chorizo, Calabrian Chile Oil

### 🌱🍷 BABY WEDGE SALAD

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

### 🍷🍷 BABY GEM CAESAR

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

## SIDES

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### 🌱🍷 TRUFFLE POTATOES

Parmesan Crust

### 🌱🍷 GRILLED ASPARAGUS

EVOO, Meyer Lemon, Grana Padano

### 🌱🍷 BROCCOLI RISOTTO

Meyer Lemon, Grana Padano

### 🌱🍷 ROASTED BROCCOLI

Aji Amarillo Tangerine Vinaigrette, Pistachio Gremolata, Grana Padano

### 🌱🍷 SAUTÉED FORAGED MUSHROOMS

Sherry Jus, Cipollini Onion

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

🍷 Vegetarian Dishes

🍷 Gluten-free or vegetarian upon request

## ENTRÉES

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### GV SPAGHETTI SQUASH

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

### U CIOPPINO

Dungeness Crab, Halibut, Bristol Diver Scallops, Mexican Blue Prawns, Hama Hama Manila 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

## 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

### GV FOSSELMAN'S SORBET

Seasonal Flavor

GB1024

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 17 + El Tequileo Añejo 19

COACHELLA CADILLAC Aratta Reposado, Grand Marnier, Cointreau, Lime, Agave

MIRA MAI TAI Appleton Signature, Smith & Cross, Clement Creole Shrub, Orgeat, Lime

SANGUINA SPRITZ Mommenpop Blood Orange Apertif, Italicus, Blood Orange Soda

PLEASED AS PUNCH Pisco, Pineapple Shrub, Lemon, Prosecco

OOOHBAE COLADA Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream, Pineapple, Lime

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Ruby Red Grapefruit

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

NEW FASHIONED Coconut Washed Four Roses Bourbon, Smith & Cross Jamaican Rum, Crème de Banana,  
Pineapple Oleo, Angostura Bitters

SMOKE & SPICE Bozal Mezcal, Ginger-Honey Syrup, Lime, Chile De Arbol

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 Lyre'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