

DINNER MENU

SERVED DAILY FROM 5:30PM - 10:00PM

V VEGETARIAN

GF GLUTEN-FREE



TO BE SHARED (OR NOT)

CHICKEN TORTILLA SOUP | 8

TORTILLA STRIPS | CILANTRO | LIME

SHISHITO PEPPERS | 10 **V**

SESAME GINGER PONZU | WASABI CREMA

CRAB CAKES | 15

BLACK BEAN MANGO SALSA | SPICY RÉMOULADE

TUNA TARTARE | 19

SESAME | AVOCADO | CUCUMBER | TOMATO | CHILI LIME | WONTON

CHARRED OCTOPUS | 21

FINGERLING POTATOES | PESTO | BLACK GARLIC | TOMATO CONFIT

STEAMED MUSSELS | 16

TOMATO BROTH | CHORIZO | RUSTIC BREAD

LEAVES

BAYFRONT GARDEN SALAD | 7 **V**

BIBB LETTUCE | ENDIVE | GRAPEFRUIT

ORANGE | HEIRLOOM TOMATOES

SHAVED FENNEL | CHAMPAGNE VINAIGRETTE

WEDGE SALAD | 10 **GF** **V**

BABY ICEBERG | BACON

HEIRLOOM CHERRY TOMATOES

BLEU CHEESE DRESSING

50/50 CAESAR SALAD | 8

BABY KALE | ROMAINE HEARTS | TORN CROUTONS

PARMESAN CHEESE | WHITE ANCHOVIES

HEIRLOOM TOMATO SALAD | 12 **GF** **V**

ARUGULA | MOZZARELLA | BASIL

BALSAMIC GLAZE | TOASTED PINE NUTS

LAND

PRIME RIBEYE | 46 **GF**

CHARRED ASPARAGUS | FINGERLING POTATOES | TRUFFLE BUTTER

KUROBUTA PORK CHOP | 37 **GF**

SWEET POTATO STEAK FRIES | GRILLED ASPARAGUS

PEACH MANGO BLUEBERRY CHUTNEY

SPAGHETTI SQUASH PRIMAVERA | 22 **GF** **V**

LOCALLY SOURCED VEGETABLE MEDLEY | WHITE WINE | FRESH HERBS

LEMON INFUSED OLIVE OIL

JIDORI CHICKEN | 25

WHITE BEAN HUMMUS | ROASTED CIPOLINI | SPINACH

OVEN-DRIED TOMATOES | GRILLED PITA | RAITA

SEA

YELLOWFIN TUNA | 35

SESAME | BABY BOK CHOY | FORBIDDEN RICE | CHILI PONZU | WASABI CREAMA

SWORDFISH | 42

HEIRLOOM TOMATO | CAPERS | ANGEL HAIR | ROASTED CIPOLINI

BLACK SKIN GROUPER | 35 **GF**

PAPAYA APRICOT SALSA | CHARRED BROCCOLINI | SUNCHOKE PUREE

BLACK COD | 32

QUINOA | ARUGULA TOMATO SALAD | SHAVED FENNEL

SPAGHETTI ALLO SCOGLIO | 36

SHRIMP | MUSSELS | SWORDFISH | GROUPER | LEMON ZEST

TOMATO BROTH | RUSTIC BREAD

APERITIF

CLASSIC NEGRONI | 16

SWEET VERMOUTH | CAMPARI | GIN

SIMPLE CAMPARI | 16

CAMPARI | VODKA | ANGOSTURA BITTERS

TEQUINI | 15

BLANCO TEQUILA | DRY VERMOUTH

ANGOSTURA BITTERS

NOT APERITIF

MANHATTAN | 15

WHISKEY | SWEET VERMOUTH | BITTERS

007 MARTINI | 16

VODKA | DRY VERMOUTH | OLIVES

YOUR CHOICE - SHAKEN OR STIRRED

MICK'S CORNER

BALBOA GARDEN | 16

ABSOLUT CITRON | LEMON JUICE

APPLE JUICE | SIMPLE SYRUP

MINT | STRAWBERRIES

APPLE SAGE OLD FASHIONED | 16

APPLE-INFUSED BOURBON | SIMPLE SYRUP

ANGOSTURA BITTERS | SAGE

FRESH CALIFORNIA FIGS | FIG CLAFOUTIS | FIG BUTTER

V FRESH FIG SAMPLER FOR TWO

ALMOND CRÈME | ALMOND HONEY CAKE | ALMOND BRITTLE

V CALIFORNIA ALMOND HONEY CAKE

THREE MACARONES | LEMON CURD | MANGO GELÉE

V MACARONES

APRICOT CUSTARD | APRICOT BUTTER CAKE | FRESH APRICOT

V APRICOT TRIO

DUTCH CHOCOLATE ICE CREAM | DARK CHOCOLATE SWIRL

CHOCOLATE FONDANT | CHOCOLATE POT DE CRÈME

V CHOCOLATE LOVERS

LAST CALL | 10