

PALEY.

SMALL PLATES

Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4

Roasted Tomato Soup *basil, manchego cheese crostini* 10

Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22

Shrimp Cocktail *jumbo shrimp, house-made cocktail sauce, green curry sauce* . . . 24

Shrimp Tempura Roll *tempura shrimp, chili aioli, cucumber* 18

Hollywood Roll *spicy tuna, jumbo lump crab, avocado* 16

Salmon Tacos *jalapeno sauce, tomato, avocado, radish, cilantro* 15

A Wagyu Tartare *wagyu beef, caper, egg yolk, mustard, shallots, truffle oil, chives* . . 16

GREENS

(sourced from our local farmer's market)

Caesar *romaine, avocado, croutons, parmesan, *anchovy upon request* 13

Baby Kale Salad (v) *beets, goat cheese, arugula, walnuts, orange balsamic, toast* 14

Chinese Chicken Salad *napa cabbage, tofu, cashew, baby spinach, cucumber, mint, black vinegar sauce* 15

MAINS

Seared Scallops *white wine cream sauce, leeks, garlic* 31

Seared Atlantic Salmon *seasonal 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

A 14 Day Dry Aged Prime Ribeye *(available on Friday & Saturday)*
18oz, bone-in aged prime ribeye, chimichuri, maldon salt 52

Aspen Ridge Prime Filet Mignon (g) *8oz, compound butter & thyme* 44

Australian Wagyu Burger *8oz wagyu beef, Irish cheddar, heirloom tomato crown lettuce, onion sprouts* 20

"Mary's" Turkey Burger *"free ranged" turkey, tomato, lettuce, onion, cheddar* 16

Kurobuta Pork Chop *14oz, cauliflower puree, apple reduction, brussels* 29

Grilled Lamb (g) *herb oil, salsa verde, puttanesca sauce, kale, arugula* 42

SIDES

Brussels Sprouts (v*g) *yellow curry, pomegranate seeds, white raisins* 9

Tater Tots (v) *parmesan, truffle oil, parsley, aioli, ketchup* 9

Hand Cut Fries (v*g) *ketchup* 6

Mashed Potatoes (v) *maldon salt, butter, thyme* 7

Cauliflower (v*g) *garlic, herb lemon oil* 8

Broccolini *green pesto* 10

TOASTS

Hass Avocado Toasts (v) -12-
cilantro, radish, lemon, maldon salt

A Fresh Lump Crab Toast -21-
lemon aioli, carrot, cucumber, radish

A Chicken Liver Toast -14-
chicken liver pate, fried sage, shallots, butter, house pickles

COCKTAILS

-15-

HOUSE

Secret Garden

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

Crowd Pleaser

mezcal, pineapple, pacific coast mint, ancho Reyes verde, lime

Hang Loose

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

The Babe

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

The Titan

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

Last Call

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

Spring Thyme

mezcal, yellow chartreuse, ancho Reyes, thyme syrup, lime, black salt rim

SPRING

Berry Fresh

cilantro infused gin, velvet falernum, strawberry puree, lemon juice

Dutchess

gin, lime juice, velvet falernum, egg white, simple syrup

Queen Kapiolani

rum, creme de violette, lemon, simple syrup, soda, prosecco

DESSERTS

House Spun Sorbet -6-
ask your server for today's flavor

Popcorn Ice Cream -9-
brown butter powder, salted chocolate rocher

S'mores Trifle (g) -9-
chocolate cremeaux, burnt marshmallow, graham crumble

Basque Style Cheesecake -9-
pomegranate syrup, granola garnish, avocado ice cream, meringue shards

(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

WINE LIST

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

SPARKLING & CHAMPAGNE

ROEDERER ESTATE, L' ERMITAGE <i>Brut</i> '09 Anderson Valley, CA	85
JM GOBILLARD <i>Prestige Brut, Rosé</i> '11 Champagne, France	105
BOLLINGER <i>Brut</i> Champagne, France	150
VEUVE CLICQUOT <i>Brut Rosé</i> Champagne, France	160
GRAND SIECLE <i>Grand Cuvee</i> Champagne, France	320
KRUG <i>Brut</i> Champagne, France	425
DOM PERIGNON <i>Brut</i> '09 Champagne, France	460
CRISTAL <i>Brut</i> '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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ROSÉ & MORE WHITE WINE

TIMPA DE PRINCE <i>Ferrocinto</i> '12 Italy	40
SEÑORIO DE PECINA '13 Rioja, Spain	45
TENSHEN <i>Rhone Style Blend</i> '15 Central Coast, CA	50
SEPPI LANDMANN <i>Pinot Gris</i> '11 Alsace, France	50
KIRALYUDVAR, TOKAJI FURMINT SEC '12 Hungary	50
E. GUIGAL <i>Condrieu</i> '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 <i>Bordeaux</i> '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
CADE '13 Napa Valley, CA	200
PLUMPJACK '13 Napa Valley, CA	240

MORE RED WINE

PETALOS '14 Bierzo, Spain	60
PRIMUS <i>Malbec</i> '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 <i>Classico</i> '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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ZINFANDEL

SEGHESSIO '14 Sonoma County, CA	100
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SWEET WINE

CHÂTEAU LA RAME, SAINTE-CROIX-DU MONT '97 France (375 ml)	60
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