



FIRST COURSE

HUMMUS + TZATZIKI muhammara extra virgin olive oil pita bread + lavash	16
CHEESE + CHARCUTERIE artisan cheese + meat house made fruit preserves spiced nuts	24
BAJA SNAPPER CEVICHE tomato cilantro cucumber red onion avocado emulsion	17
CRAB CAKE tabasco aioli mixed greens sherry-shallot vinaigrette charred lemon	19
CRISPY CALAMARI shishito peppers piquillo aioli aleppo sea salt	18
BLACK GARLIC CAESAR baby gem lettuce bocarones shaved crouton black garlic vinaigrette	16
CLAM CHOWDER nueske bacon littleneck clam crouton chili oil	16



MAIN COURSE

LA V BURGER american cheese caramelized onion bibb lettuce tomato butter pickle aioli french fries or market greens	19
BLACK BEAN + QUINOA BURGER mixed greens tomato aioli french fries or market greens	17
BAJA FISHTACOS pico de gallo shredded cabbage lime chipotle crema	18
FISH + CHIPS local rockfish jalapeño tartar crudite slaw red wine vinegar fries	20
SKUNA BAY SALMON potato mousse asparagus chimichurri	36
JIDORI CHICKEN BREAST herb risotto heirloom carrots roasted chicken jus	32
PRIME FILET potato mousse wild mushroom demi glace pickled mustard seed	44
WILD MUSHROOM RISOTTO parmesan truffle oil pea tendrils	28



SIDES

POTATO MOUSSE chives garlic chips	9
ASPARAGUS crispy shallots	10
TRUFFLE MAC + CHEESE bacon lardon breadcrumb	13

Special Thanks to Our Local Purveyors



Split plate charge \$5. A service charge of 20% will be added for all parties of 6 or more guest.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.