



DINNER

SPRING 2024

SERVED DAILY 4PM TO 9PM

SOUPS

pricing is for cup/bowl

Soup Du Jour | 6/8
Chef's daily soup

Tomato Bisque | 6/8
basil oil, cheese croutons **veg**

SMALL PLATES

Szechuan Lettuce Wraps | 14
ABF spiced chicken, ginger, Fresno chili, Thai basil, mint, cilantro, red onion **s**

Sweet Hot Shrimp | 14
Japanese eggplant, wild rock shrimp palm sauce

Kobe Sliders | 16
Wagyu beef, Calabrian ketchup, Swiss caramelized onions, iceberg, bacon baby cornichons

Midnight Spring Rolls | 14
Japanese chives, chayote, glass noodles cremini, tofu, green leaf, sweet chili sauce

Loaded Hummus | 11
red onion, feta, kalamata, peppers, tomato taro chips **gf, vg**

Tacos Nochis | 15
CAB slow braised short rib, marinated red onions, sabrosura avocado sauce, cilantro queso fresco, esquite **s**

SALADS

Antipasti Primavera | 15
farro, bocconcini, salami, prosciutto di Parma rocket arugula, tomato, hot house cucumber red onions, giardiniera, Mama Mia dressing

Spicy Thai Beef | 16
Banh-marinated sliced CAB short rib, romaine cilantro, Napa cabbage, cucumber, grape tomato, toasted rice, spicy Thai dressing (cannot be made with dressing on the side) **s**

Cobb | 14
herb-marinated fresh ABF chicken breast baby gem, Gorgonzola, grape tomato avocado, egg, uncured bacon buttermilk ranch **gf**

Lantern | 15
herb-marinated fresh ABF chicken breast crisp romaine, red & yellow peppers haricots vert, Asian pear, crispy wonton honey-citrus dressing

Pavo | 15
slow roasted fresh ABF turkey, corn, pepitas red onion, feta, cherry tomatoes, baby spinach, quinoa avocado guajillo, chili lime vinaigrette **gf**

Salmon Niçoise | 16
herbed fingerlings, green beans, egg, French radish, tomato, red onion, olives, homemade croutons, champagne dressing **gf**

Caesar | 10
baby gem, pepitas, rustic batard crouton

add a protein

herb-marinated fresh ABF chicken breast | 8
blackened wild caught salmon | 10
grilled tofu | 5

ENTRÉES

Manhattan Steak | 40
8 oz Prime Manhattan Cut New York, Maître d' butter, Yukon puree, asparagus **gf**

Whistle Stop Chop | 29
10 oz Oregon Hill Frenched pork chop, bourbon apple sauce, seasonal succotash, Yukon puree **gf**

Jambalaya | 25
herb-marinated fresh ABF chicken breast, wild caught Mexican shrimp, andouille, red & yellow peppers red onion, Jasmine rice, Cajun butter **gf, s**

Branzino | 35
vierge sauce, farro, rainbow carrots, pinenuts basil oil

Miso Salmon | 29
wild caught salmon, organic miso glaze, forbidden rice, lemon sauce, spinach, rocket arugula asparagus, green onion **gf**

Bronzed Seared Scallops | 34
wild caught U-10 dry pack scallops, rainbow chard pancetta, asparagus, edamame, carrot & bell pepper compote **gf, s**

Shrimp Paesano | 27
wild caught Mexican shrimp, Chablis, cherry, basil tomatoes, capers, garlic, lemon sauce, capellini

Casablanca | 26
herb-marinated fresh ABF chicken breast, cremini asparagus, mozzarella, fontina, madeira Yukon puree

Chicken Bellagio | 26
herb-marinated fresh ABF chicken breast, uncured-hickory bacon, homemade seasoned breadcrumbs cremini, spinach, rocket arugula cream, bucatini prosciutto dust

Bucatini al' 'Carbonara' | 24
pancetta, uncured-hickory bacon, roasted garlic puree, English sweet peas, cream

Four Cheese | 23
Pecorino Romano, Fontina, fresh mozzarella ricotta, basil, penne, marinara **vg**

Bravas Enchiladas | 21
fresh sweet corn, poblano, spinach, yellow squash zucchini, tortilla sauce, Chihuahua cheese, cilantro rice, turtle beans **vg, s**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Adam Ha, Food & Beverage Manager
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations



*Please note, a 20% auto-gratuity will be added to parties of 6 or more.



