

appetizers

hamachi

ponzu, yuzu kosho, cilantro 17

chef's choice ceviche

plantains, avocado 13

prince edward island mussels

red curry coconut, grilled bread 14

risotto

asparagus, burrata, micro basil 18

steak tartar

arugula, quail egg 15

sweet corn soup

crab succotash, chive oil 14

chef's choice board

charcuterie 20 cheese 18

1/2 maine lobster

chimichuri, saffron aioli, cocktail sauce 16

1/2 dozen oysters

pink peppercorn mignonette 20z

heirloom tomato

burrata, basil pistou, olive oil croutons 17

maggie's farm caesar salad

white anchovy dressing parmesan, chili flake 14

market vegetable salad

lola verde & rosa lettuces, shallot vinaigrette 12

flatbreads

summer squash thyme, lemon zest 15

prosciutto burrata, aged balsamic 14

wild mushroom cantal, chives 13

entrees

broiled black cod

honey mustard glaze, roasted cippolini onion broth 28

loup de mer

golden raisins, capers, pinenuts, sauce verjus 28

scottish salmon

french lentils, fava beans, summer squash, lobster coconut broth 27

herb roasted half jidori chicken

quinoa, hedgehog mushrooms, roasted chicken jus 25

slow braised shortrib

tuscan black kale, romesco 25

wilshire burger

gruyere, caramelized onions, arugula, bacon hollandaise 17

kurobuta pork chop

caramelized turnip puree, confit bacon, whole grain mustard sauce 27

all of our steaks are prime and cooked on our wood burning grill:

7 oz flat iron steak

fried green tomatoes, chimichurri 29

8 oz filet mignon

black garlic butter and bordelaise 38

10 oz New York

black garlic butter and bordelaise 44

wild mushroom bucatini

cana de cabra, herb butter, reggiano parmesan 26

sides

asparagus

white oak grilled, thyme 9

spinach

lightly creamed 6

mac 'n' cheese

caramelized onions, rosemary

cauliflower

curry, golden raisins, pistachio 8

potato

pureed yukon gold, butter 6

fries

kennebec potatoes, parsley 7

truffled fries

parmesan 10

roasted beets

pea tendrils, burrata, hazelnuts 8

bluelake greenbeans

oak roasted cherry tomato, oregano 8

tempura onion rings

roasted garlic aioli 9

thanks to all the farmers who support sustainable organic agriculture

corkage \$20 bottle • cakeage \$5 slice

executive chef nyesha arrington chef de cuisine sal garcia

the guys who make it happen miguel sanchez, novel lopez, ricardo sanchez, fausto perez, richard limas, luis ibanez, mr gillespie

general manager/wine director nick fielding asst general manager ric christopher manager brandon bernstein

sommelier kirk sides events director devry juthans daytime manager cathy smith

WHITES BY THE GLASS

Chardonnay Inception, Santa Barbara County, Ca 2009	15/56
Chardonnay Jordan, Sonoma, Ca 2010	17/63
Albarino Nessa, Rias Baixas, Spain 2011	13/46
Sancerre Domaine Des Charmilles, Loire, Fr 2010	16/68
Sauvignon Blanc Ladera, Howell Mountain, Ca 2009	12/45
Cortese Di Gavi , Pio Cesare, Gavi, Italy 2011	13/46
Pinot Grigio Palmina Sta Barbara County, Ca 2010	12/43
Gruner Vetliner Salomon Undhoff,	
Crozes Hermitage M.Chapoutier, Rhone, Fr 2009	16/60
Rosé Whispering Angel, Chat D'Esclans, Provence, Fr '11	14/48

REDS BY THE GLASS

Pinot Noir Melville Estate 'Verna's', Sta Barbara, Ca '10	15/58
Barbera d'Asti Vietti, Tre Vigne, Italy, 2009	13/54
Rioja Reserva Marques de Murrieta, Spain, 2005	16/64
Bordeaux Chateau La Valade, Cotes de Bordeaux, Fr, '09	13/50
Malbec Alberti 154, Medoza, Argentina, 2010	13/50
Cabernet Sauvignon Korbin Kameron, Sonoma, Ca, '10	20/74
Cabernet Sauvignon , Waterbrook, Walla Walla, Wa, '10	14/52
Petite Sirah/Grenache/Syrah Noble Tree, Sonoma, Ca, '09	10/40

SPARKLING BY THE GLASS

Brut Champagne , Laurent Perrier, N.V.	24/85
Brut Cremant Rose , Parigot, Bourgogne, France N.V.	17/60
Brut Sparkling Wine , Scharffenberger, California, N.V.	14/42
Prosecco , La Fornarina, D.O.C. N.V.	11/40

BEER & LAGER

Scrimshaw Pilsner, 4.4% abv, California	6
Pilsner Urquel, 5.5% abv, Czech Republic	8
Samuel Smith Organic Lager, 6% abv, England	9
Pabst Blue Ribbon, 4.7% abv, Wisconsin	5
Stella Artois, 5.5% abv, Belgium (draft)	7
Tiger, 5% abv, Singapore	7
Samuel Smith Organic Cider, 5% abv, England	9
Weihenstephan Hefeweizen, 6.7% abv, Germany (draft)	7
Weihenstephaner Vitus, 7.7% abv (500ml) Germany	9
Ayinger Celebrator Double Bock, 6.7% abv, Germany	12
Unibroue, Blanche de Chambly, 5% abv, Canada	9
Hitachino White Ale, 5% abv, Japan	12
Affligem Blonde, 6.7% abv, Belgium	7
Delirium Tremens, 8.5% abv, Belgium	10
St Martin Tripel, 9% abv, Belgium	10
Unibroue, La Fin Du Monde (750ml) 9% abv, Canada	20
Chimay Red, Trappist Ale, 7% abv, Belgium	10
St Bernardus Abt 12, 10.5% abv, Belgium	11
Bass Ale, 3.6% abv, England (draft)	7
Fat Tire Amber Ale, 5.3% abv, Colorado	8
Green's Amber Ale (Gluten Free), 5.5% abv, England	10
Mission IPA, 6.8% abv, San Diego	7
Mission Shipwreck Double IPA, 9.25% abv, San Diego	9
Meantime IPA, 7.5% abv, England	10
Green Flash Imperial IPA, 9.4% abv, San Diego	12
Fuller's London Porter, 5.4% abv, England	7

HAND CRAFTED COCKTAILS

lucky duck 14

ketel one vodka, muddled blackberries, creme de violet, st germain, egg white

tequila spa 13

don julio tequila, cucumber, red grapes, fresh citrus

gin and juice 13

nolets gin, pressed ruby red grapefruit, st germain, lime

'not quite a'.... classic pisco sour 13

kappa pisco, lemon verbena syrup, pressed lemon, egg whites, bitters

dirty south sazerac 14

bulleit rye, hennesy v.s.cognac brandy, herbsaint, peychaud bitters

flowers in my hair 13

nolets gin, muddled cucumber, st germain, pressed lemon

walnut julep 13

buffalo trace, nux alpina, mint

art basil 13

ketel one vodka, muddled grapes, basil, lime, ginger ale

captain kirk 12

buffalo trace bourbon, ammaro, blood orange, marschino cherry

'mr pimm' 13

pimms, ginger beer, lemonade

cucumber mojito 13

10 cane rum, mint, cucumber, soda

harry's belini 14

prosecco, peach puree, thyme

'la madre' 13

don julio reposado, red bell peppers, cilantro, agave nectar, cayenne