

RAW

- Today's Oysters *with seasonal accompaniment by the ½ dozen/ dozen* 18/30
- Paley Poke *tuna, tofu, grapefruit, cashew, kimchi, avocado* 16
- Salmon Tacos *watermelon radish, avocado, cilantro, serrano.* 15
- Shrimp Cocktail *jumbo shrimp, house-made cocktail sauce, green curry sauce* 19

MARKET GREENS

(sourced from our local farmers market)

- Mushroom & Spinach Salad *baby spinach, bacon, blue cheese, walnuts* 13
- Caesar (v) *romaine, avocado, croutons, parmesan, *anchovy upon request.* 13
- Beets & Goat Cheese (v) *baby kale, arugula, walnuts, orange balsamic, focaccia toast* 13
- Chinese Chicken Salad *napa cabbage, tofu, baby spinach, cucumber, mint, black vinegar sauce.* 15
- Chopped Salad (v) *fried garbanzo, eggplant, cucumber, red onion, tomato, broccoli, spinach, kale, avocado.* 15
Add chicken \$8 salmon \$12 steak \$12

SMALL PLATES

- Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4
- Crispy Octopus *olive, tomato sauce, fennel, oranges, garlic* 17
- Jumbo Lump Crab Cake *remoulade, kohlrabi, frise, chili oil* 18
- Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22
- Grilled Lamb *herb oil, salsa verde, puttanesca sauce, kale, arugula.* 16
- Roasted Veggies *eggplant, tomato, baby turnip, broccolini, pesto.* 12

MAINS

- Seared Salmon *root veggies, lentils, brown butter mustard sauce* 24
- Grilled Branzino *mediterranean salsa, olives, capers, cucumber, tomato* 28
- Pappardelle Bolognese *pork, tomato, parmesan, garlic, chili flakes* 18
- Roasted Chicken *jidori chicken, orange ginger glaze, seasonal vegetables.* 24
- Seared Scallops *cream sauce, leeks, garlic* 29
- Quinoa Stuffed Pepper (v) *bell pepper, eggplant, zucchini, marinara.* 19

WOOD FIRE GRILL

- Paley Burger *onion rings, cheddar, grilled tomato, brioche, choice of beef or turkey* 18
- Pork Chop *14oz, cauliflower puree, apple sauce, shallots* 27
- Petite Filet Mignon *8oz Aspen Ridge Prime, compound butter & thyme* 44
- Aged Prime Rib *32oz, chimichurri sauce (for 2)* 82

DAILY SPECIALS

MONDAY

- Meatloaf
mushroom marinade, mashed potatoes, baby kale salad 18

TUESDAY

- Seafood Risotto
squid, scallop, shrimp, mussels, curry, saffron rice 24

WEDNESDAY

- Spaghetti & Meatballs
roasted tomato, gouda, swiss, mozzarella 19

THURSDAY

- Jidori Fried Chicken
ahi mayonnaise, chili sauce, pickled vegetables 18

FRIDAY

- Fish & Chips
cod, cocktail sauce, cilantro tartar, malt vinegar, fries 18

SATURDAY

- Short Rib
cumin rice, carrot puree, grilled seasonal vegetables 28

SUNDAY

- Sunday Supper
our chefs prix-fixe menu featuring ingredients from the Ivar Farmer's Market 45

SUSHI ROLLS

- Shrimp Tempura Roll
tempura shrimp, crab, chili aioli, cucumber 18
- Hollywood Roll
spicy tuna, jumbo lump crab, avocado 16
- Double Hamachi Roll
hamachi tartar, hamachi, scallion 16
- Azabu Roll
salmon, ikura, daikon, yuzu kosho 16
- Sandwich Roll
shrimp, crab, chili aioli, avocado, spinach 16
- Assorted Nigiri
salmon, tuna, yellowtail, albacore 16

SIDES

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| Brussels Sprouts (v) 8
<i>yellow curry, pomogranate seeds, white raisins</i> | Cauliflower (v) 6
<i>garlic, herb lemon oil</i> | Japanese Eggplant (v) 8
<i>pesto, mint, thyme</i> | Tater Tots (v) 8
<i>parmesan, truffle oil, parsley, housemade ketchup</i> |
| Mashed Potatoes (v) 7
<i>maldon salt, butter, thyme</i> | Broccolini (v) 8
<i>pesto, diced cashews</i> | Mushroom Gratin (v) 9
<i>mornay, parmesan, crouton, chives</i> | Hand Cut Fries (v) 6
<i>housemade ketchup</i> |

