

# APPETIZERS

|  |    |
|--|----|
| BURRATA  | 16 |
| green apple / blackberry / baby tomato / black chai salt / thai basil / dill / organic flour baguette                                  |    |
| SPINACH & GOAT CHEESE RAVIOLI  | 14 |
| tomato sauce / tarragon / lemon / parmigiano-reggiano  |    |
| CARPACCIO  | 15 |
| herb crusted beef tenderloin / tzatziki / grilled romaine / kalamata / smoked olive oil / pecorino / za'atar / caper-honey vinaigrette |    |
| AHI TUNA CRISPY TACOS  | 16 |
| plantain shell / masago / citrus-chipotle vinaigrette / jicama-cucumber salsa  |    |
| THAI PEANUT NOODLES  | 11 |
| chilled ramen / peanut dressing / green onion  |    |
| HOPE RANCH MUSSELS   | 19 |
| garlic-saffron broth / chorizo sarta / cilantro / grilled ciabatta / preserved lemon   |    |
| CRISPY GLAZED CHICKEN  | 14 |
| hunan style / pickled mango & fennel / housemade mustard   |    |
| SMOKED BLUE CHEESE CHIPS   | 11 |
| smoked blue cheese sauce / bacon / truffle   |    |
| CHARGRILLED OCTOPUS  | 20 |
| gigande bean & potato salad / orange / yuzu aioli / smoked roe   |    |
| "baby" BABY BACK RIBS  | 14 |
| lemongrass bbq sauce / pickled peppers / cilantro / grilled pineapple  |    |
| BRAISED LAMB CREPES  | 14 |
| madras curry / spinach / israeli feta / raisins / lavender demi  |    |
| IVETTE'S SPICY SALMON CRUNCHY RICE   | 16 |
| freeze dried soy sauce / wasabi tobiko / avocado puree / lime / jalapeno / baby shiso greens   |    |

## FEATURED PLATE

### GRILLED CALAMARI STEAK

white bean salad / anchovy / tomato / mint / basil / almonds

26

## PLATES

|  |    |
|--|----|
| ETHAN'S MAC & CHEESE   | 17 |
| roasted pablano pepper / smoked bacon / irish white cheddar / mozzarella / asiago  |    |
| FLANNERY BEEF DRY AGED NEW YORK STRIP  | 40 |
| filipino adobo glaze / steak fries / furikake / sambal mayo  |    |
| BRAISED PRIME SHORT RIB  | 33 |
| 6 hour braised rib / whipped potato puree / tarragon pesto / fresno  |    |
| PRIME FLATIRON STEAK   | 32 |
| McDaniel smoked bacon & gorgonzola slaw  |    |
| CHICKEN TAWOOK   | 22 |
| tomato & yogurt marinated pittman farms chicken thigh / chickpeas & spinach / dried apricot / green pico de gallo / labneh |    |
| COFFEE CRUSTED RED WATTLE PORK TENDERLOIN  | 29 |
| goat cheese mashed potatoes / roasted jalapeno apple sauce / citrus demi   |    |
| BLACKENED SHETLAND ISLANDS SALMON  | 28 |
| israeli couscous / tomato / piquillo / yellow corn / guajillo sauce  |    |
| PAN ROASTED SEABASS  | 29 |
| green lentil mujadara / tahini / lemon / tomato chutney  |    |

# DINNER

Upper  
West



Santa Monica

## VEGGIES & SIDES

11

ROASTED CAULIFLOWER HEAD WITH TAHINI SAUCE, PICKLED RAISINS, PRESERVED LEMON & SUMAC

FRIED SWEET POTATO WITH CHIMICHURRI POMEGRANATE & QUESO PANELA

WILD MUSHROOMS WITH GARLIC, LEEKS, FARRO & FIG

GRILLED SWEET CORN WITH AVOCADO BUTTER, COTIJA CHEESE & SMOKED PAPRIKA

FRIED WEISER FARMS POTATOES WITH LEMON-ROSEMARY SAUCE, FRESH OREGANO, CRACKED PEPPER & PARMIGIANO-REGGIANO

SUNCOAST FARM DRY ROASTED BROCCOLI WITH LEMON, CHILI FLAKES & PARMIGIANO-REGGIANO

## SALADS, SOUPS & SANDWICHES

|  |    |
|--|----|
| FATOOSH SALAD  | 15 |
| lebneh / persian cucumber / zucchini / apple / quinoa / herbs / olives / heirloom tomato / poppy seeds           |    |
| THE WEDGE  | 15 |
| iceberg / peppered bacon / smoked blue cheese dressing / dried cherry / basil                                    |    |
| CURRIED CHICKEN SALAD  | 13 |
| field greens / napa cabbage / bell pepper / marinated cucumber / crispy wonton / basmati / goma dressing         |    |
| CHOPPED SALAD  | 14 |
| golden beets / chard / celery / grapes / fennel / feta cheese / red onion / herb dressing                        |    |
| ROASTED TOMATO SOUP  | 9  |
| yellow curry yogurt / smoked paprika / extra virgin  |    |
| SWEET CORN SOUP  | 10 |
| ground sumac / veggie fritter  |    |
| THE BURGER   | 17 |
| house ground blend / arugula / worcestershire-onion marmalade / pasilla-goat cheese spread / toasted brioche     |    |
| GRILLED CHEESE   | 16 |
| (SORRY, NO SUBSTITUTIONS or DELETIONS)   |    |
| sharp cheddar / goat & blue cheese / caramelized onions / buttered organic flour toast                           |    |
| ROASTED VEGGIE BURGER  | 16 |
| housemade veggie patty / grilled pineapple relish / piquillo pepper / charred tomato aioli / toasted brioche bun |    |
| THE GISELLE (CRAB CAKE SANDWICH)   | 18 |
| gulf coast blue crab "krabby patty" / thai style slaw / smoked chile mayo / toasted brioche                      |    |

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE