

for the people...



Check our daily board for Specials

	Tuesday, 7 pm, "The Table", 8 course dinner, \$85/p, wine include Sunday, Pizza night.	
	Junday, 1 122a night.	
	Lunch sandwiches served with salad 18 Tuesday - Saturday, 11:30 am - 2:30 pm.	
	Island Trollers Albacore Tuna red peppers + fennel + arugula	
	<b>Steak</b> chimichurri + koji aioli + red peppers + arugula	
	<b>Salame Pesto</b> Salame + mint pesto + tomato + red pepper + arugula + smoked mozzarella	
	<b>Cubano</b> bacon + ham + Dijon mustard + smoked mozzarella + pickles	
	Vegetables	
	grilled zucchini + tomato butter + apple + feta + caramelized onions	
Tapas	Spicy marcona <b>almonds + olives</b>	10
	Pickled white <b>anchovies</b> + Taralli crackers	13
	Red pepper <b>Hummus</b> + schiaccia + summer vegetables + pickles	14
	Arcadia Meat Market <b>beef tartare</b> * + squid ink milk bread + red pepper	24
	Iberico Pork belly lettuce wrap + lime + fresno	7
	Spanish octopus + artichokes + cannellini beans + smoked sweet pepper	24
Salad	Burrata + seasonal tomatoes + basil + EVOO + bread	18
	<b>Antipasto  </b> olives + salame + smoked mozzarella + artichokes + tomatoes Add protein	18
Seafood	Wild Shrimp + tomato butter + lemon	29
	Scallops + grapefruit + fennel jam	26
	<b>Ora King salmon</b> + miso glaze + pickled vegetables salad	40
	Whole woodfired fish	мкт
Meat	Heluka pork secreto (8oz) + apple-maple vinaigrette	36
	Argentinian black Angus NY strip (10oz) + black garlic glaze	62
	K4 Copperstate prime ribeye (14oz) + house steak sauce	78
'egetables	Broccolini + feta + caramelized onions + sundried tomatoes + pinenuts	16
	Japanese sweet potato + Aleppo chili + cilantro	12
	Woodfired carrots + carrot tare + gorgonzola	14
	Navarro bowl   heirloom grains + woodfired vegetables + EVOO 12	-
	Add protein	

We use organic produce, wild fish, sustainable meat and support family owned businesses \* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



for the people...

Beverages	for the people Mexican Coca-Cola	6
	Coke, Diet Coke, Sprite	5
	Iced Tea	8
	Big Marble Organic: Ginger beer   Proper lemon   Proper hibiscus	6
	San Pellegrino Sparkling Water (1L)	10
Beer	Wren House: India Pale Ale, Spellbinder	14
	Michelob Ultra   Stella Artois	8
Hot Beverage	Espresso	5
Sake	Nigori sake, Snow angel, Hyogo prefecture, Hyogo, Japan (6 oz bottle)	25
	Azure, Tosatsuru prefecture, Kochi, Japan(6 oz carafe)	20 78
Sparkling	Prosecco, Le Contesse, Brut, DOC, Veneto, Italy(200 ml)Apple and acacia flowers, balanced and persistent, elegant fruity finish.	16
	Blanquette de Limoux, St Hilaire brut, Limoux, France '20 Fresh, lively crisp, and dry. Oldest sparkling in the world.	60
White Wine	Chardonnay, Vendaval, Central Valley, Chile '21 Attractive bright gold yellow color. Elegant with citrus notes. Fresh acidity, juicy, great length.	15 58
	Muscadet Sèvre-et-Maine-sur-Lie, Les Sardines, Loire, France '20 Aromas dominated by the sea spray of the Atlantic, light floral notes, finesse and pearliness.	15 58
	<b>Furmint, Evolùciò, Tokaj, Hungary '21</b> Aromatic and flavorful, citrus, green apples, apricots, floral and mineral. Great acidity.	15 58
	Sauvignon Blanc, Matteo Braidot, Friuli, Italy '20 Fresh and elegant, with notes of exotic fruits. Long and bright finish, with mineral and floral nuar	<b>15 58</b> nces.
	Picpoul de Pinet, Mas de Daumas Gassac, Moulin de Gassac, France '21 Fresh, crisp with a hint of yellow flowers; very fresh with a great balance.	58
	<b>Chardonnay, Farmstead, Long Meadow Ranch, Napa Valley, California</b> '18 Aromatics of golden delicious apple, pear, lime zest, and a hint of vanilla with baking spices, refreshing acid-driven long finish.	75
	Sauvignon Blanc, Sancerre, Les Fontenelles, Loire, France '22 Lively with flinty aromas on the nose, crisp with ripe fruit and mineral notes.	100
Rosé Wine	Grenache blend, Cuvée Sabine, Provence, France '22 Delicate balance between floral, herbal, wild red fruit, stone fruit and acidity.	15 58
Red Wine	Sangiovese blend, Remole, Toscana Rosso, Frescobaldi, Tuscany, Italy '22 The juicy, fruity aromas blend well and alternate with floral notes and hints of spice, including cl	<b>1558</b> ove.
	Gamay, Château de Corcelles, Brouilly, Beaujolais, France '20 Super-fresh aromas of strawberries, red currant, and cherry. Ripe, very sleek, fresh, and linear on the palate, nice acidity, elegant, and powerful.	15 58
	Cabernet Sauvignon, Vino de Eyzaguirre, Colchagua Valley, Chile '21 Rich, deep burgundy color. Raspberries, bright cherries, toasty elements, hint of pepper.	15 58
	<b>Crozes-Hermitage, "Les Jalets", Jaboulet, Rhône, France</b> ' <b>16</b> Syrah; notes of small red fruits, red currants and floral notes of violet with a touch of licorice. Nice freshness and a finish full of finesse.	70
	Tannat, Bodega Bouza, Canelones, Uruguay '20   Complex, dark, meaty fruit, black spices, black soil, tar and hints of cacao	74
	<b>Pinot Noir, Irancy, Benoit Cantin, Burgundy, France</b> '19 Deep, rustic elegance, earthy, fine, and fruity, purple-red color.	89
	Nebbiolo, Langhe Rosso, Perbacco, Vietti, DOC, Piemonte, Italy '20 Purplish ruby red, intense and bright. Spicy notes, intense small red fruits, harmonious.	92
	<b>Cabernet Sauvignon, Pur Cru, Cosentino, Napa Valley, California</b> '17 Cassis, cherry, and clove aromatics. Full-body, black cherry currants, hints of black rose, perfect balance with mouth-watering tannins and pleasing spice on the palate. Long finish.	148