

MENU DE

CRUS *et* PLUS

• RAW SELECTIONS •

FLUKE

orange-infused olive oil, grapefruit segments, crispy caper,
horseradish crème and mint

ESCOLAR

chili oil, pickled tomatoes, jalapeno, citrus

MANILA CLAM

thai chili relish, micro cilantro, black lava salt

KING SALMON BELLY

water melon radish, fennel slices and mandarin gastrique

• COMME ÇA LIBATIONS •

PENICILLIN

blended scotch, lemon, honey, ginger;
shaken & served over block ice with an islay scotch mist

EASTSIDE

gin, muddled mint & cucumber, lime;
shaken and served straight up.

MOSCOW MULE

vodka, lime, ginger;
shaken & served tall with soda

COOL LOUIE

virgin-potato vodka, lime, black pepper, cucumber, basil;
shaken & served over block ice

"One cannot think well, love well, sleep well, if one has not dined well."

— VIRGINIA WOOLF —



CHEF/FOUNDER DAVID MYERS

EXECUTIVE CHEF KUNIKO YAGI EXECUTIVE SOUS-CHEF ERIC SAMANIEGO