DESSERTS

-9-

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| Popcorn Ice Cream
<i>brown butter powder, salted chocolate rocher</i> | S'mores Trifle
<i>chocolate cremeaux, burnt marshmallow, graham crumble</i> | Basque Style Cheese Cake
<i>pomegranate syrup, granola garnish, avocado ice cream, meringue shards</i> |
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(v) Vegetarian

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

20% Service Charge Added on Parties of 6 or More

COCKTAILS

-14-

HOUSE

The Babe

*vodka, lychee, st-germaine, lemon,
lavender bitters*

Secret Garden

*gin, matcha green tea, rosemary,
arugula, chateau aloe, lime, tonic*

Last Call

*kin white whiskey, blueberry,
pomegranate, yellow chartreuse,
creme de violette, lemon*

The Titan

*bourbon, rye, punt e mes,
amaro nonino, forbidden bitters*

Crowd Pleaser

*mezcal, pineapple, pacific coast mint,
ancho Reyes Verde, lime*

Kanpai

*champagne, chamomile clementine,
yuzu, lemon, sake*

Hang Loose

*tequila, passionfruit, habanero tincture,
aperol, lime, chili rim*

FALL

Violet Sunset

*Amaras mezcal, cranberry juice,
lime juice, luxardo maraschino,
simple syrup, egg white*

A Fennel Thing

*gin, fernet branca, aperol,
strawberry puree, fennel syrup,
lemon juice*

Bourbon Street

*bourbon, apricot puree, simple syrup,
lemon juice, absinthe*

SPARKLING & CHAMPAGNE

MOËT & CHANDON <i>Brut</i> Champagne, France	21
VILLA SANDI, "IL FRESCO" <i>Prosecco Brut</i> Veneto, Italy	12/45
GÉRARD BERTRAND, CRÉMANT DE LIMOUX <i>Brut Rosé '13</i> France	12/45
SCHRAMSBERG, BLANC DE BLANCS <i>Brut '13</i> Napa Valley, CA	70
ROEDERER ESTATE, L' ERMITAGE <i>Brut '07</i> Anderson Valley, CA	85
LAURENT-PERRIER <i>Brut</i> Champagne, France	100
JM GOBILLARD <i>Prestige Brut, Rosé '07</i> Champagne, France	105
PERRIER JOUËT <i>Grand Brut</i> Champagne, France (375 ml)	60/120
BOLLINGER <i>Brut</i> Champagne, France	150

CHARDONNAY

DOMAINE ÉMILIAN GILLET '12 Burgundy, France	40
DOMAINE LAROCHE '15 Burgundy, France	45
MAISON MATISCO '13 Macon Villages, France	45
J. WILKES '13 Santa Maria Valley, CA	50
LULI '14 Santa Lucia Highlands, CA	55
GROTH '14 Napa Valley, CA	18/70
DOMAINE ANDERSON '13 Anderson Valley, CA	70
BREWER CLIFTON '13 Santa Rita, CA	70
PATZ & HALL '15 Sonoma Coast, CA	70
DOMAINE EDEN '12 Santa Cruz Mountains, CA	75
DOMAINE BONGRAN '10 Burgundy, France	90
CHATEAU MONTELENA '13 Napa Valley, CA	100
FLOWERS '14 Sonoma Valley, CA	100
HANZEL '13 Sonoma Valley, CA	120

SAUVIGNON BLANC

STAR LANE '14 Santa Barbara, CA	14/50
ILLUMINATION '14 Napa Valley, CA	60

ROSÉ & MORE WHITE WINE

TIMPA DE PRINCE <i>Ferrocinto</i> '12 Italy	40
MATUA <i>Rosé, Pinot Noir</i> '17 Marlborough, New Zealand	12/40
GIOCATO <i>Pinot Grigio</i> '14 Primorska, Slovenia	12/45
SEASONAL ROSE OFFERINGS	15/45
SEÑORIO DE PECINA <i>Cosecha</i> '13 Spain	45
SEPPI LANDMANN <i>Pinot Blanc</i> '12 Alsace, France	45
QUINN <i>Rosé</i> , '16 Provencal, France	15/50
TENSHEN <i>Rhone Style Blend</i> '15 Central Coast, CA	50
SEPPI LANDMANN <i>Pinot Gris</i> '11 Alsace, France	50
PASCAL JOLIVET <i>Sancerre</i> '16 Loire, France	17/55
E. GUIGAL <i>Condrieu</i> '13 Rhône Valley, France	130

