marinated olives | 16
- citrus, chili, herbs

spiced marcona almonds | 19
- espelette pepper, sea salt

all dressed fries | 18
- aromatic seasoning, parmesan, chipotle aioli

chick pea hummus | 21
- lemon, herbs, paprika, olive oil, pita

little gem caesar salad | 22
- sourdough crouton, lemon caesar dressing

vine ripened tomato soup | 16
- croutons, parmesan cheese

cheese & charcuterie | 46
- artisanal cheese, fine cured meats, olives, nuts, fruit preserve, mustard, grilled bread

petrossian caviar
- chive, crème fraîche, shallot, egg, blini
  - *ossetra* 50g | 350
  - *daurenki* 30g | 225
  - 50g | 300

west coast oysters | 39 / 78
- sea bean chimichurri, mignonette

salmon | 49
- mustard, cannellini bean ragout, wilted greens

smash burger* | 32
- caramelized onion, american cheese, secret sauce

hanger steak* | 58
- american wagyu, house potatoes, field greens

hand tossed pizza | 33
- n’duja, shishito peppers, mozzarella

A 20% service gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

Indicates vegan or vegetarian items.

sparking
- nicolas feuillate | 23
- mionetto prosecco | 21
- veuve clicquot yellow label | 43
- veuve clicquot rosé | 55

on tap
- harland hazy ipa | 13
- harland japanese style lager | 13
- harland grand del mar ipa | 13

beer
- ballast point california kölsch | 13
- calidad mexican lager | 12
- golden road mango cart wheat ale | 12
- coors lite | 11
- stella artois | 11
- abnormal mocha stout | 13
- stone brewing buenaveza mexican lager | 13

non-alcoholics
- erdinger zero-proof beer | 12
- solana sunset • pineapple, lime, ginger, cane, maraschino | 15
- west side tonic • lime, fever tree elderflower tonic, cucumber, strawberry | 15
- the medicine • pineapple, ginger, lemon, honey | 14
- pink lady • raspberry, lemon, apple | 14
THE LOBBY LOUNGE

WHITE
rosé, ultimate provence, cotes de provence, fr | 23
pinot grigio, terlato, friuli, it | 23
chardonnay, trefethen, napa valley, ca | 25
chardonnay, chevalier de la crée '1er cru', burgundy, fr | 31
sauvignon blanc, brutocao estate, "grand del mar" | 20
sauvignon blanc, pahlmeyer "jayson", napa valley, ca | 33

RED
pinot noir, argyle, willamette valley, or | 22
pinot noir, rochioli, russian river, sonoma county, ca | 65
cabernet sauvignon, saddleback, oakville, napa valley, ca | 31
cabernet sauvignon, jordan, alexander valley, ca | 52
bordeaux blend, pahlmeyer "estate", napa valley, ca | 176
bordeaux blend, opus one, oakville, napa valley, ca | 190

COCKTAILS
old fashioned • maker's mark bourbon, bitters, citrus twist | 29
tom collins • sipsmith london dry gin, lemon, club soda | 26
daiquiri • bacardi superior rum, lime | 23
whiskey sour • four roses bourbon, lemon, bitters, egg white | 24
margarita • volcan blanco tequila, cointreau, lime, agave nectar | 25
negroni • oxley gin, carpano antica, campari | 27
manhattan • templeton 4yr rye, carpano antica, bitters, maraschino cherry | 26
martini • oxley gin or absolut elyx vodka, dry vermouth, lemon twist or olive | 29

SEASONAL COCKTAILS
specially crafted by our team of creatives
Primrose | 24
slane irish whiskey, cointreau, giffard elderflower, lime

Eyebright | 26
redbreast irish whiskey, campari, ginger, lemon

Clary | 33
maker's mark 46, remy 1738, amargo vallet, benedictine, orgeat, bitters

San Juan | 25
bacardi 8yr, velvet falernum, sweet vermouth, bitters

The Aleph | 82
nikka coffey grain whisky, d’oliveira madeira bual 1968, bitters, citrus twist

Aster | 23
jameson orange whiskey, lemon, cream, egg, orange