

RAW

- Today's Oysters *with seasonal accompaniment by the ½ dozen/ dozen* MP
- Paley Poke *tuna, tofu, grapefruit, cashew, kimchi, avocado* 16
- Salmon Tacos (g) *watermelon radish shell, avocado, cilantro, serrano* 15
- Shrimp Cocktail *jumbo shrimp, house-made cocktail sauce, green curry sauce* 24



GREENS

(sourced from our local farmer's market)

- Caesar *romaine, avocado, croutons, parmesan, *anchovy upon request* 13
- Mushroom & Spinach Salad *baby spinach, bacon, blue cheese, walnuts* 15
- Beets & Goat Cheese (v) *baby kale, arugula, walnuts, orange balsamic, focaccia toast* 14
- Chinese Chicken Salad *napa cabbage, tofu, baby spinach, cucumber, mint, black vinegar sauce* 15
- Chopped Vegetable Salad (v*g) *fried garbanzo, eggplant, cucumber, red onion, tomato, broccoli, romaine, avocado* 15

SMALL PLATES

- Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4
- Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22
- Crispy Octopus (g) *olive, tomato sauce, fennel, oranges, garlic* 19
- Jumbo Lump Crab Cake *remoulade, kohlrabi, frise, chili oil* 18
- Roasted Veggies (v*g) *eggplant, tomato, baby turnip, broccolini, pesto* 12



MAINS

- Seared Scallops *white wine cream sauce, leeks, garlic* 31
- Seared Salmon *root veggies, lentils, cashews, brown butter mustard sauce* 24
- Quinoa Stuffed Pepper (v*g) *bell pepper, eggplant, zucchini, marinara* 19
- Roasted Jidori Chicken *orange ginger glaze, seasonal vegetables* 26
- Pappardelle Bolognese *pork, tomato, parmesan, garlic, chili flakes* 18
- Grilled Branzino (g) *mediterranean salsa, olives, capers, cucumber, tomato* 32

WOOD FIRE GRILL

- Aged Prime Rib (g) *21 day dry aged bone-in rib eye, 32oz, chimichurri sauce (for 2)* 82
- Petite Filet Mignon (g) *8oz Aspen Ridge Prime, compound butter & thyme* 44
- Paley. Burger *onion rings (g), cheddar, grilled tomato, brioche, choice of beef or turkey, salad or fries* 18
- Pork Chop *14oz, cauliflower puree, apple reduction, shallots* 29
- Grilled Lamb (g) *herb oil, salsa verde, puttanesca sauce, kale, arugula* 42

DAILY SPECIALS

MONDAY

- Meatloaf
mushroom marinade, mashed potatoes, baby kale salad 19

TUESDAY

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

WEDNESDAY

- Spaghetti & Meatballs
roasted tomato, gouda, swiss, mozzarella 20

THURSDAY

- Jidori Fried Chicken
ahi mayonnaise, chili sauce, pickled vegetables 21

FRIDAY

- Fish & Chips
cod, cocktail sauce, cilantro tartar, malt vinegar, fries 19

SATURDAY

- Short Rib
cumin rice, carrot puree, grilled seasonal vegetables 32

SUNDAY

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

SUSHI ROLLS

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

SIDES

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| Brussels Sprouts (v*g) 9
<i>yellow curry, pomogranate seeds, white raisins</i> | Cauliflower (v*g) 8
<i>garlic, herb lemon oil</i> | Japanese Eggplant (v*g) 10
<i>pesto, mint, thyme</i> | Tater Tots (v) 9
<i>parmesan, truffle oil, parsley, aioli, ketchup</i> |
| Mashed Potatoes (v) 7
<i>maldon salt, butter, thyme</i> | Broccolini (v*g) 10
<i>pesto, diced cashews</i> | Mushroom Gratin (v) 9
<i>mornay, parmesan, crouton, chives</i> | Hand Cut Fries (v*g) 6
<i>ketchup</i> |

DESSERTS

-9-

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| Popcorn Ice Cream
<i>brown butter powder, salted chocolate rocher</i> | S'mores Trifle (g)
<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 (v*) Vegan
(g) Gluten Free