ZINFANDEL

SEGHESSIO '13 Sonoma County, CA	70
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MERLOT

SILVERADO VINEYARDS '11 Napa Valley, CA	80
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SWEET WINE

KIRALYUDVAR, TOKAJI FURMINT SEC '12 Hungary	50
CHÂTEAU LA RAME, SAINTE-CROIX-DU MONT '97 France (375 ml)	60

PINOT NOIR

BABCOCK '13 Santa Barbara County, CA	45
MAISON L' ENVOYÉ, TWO MESSENGERS '14 Willamette Valley, OR	55
MAISON L' ENVOYÉ, CODE DU PY VIEILLE VIGNES '13 Beaujolais, France	55
ARGYLE RESERVE '13 Willamette, OR	17/65
GARY FARRELL '13 Russian River Valley, CA	80
BREWER CLIFTON '14 Santa Rita, CA	80
FLOWERS '13 Sonoma County, CA	90
BONACCORSI '12 Santa Rita, CA	95
BEAUX FRÈRES '14 Willamette Valley, OR	120
VINCENT LATOUR, VOLNAY '12 France	130

CABERNET SAUVIGNON & CABERNET BLENDS

PETIT MANOU, MÉDOC <i>Bordeaux</i> '12 France	45
CHÂTEAU DE L'ANNONCIATION, SAINT-ÉMILION GRAND CRU <i>Bordeaux</i> '11 France	55
MONTEPELOSO, A QUO '12 Tuscany, Italy	65
CHÂTEAU HAUT-BEAUSÉJOUR, ST. ESTÈPHE <i>Bordeaux</i> '11 France	65
QUILT '14 Napa Valley, CA	18/70
FORTRESS '13 Sonoma County, CA	70
LES TERRASSES '14 Priorat, Spain	70
SBRAGIA FAMILY VINEYARDS '12 Dry Creek Valley, CA, 2012	80
ODETTE WINERY, "ADAPTION" '13 Napa Valley, CA	110
APERTURE '13 Alexander Valley, CA	120
MOUNT EDEN '11 Santa Cruz Mountains, CA	135
FAUST '13 Napa Valley, CA	150
CADE '13 Napa Valley, CA, 2013	200
PLUMPJACK '13 Napa Valley, CA	240
CHÂTEAU D'ISSAN, MARGAUX <i>Bordeaux</i> '10 France	295
MICHELE ROLLAND '11 Napa Valley, CA	300
CHÂTEAU MONTELENA ESTATE '06 Napa Valley, CA	330
LOUIS M. MARTINI '62 Napa Valley, CA	660

MORE RED WINE

BONACCORSI <i>Syrah</i> '10 Santa Barbara, CA	45
CAMBRIA <i>Syrah</i> '13 Santa Maria Valley, CA	50
CHÂTEAU DES GIMARETS <i>Beaujolais</i> '11 Moulin à Vent, France	50
DOMAINE MICHAELAS, CROZES HERMITAGE <i>Syrah</i> '11 Rhône, France	60
PETALOS '13 Bierzo, Spain	60
PRIMUS <i>Malbec</i> '13 Mendoza, Argentina	60
QUPÉ <i>Syrah</i> '11 Edna Valley, CA	65
QUPÉ <i>Grenache</i> '11 Edna Valley, CA	65
TINTO NEGRO <i>Malbec</i> '13 Mendoza, Argentina	16/65
VENOM, RATTLESNAKE HILL <i>Sangiovese</i> '12 Alexander Valley	70
DIEBERG <i>Syrah</i> '12 Santa Barbara, CA	80
MONTEPELOSO <i>Eneo</i> '12 Tuscany, Italy	100
DOMAINE JÉROME GRADASSI '14 Châteauneuf-du-Pape, France	115
FINES ROCHES '07 Châteauneuf-du-Pape, France	120
AMARONE DELLA VALPOLICELLA <i>Classico</i> '09 Negrar, Italia	125
NEGRETTI, BRICCO AMBROGGIO '05 Barolo, Italy	135