



SMALL PLATES

MARINATED OLIVES AND ALMONDS (GF,V).....	7
ESSENTIAL BAKING FOCACCIA.....	8
PARMESAN, ALEPPO PEPPER, CHIVES	
PAN-SEARED SUNCHOKES (GF, VG).....	16
SABA, TOASTED HAZELNUTS, PEA SHOOTS	
PARMESAN TRUFFLE FRIES (GF,V).....	12
FRIED HALLOUMI (GF,V).....	12
APRICOT-HONEY MOSTARDA	
CAULIFLOWER CAESAR.....	19
LACINATO KALE, SHAVED CAULIFLOWER, PARMESAN, FOCACCIA BREAD CRUMBS, LEMON	
BURRATA AND PEAR SALAD (GF).....	24
PROSCIUTTO, ARUGULA, LEMON PEPPER VINAIGRETTE, TOASTED PINE NUTS	

MAINS

FRIED CHICKEN SANDWICH.....	26
HOUSE SPICES, NAPA CABBAGE KIMCHI, PICKLED FRESNO CHILI & PICKLED CUCUMBER, SPICY MAYO, BRIOCHE BUN, FRIES	
8oz AMERICAN WAGYU BEEF BURGER*.....	27
SMOKED GOUDA, BACON ONION JAM, BUTTER LETTUCE, AIOLI, FRIES	
TAVERN 'DOUBLE' BURGER.....	22
NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE, THOUSAND ISLAND, CARAMELIZED ONION, MUSTARD, FRIES	
VEGETABLE PASTA (V).....	34
ORECCHIETTE, ZUCCHINI, ASPARAGUS, SNAP PEAS, CHILI FLAKE, PARMESAN CHEESE, BUTTER, WHITE WINE	
POKE BOWL (GF).....	36
YELLOWFIN TUNA WITH TOMATOES, CUCUMBERS, AVOCADO, SESAME, TAMARI, MIXED GREENS, TARO CHIPS	

DESSERT

CARROT CAKE.....	12
CREAM CHEESE ICING, HAZELNUT CRUNCH, MACARON	

SCAN IN-ROOM QR CODE TO ORDER
AVAILABLE 4PM - 8PM DAILY



*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A taxable \$3 delivery fee, which is retained by the house; a 20% service charge that is distributed to the service team delivering the order; along with a 3% surcharge that is paid to the kitchen personnel will be added to every in-room dining order.