

# 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 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

**RASPBERRY CHOCO-TINI** 20  
belvedere vodka | chocolate liqueur | cognac  
raspberry | chocolate swirl ADD espresso +3

**THE LAST WORD** 20 bombay saphire 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 | cranber-  
ry 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

BUENAVEZA 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