

Summer 2024

Ask Your Server About
Chef's Specials



Executive Chef
Tony Cervantes

Shareables

- Aqua Chile Shrimp Ceviche (New)** 17
Shrimp, avocado, red onion, cucumber, jalapeños, green sauce & served with tortilla chips. GF
- Baked Street Corn (Seasonal)** 10
Corn, mozzarella, parmesan, mayo, cajun spices topped with cotija cheese. GF/V
- Cheese Duo Plate** 18
Le Delice De Bourgogne & Petite Basque paired with honey & toast points. V (Gluten free crackers upon request)
- Housemade Hummus** 14
Creamy pureed garbanzo beans with confit garlic, lemon juice & tahini sauce topped with chimichurri & served with fresh veggies. GF/VE/V (Add crispy prosciutto \$3. Pretzel twists upon request)

Jalapeno Cream Dip (New) 14
Served with corn salsa, housemade cheese & kettle chips. GF/V

Summer Nosh Board 32
Artisan meats and cheeses, pistachio pesto, cornichons, black cherry jam, seasonal fruits, crackers, toast points & nuts. (Gluten free crackers upon request. Ask your server for a no meat option)

The Pretzel (New) 12
Served with smokey beer cheese, brown butter & whole grain mustard. V

Salads

- Chef's Signature Heirloom Tomato Salad (Seasonal)** 18
Served with boozy cherries, fresh basil & mozzarella tossed with balsamic glaze & finished with pistachio herb dust. V (Add avocado \$3)
- DNA Caesar Salad** 16
Crispy romaine paired with our housemade croutons & caesar dressing topped with parmesan. (Anchovies available upon request)
- Summer Chopped Salad** 18
Chickpeas, cherry tomatoes, corn, red onion, cucumber, blue cheese & bread crumbs. V (Sub housemade cheese)

Add Chicken \$8 or Shrimp \$10

Flatbreads

- Margherita (Seasonal)** 21
Housemade marinara, heirloom tomatoes, basil, fresh mozzarella & parmesan finished with herb oil. V
- Pepperoni & Cheese** 24
Housemade marinara sauce & spices topped with mozzarella & parmesan. (Sub extra crispy pepperoni. Hot honey, housemade ranch dressing, grated parmesan & red pepper flakes available upon request)
- Prosciutto & Gorgonzola** 24
Gorgonzola cheese, prosciutto, arugula, drizzled with balsamic glaze & shaved parmesan.

Gluten Free Crust Available

Tin Fish & Caviar

Tin Fish 14
Sardines (skinless & boneless) in olive oil served with toast points, cornichons & grain mustard.

Tsar Nicoulai Caviar
1 oz. of Your Choice of Tsar Nicoulai Caviar served with blinis, kettle chips & creme fraiche.
Classic50/oz.
Osetra85/oz.
Reserve95/oz

Proudly Serving Ternero Olive Oil

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Nuts are used in some dishes. Please alert your server to any food allergies or special dietary requirements at time of order.