

# SEASONS

## RESTAURANT

### SNACKS + SMALL PLATES

**DEVILED EGGS** 13 *creme fraiche | smoked trout roe  
celery leaf gf*

**RICOTTA CROSTINO** 12 *caramelized agave  
rosemary | lemon zest | grilled sourdough v*

**ZUCCA FLATBREAD** 16 *roasted zucchini | basil pesto  
mozzarella | preserved lemon v*

**LOBSTER ROLL** 24 *milk bread bun | chives  
butter poached lobster | lemon aioli | upland cress*

**SHRIMP COCKTAIL** 24 *jumbo baja prawns  
gin spiked cocktail sauce | horseradish cream gf*

### SALADS

**THE WEDGE** 17 *smoked blue cheese | bacon  
heirloom tomatoes | pickled red onion  
buttermilk ranch dressing gf*

**LITTLE GEM CAESAR** 17 *fried capers | egg yolk  
garlic streusel | anchovy dressing*

**CALI BEETS** 17 *whipped goat cheese | marcona almonds  
truffle honey | petite basil gf/v*

### MAINS

**HALIBUT** 39 *charred leeks | roasted fingerling potato | smoked trout roe | beurre blanc*

**SURF + TURF** 69 *filet mignon | butter poached lobster | grilled asparagus | bearnaise foam gf*

**ROASTED SALMON\*** 36 *beet cream | couscous pearls | fennel | walnuts | preserved lemon*

**MARY'S CHICKEN** 34 *sweet pea risotto | pea tendrils | carrot ribbons | parmesan gf*

**CHARRED ROMANESCO** 20 *roasted pepper tahini | chermoula | toasted farro | cashews d/pb*

**LAMB TAGLIATELLE** 32 *lamb ragu | swiss chard | toasted pine nuts | parmesan*

**RED WINE BRAISED SHORT RIB** 39 *spring harvest succotash | white polenta | bordelaise gf*

**BLACK ANGUS CHEESEBURGER\*** 28 *black garlic aioli | aged cheddar | bacon onion jam | arugula  
brioche bun | french fries*

**STEAK FRITES\*** 40 *prime flat iron | french fries  
choice of one sauce: A-2 sauce | horseradish cream | chimichurri +2 additional sauces*

### SIDES

**FINGERLING POTATOES** 8 *black garlic aioli | garlic streusel | chives v*

**GRILLED ASPARAGUS** 12 *bearnaise foam | preserved lemon | crispy leeks gf*

**BRUSSEL SPROUTS** 14 *balsamic glaze | parmesan v*

**SUCCOTASH** 14 *spring vegetables | herb butter gf/v*

**MUSHROOM MEDLEY** 14 *umami butter | garlic confit | house herbs v*

### CHEF'S 3 COURSE

#### \$55 PRIX FIXE

1st COURSE choice of

LITTLE GEM CAESAR SALAD

RICOTTA CROSTINO v

CALI BEETS gf/v

2nd COURSE choice of

LAMB TAGLIATELLE

MARY'S CHICKEN gf

ROASTED SALMON\*

STEAK FRITES\* +5

3rd COURSE choice of

YUZU TART gf

EARL GREY CRÈME BRÛLÉE

MANGO SORBET + BERRIES gf/pb

*pb plant based d dairy free v vegetarian gf gluten free*

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# DRINKS

WINE | BEERS | COCKTAILS

## LIBATIONS OF THE SEASON

**PERFECTLY DIRTY MARTINI** 22 *chopin vodka*  
*dry vermouth | castelvatroño olive brine*

**BASIL + BOURBON** 19  
*bulleit bourbon | lillet blanc | lemon | honey*  
*basil | butterfly pea | club soda*

**CUBAN SUNSET** 34  
*crafted for TWO - 1 glass - 2 straws*  
*matusalem cuban rum | banana liqueur | amaro*  
*orgeat | lemon | orange*  
*TWO too many? ask for a SINGLE 19*

**PINK PEARL** 21 *ocho blanco tequila | thistle amaro*  
*lemon | pink peppercorn | egg white | orange oil-*  
*spritz of mezcal*

**THE PERFECT PAIR** 18 *titos vodka | rosemary*  
*grapefruit | flur de sel*

**MEZCAL OLD FASHIONED** 25 *casamigos mezcal*  
*ancho reyes chili liqueur | cinnamon walnut bitters*  
*orange oil | chocolate shavings*

**THE LAST WORD** 20 *bombay sapphire gin*  
*green chartreuse | luxardo liqueur | lime*

## BOTANICAL BUZZ

*featuring THE BOTANIST ISLAY DRY GIN*  
*+ RISHI TEA*

**BLUE JASMINE FIZZ** 18 *or enjoy as a mocktail* 12  
*botanist gin | rishi blue jasmine botanical sparkling*  
*butterfly pea | lemon | cream*

**OOLONG KISS** 19  
*rishi blu oolong infused botanist gin*  
*st. germain | cointreau | egg white*

**THE EARL'S CITRUS** 16  
*served hot or on the rocks*  
*botanist gin | rishi earl grey tea | runny honey*  
*candied orange*

## ZERO PROOF LIBATIONS

**TIKI DREAMSICLE** 14 *pineapple | lime | cranberry*  
*orgeat | strawberry | mint | coconut cream | soda*

**BITTER ROSE** 12 *grapefruit | lemon | falernum*  
*rosemary | soda*

## WINES BY THE GLASS

### SPARKLING WINE + CHAMPAGNE

**BISOL JEIO** *prosecco | brut | italy* .....13

**MONT MARCAL** *cava | brut | spain* .....13

**ALBERT BICHOT** *brut rosé | france* .....17

**PIPER-HEIDSICK** *champagne | cuvée | france* .....25

### CHARDONNAY

**TREFETHEN** *napa valley | california* .....16

**BOUCHAINE** *carneros | california* .....22

### SAUVIGNON BLANC

**ARONA** *marlborough | new zealand* .....14

**EKTIMO** *sonoma valley | california* .....15

### ADVENTUROUS WHITES

**LAGARIA** *pinot grigio | friuli | italy* .....13

**PORTAL DA CALCADA** *still rosé | portugal* .....15

### CABERNET SAUVIGNON

**EBERLE** *paso robles | california* .....14

**HALTER RANCH** *paso robles | california* .....21

### PINOT NOIR

**TONDRÉ** *santa lucia highlands | california* .....17

**BOUCHAINE** *carneros | california* .....22

### RED BLEND

**HALTER RANCH** *cdp | paso robles | california* .....19

## BEER

**DRAFT** 10

**TREEVANA IPA** *buergeon | 7.2 ABV*

**BUENAWEZA** *stone | san diego | 4.7 ABV*

**805** *firestone walker | marina del rey | 4.7 ABV*

**CHRONIC ALE** *pizza port | san diego | 5.5 ABV*

**JUICE PRESS HAZY IPA** *buergeon | 6.8 ABV*

**JAPANESE LAGER** *harland | carlsbad | 5.0 ABV*

**BOTTLED** 8

*blue moon | coors light | corona | heineken*  
*guinness | modelo especial | heineken n/a 0.0*