BEVERAGE

SPRING 2024

CRAFT COCKTAILS 15

- Cloud9**
clarified rum, pineapple, lime
coconut cream
- Flor de Jamaica**
mezcal, hibiscus, lime, aromatic bitters
- Lychee Martini**
lychee-infused vodka, Soho, lemon
- Watermelon Margarita**
tequila, Cointreau, watermelon, lime
- Nettie's Afternoon**
gin, St. Germaine, Asian pear green tea
Lillet Blanc, lemon
- Hope 75**
gin, strawberry, lemon, sparkling wine

BARREL-AGED 15

- Negroni**
The Botanist, infused aromatics, sweet vermouth
- Manhattan**
Maker's Mark, Angostura bitters, sweet vermouth

MOCKTAILS 7

- Lavender Lemonade**
lemonade, lavender essence, lemon, soda
- Tokyo Virgin Tea**
passion tea, lychee, lemonade
- Agua de Sandia**
black tea, watermelon, lime
- Jamaican Tea**
hibiscus, black tea, lime

DRAFT BEER 8

- Modelo Especial, Mexican Lager, 4.4% ABV, Mexico
- Asahi Super Dry, Rice Lager, 5.2% ABV, Japan
- Fat Tire, Amber Ale, 5.2% ABV, Colorado
- 805, American Blonde Ale, 4.7% ABV, Central Coast
- Blue Moon, Belgian Wheat Ale, 5.4% ABV, Denver
- Ballast Point Sculpin, IPA, 7% ABV, San Diego
- Athletic Brewing, Non-Alcoholic IPA, San Diego

WHISKEY

Angel's Envy Bourbon	13
Basil Hayden Bourbon	13
Blanton's Bourbon	15
Bulleit Bourbon/Rye	11
Highwest Double Rye	13
Jack Daniels	9
Jameson	9
Johnny Walker Black/Blue	13/45
Knob Creek Bourbon/Rye	11
Macallan Scotch 12yr/18yr	21/55
Maker's Mark	11
Suntory Toki	13
Whistle Pig Bourbon	13
Woodford Reserve Bourbon	13

TEQUILA

Casamigos Blanco/Repo/Anejo	13/15/15
Clase Azul Reposado	45
Don Julio 1942	45
Don Julio Blanco	15
El Jimador Blanco	9
Patron Silver	13
400 Conejos Mezcal	11

VODKA

Belvedere	11
Ketel One	9
Tito's	11

GIN

Bombay Sapphire	11
The Botanist	9
Empress 1908	11
Hendrick's	13
Roku	11

RUM

Bacardi Silver/Gold	9
Kraken Black Spiced	9
Mt. Gay Heritage Blend	9
Plantation's Pineapple	13

CORDIALS

Disaronno Amaretto	11
Fernet Branca	11
Hennessy XO	45
Remy VSOP	15



FERNANDO RODRIGUEZ, CHEF DE CUISINE
 Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
 Adam Ha, Food & Beverage Manager | Adrian Rivera, Lead Mixologist
 Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations



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Our wine program is more than just a list, it's a commitment to sustainability and the celebration of family, women, and minority-owned wineries who craft their wines through ancient techniques of dry and biodynamic farming, delivering a taste of tradition, terroir and excellence.

SPARKLING & WHITE BY THE GLASS

Mas Fi Brut Cava, Spain (187ml split)	9
Mirabeau Rosé, Provence, France	9 35
Tiefenbrunner Pinot Grigio, Italy	9 35
Villa Maria Sauvignon Blanc, New Zealand	9 35
Peju Sauvignon Blanc, Napa Valley	13 55
House of Brown Chardonnay, Napa Valley	11 45
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands	13 55

RED BY THE GLASS

Porter and Plot Pinot Noir, California	11 45
Cooper Hill Pinot Noir, Willamette Valley	13 55
Tortoise Creek Merlot, California	9 35
Paxton Cabernet Sauvignon, Australia	11 45
Ancient Peaks Cabernet Sauvignon, Paso Robles	13 55
Frog's Leap Flycatcher Red Blend, Napa Valley	15 65

SPARKLING & WHITE BOTTLE

One Hope Brut, California	35
Pratsch Organic Rosé 2022, Austria	35
Cuvaison Sauvignon Blanc 2021, Carneros	45
Frog's Leap Chardonnay 2020, CA	65
Hess Collection The Lioness Chardonnay 2017, California	85
Field Theory Albariño 2020, Lodi	35
Claiborne & Churchill Gewurztraminer 2020, Central Coast	35
Treana White Blend 2020, Central Coast	45

RED BOTTLE

Peju Merlot 2019, Napa Valley	65
Emblem Cabernet Sauvignon 2018, Napa Valley	55
Matthiasson Cabernet Sauvignon 2019, Napa Valley	95
O'Shaughnessy Cabernet Sauvignon 2019, Napa Valley	95
Lang & Reed Cabernet Franc 2020, North Coast	65
Peju Cabernet Franc 2018, Napa Valley	85
Château des Laurets Saint-Émilion Bordeaux Blend 2016, France	75
Valle Reale Montepulciano 2021, Italy	45
Caymus-Suisun Grand Durif Petite Sirah 2020, Suisun Valley	85
Brown Estate Chaos Theory Red Blend 2021, Napa Valley	65
All Great Things Red Blend 2014, Napa Valley	95