



SMALL PLATES

MARINATED OLIVES AND ALMONDS (GF,V).....	7
ESSENTIAL BAKING FOCACCIA (V).....	8
PARMESAN, ALEPPO PEPPER, CHIVES	
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	
BEET SALAD (GF, V).....	17
BITTER GREENS, FROMAGE BLANC, CANDIED PECAN, PICKLED RED ONION, BALSAMIC VINAIGRETTE	

MAINS

FRIED CHICKEN SANDO.....	24
NAPA CABBAGE KIMCHI, PICKLED FRESNO CHILI & PICKLED CUCUMBER, SPICY MAYO, BRIOCHE BUN, FRIES	
8oz AMERICAN WAGYU BEEF BURGER*.....	26
RED WINE-ONION JAM, BLUE CHEESE CRUMBLES, THYME AIOLI, MUSTARD, FRIES	
TAVERN 'DOUBLE' BURGER.....	21
NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE, THOUSAND ISLAND, CARAMELIZED ONION, MUSTARD, FRIES	
LAMB TAGLIATELLE.....	34
PESTO, PISTACHIO, CHERRY TOMATOES, ULI'S LAMB SAUSAGE, PARMESAN, CHILI FLAKE	
MUSHROOM RISOTTO (GF, V).....	34
SHIITAKE MUSHROOM, SPINACH, GARLIC PARMESAN CRISP	

DESSERT

CARROT CAKE.....	10
CREAM CHEESE ICING, HAZELNUT CRUNCH, MACARON	
ASSORTED COOKIES.....	8



SCAN IN-ROOM QR CODE TO ORDER

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A taxable \$3 delivery fee and 21% service charge will be added to all room service orders. The delivery fee is retained by the house. Of the 21% service charge: 3% goes to the culinary team and 18% is retained by the service personnel delivering the order.