*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

WINTER

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

WITHOUT PROOF

-7-

Easy Breezy

blueberry, pomegranate, yuzu,
lemonade

60/40

orange, vanilla bean, lemon, club soda

Pennyroyal Tea

passionfruit, ginger, lemon, black tea

WINES BY THE GLASS

LAURENT-PERRIER Brut Champagne, France	18/100
MOËT & CHANDON Brut Champagne, France (187ml)	22
VILLA SANDI, "IL FRESCO" Prosecco Brut Veneto, Italy	12/45
GÉRARD BERTRAND, CRÉMANT DE LIMOUX Brut Rosé '15 France	12/45
PERRIER JOUËT Grand Brut Champagne, France (375 ml)	60/120
GROTH Chardonnay '15 Napa Valley, CA	18/70
STAR LANE Sauvignon Blanc '16 Santa Barbara, CA	14/50
GIOCATO Pinot Grigio '14 Primorska, Slovenia	12/45
QUINN Rosé, '16 Provencal, France	15/50
PASCAL JOLIVET Sancerre '16 Loire, France	17/55
ARGYLE RESERVE Pinot Noir '14 Willamette, OR	17/65
QUILT Cabernet Sauvignon '15 Napa Valley, CA	18/70
CAMBRIA Syrah '14 Santa Maria Valley, CA	15/50
TINTO NEGRO Malbec '14 Mendoza, Argentine	16/65

SPARKLING & CHAMPAGNE

ROEDERER ESTATE, L' ERMITAGE Brut '09 Anderson Valley, CA	85
JM GOBILLARD Prestige Brut, Rosé '11 Champagne, France	105
BOLLINGER Brut Champagne, France	150
VEUVE CLICQUOT Brut Rosé Champagne, France	160
GRAND SIECLE Grand Cuvee Champagne, France	320
KRUG Brut Champagne, France	425
DOM PERIGNON Brut '09 Champagne, France	460
CRISTAL Brut '09 Champagne, France	560

CHARDONNAY

J. WILKES '15 Santa Maria Valley, CA	50
LULI '14 Santa Lucia Highlands, CA	55
DOMAINE ÉMILIAN GILLET '14 Burgundy, France	65
BREWER CLIFTON '13 Santa Rita Hills, 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
DOMAINE ANDERSON '13 Anderson Valley, CA	120
HANZEL '13 Sonoma Valley, CA	120

SAUVIGNON BLANC

ILLUMINATION '15 Napa Valley, CA	60
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SWEET WINE

CHÂTEAU LA RAME, SAINTE-CROIX-DU MONT '97 France (375 ml)	60
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ROSÉ & MORE WHITE WINE

TIMPA DE PRINCE Ferrocinto '12 Italy	40
SEÑORIO DE PECINA '13 Rioja, Spain	45
SEPPI LANDMANN Pinot Blanc '12 Alsace, France	45
TENSHEN Rhone Style Blend '15 Central Coast, CA	50
SEPPI LANDMANN Pinot Gris '11 Alsace, France	50
KIRALYUDVAR, TOKAJI FURMINT SEC '12 Hungary	50
E. GUIGAL Condrieu '13 Rhône Valley, France	130

PINOT NOIR

RITA'S EARTH BABCOCK '15 Santa Barbara County, CA	45
GARY FARRELL '13 Russian River Valley, CA	80
FLOWERS '15 Sonoma County, CA	90
BONACCORSI '13 Santa Rita, CA	95
VINCENT LATOUR, VOLNAY '12 France	130
KOSTA BROWNE '14 Sonoma County, CA	195

CABERNET SAUVIGNON & CABERNET BLENDS

PETIT MANOU, MÉDOC Bordeaux '14 France	60
FORTRESS '13 Sonoma County, CA	70
SBRAGIA FAMILY VINEYARDS '12 Dry Creek Valley, CA	80
ADAPTION '14 Napa Valley, CA	110
APERTURE '14 Alexander Valley, CA	120
FAUST '13 Napa Valley, CA	150
CADE '13 Napa Valley, CA	200
PLUMPJACK '13 Napa Valley, CA	240

MORE RED WINE

CHÂTEAU DES GIMARETS Beaujolais '11 Moulin à Vent, France	50
PETALOS '14 Bierzo, Spain	60
PRIMUS Malbec '13 Mendoza, Argentine	60
LES TERRASSES '14 Priorat, Spain	70
DOMAINE JÉROME GRADASSI '14 Châteauneuf-du-Pape, France	115
FINES ROCHES '07 Châteauneuf-du-Pape, France	120
COTE- ROTIE Brune et Blonde Guigal '12 Appilations, France	120
AMARONE DELLA VALPOLICELLA Classico '09 Negrar, Italy	125
NEGRETTI, BRICCO AMBROGGIO '05 Barolo, Italy	135
DOMAINE SERENE '12 Willamette Valley, OR	147

MERLOT

SILVERADO VINEYARDS '11 Napa Valley, CA	80
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SEGHESSIO '14 Sonoma County, CA	100
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