

SMALL PLATES

warm three cheese bread twists 7  
house made marinara | VEG  
socal citrus marinated olives | V GF 9  
local corn soup 12  
crème fraîche, american sturgeon caviar,  
chili oil | VEG GF  
cauliflower bites 14  
spicy ginger sauce, pickled red jalapeño,  
sesame seeds | V  
crispy brussels sprouts 14  
pomegranate, cotija cheese,  
chipotle vinaigrette | VEG GF  
shishito peppers 13  
soy aioli, pickled mustard seeds | VEG

APPETIZERS

maryland style crab cake 22  
old bay remoulade, chili oil  
peruvian ceviche 18  
cucumber, pico de gallo, avocado crema,  
lemon coconut broth | GF  
edamame mint hummus 16  
chermoula, falafel, pickled onions | V GF  
salmon rilette 17  
poached & smoked salmon, shallots,  
chives, mayonnaise, lemon, crostini  
charred beef tips 18  
ginger brown sugar bbq,  
sweet potato crisps, arugula

GREENS

add: grilled chicken 9 | ny steak 10 | ahi tuna\* 12 |  
salmon 12 | shrimp\* 12  
caesar 13  
garlic croutons, shaved parmesan  
cobb 14  
pecanwood smoked bacon, tomato,  
point reyes blue cheese, egg,  
pickled red onion, avocado,  
buttermilk ranch | GF  
baby beets 13  
spinach, ginger, goat cheese mousse,  
marcona almonds, feta cheese,  
dried fruits | VEG GF  
strawberry caprese 14  
burrata, heirloom cherry tomatoes,  
red onion, ginger dressing | VEG GF  
baby wedge 14  
point reyes blue cheese, smokey bacon,  
tomato, spiced pecans, green goddess | GF

VEG vegetarian    V vegan    GF gluten-free

To Go Orders are subject to a 10% service charge.

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.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

MAINS

herb marinated jidori chicken 33  
cheese polenta, bell pepper and  
orange marmalade, bitter greens salad  
roasted barramundi 34  
seasonal vegetable salsa,  
romesco sauce | GF  
pan seared salmon 35  
sautéed beets, ginger potato strings,  
tunisian chimichurri | GF  
grilled ahi tuna 36  
basil jasmine rice, sautéed spinach,  
black olive and tomato concasse | GF  
cauliflower steak 29  
vegetable and white bean succotash | V  
jumbo shrimp scampi 37  
angel hair pasta, caper shallot butter  
mixed paella 39  
shrimp, chicken, mussels, clams, chorizo,  
saffron rice | GF  
BluEmber Burger\* 20  
arugula, white cheddar, rosemary aioli,  
red wine caramelized onion, brioche bun  
Add pecanwood smoked bacon 2

STEAK

enhancements: lump crab oscar 15 |  
jumbo shrimp 12  
16oz. rib eye 56  
mashed potatoes, seasonal vegetable,  
horseradish italian salsa verde | GF  
14oz. new york 46  
mashed potatoes, seasonal vegetable,  
tomato confit, chimichurri | GF  
9oz. fillet 52  
mashed potatoes, seasonal vegetable,  
tomato confit, port wine sauce | GF  
braised short rib 38  
mashed potatoes, heirloom carrot,  
horseradish jus | GF

SIDES

honey-thyme roasted carrots | V GF 10  
truffle parmesan fries 12  
boursin whipped yukon potatoes 12  
jasmine rice | V GF 10  
garlic broccolini | V GF 10  
three cheese mac 12

