

GRAPEFRUIT
basil

DINNER

STARTERS, SOUP, SALAD

G V HOUSE-MADE FOCACCIA

Cultured Butter, Orange Blossom Honey

G V ROASTED OLIVES

Orange Zest, Za'atar, Cold Pressed Olive Oil

G V MARCONA ALMONDS

Togarashi

G AGUACHILE

Blue Fin Tuna, Bristol Diver Scallops, Mexican Blue Prawns, Cold Pressed Pineapple-Serrano, Fresno Chile, Grapefruit, Mandarin Orange, Mango Escabeche

U V BURRATA BRUSCHETTA

Artichoke Hearts, Baby Radish, Mandarin Orange, Maldon Salt, Cold Pressed Olive Oil, Fennel, Aged Balsamic, Grilled Sourdough

DUNGENESS CRAB CAKE

Green Papaya Slaw, Pickled Daikon & Carrot, Red Curry Aioli, Roasted Peanut Vinaigrette

LOBSTER CHOWDER

Dirty Rice Arancini, Spanish Chorizo, Calabrian Chile Oil

U BABY GEM CAESAR

Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Sourdough Croutons

SIDES

G V TRUFFLE POTATOES

Parmesan Crust

G V GRILLED ASPARAGUS

EVOO, Meyer Lemon, Grana Padano

G V SAUTÉED BLOOMSDALE SPINACH

Garlic, Calabrian Chile, Cipollini Onion

G V BROCCOLI RISOTTO

Meyer Lemon, Grana Padano

G V ROASTED ORGANIC BROCCOLI

Harissa, Pistachio Gremolata, Grana Padano

G V SAUTÉED FORAGED MUSHROOMS

Sherry Jus, Cipollini Onion

G *Gluten Free – Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.*

V *Vegetarian Dishes*

U *Gluten-free or vegetarian upon request*

ENTRÉES

G V SPAGHETTI SQUASH

Roasted Mushrooms, Lemon Parmigano-Reggiano Broth, Campari Tomato, Sweet Corn, Bloomsdale Spinach, Pistachio Gremolata, Grilled Sourdough

U CIOPPINO

Dungeness Crab, Halibut, Bristol Diver Scallops, Mexican Blue Prawns, Hama Hama Manila Clams, San Marzano Tomato-Basil Broth, Grilled Sourdough

CALIFORNIA HALIBUT*

Macadamia Nut Crust, Heirloom Cherry Tomatoes, Asparagus, Miso-Honey Brown Butter

G MARY'S FREE-RANGE CHICKEN

Mojo Brine, Broccoli Risotto, Mandarin Orange, Candied Walnuts, Petite Herbs, Aji Amarillo Tangerine Vinaigrette

G SANTA CAROTA COWBOY RIBEYE*

Sherried Mushrooms, Truffle Potatoes

G BLUEFIN TUNA*

Pistachio & Za'atar Crust, Broccoli Risotto, Grana Padano, Smoked Tomato Harissa

G ANGUS SHORT RIB

Slow Cooked, Anson Mills Polenta, Fig Caponata, Balsamic-Honey Jus, Bloomsdale Spinach

DESSERTS

V MEYER LEMON MERINGUE PIE

Meyer Lemon Curd, Swiss Meringue, Macadamia Nut Shortbread Crust

V BUTTERSCOTCH BUDDINO

Hawaiian Sea Salt Caramel, Dark Chocolate Dipped Shortbread Cookies

V MEXICAN HOT CHOCOLATE LAVA CAKE

Chamucos Añejo Tequila, Fosselman's Dulce de Leche Ice Cream

G V FOSSELMAN'S SORBET

Seasonal Flavor

GB1023

Please notify our staff of any severe or life-threatening food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



COCKTAILS

THE MIRAMONTE El Tequileno Blanco, Agave, Lime
+ El Tequileo Reposado **16.5** + El Tequileo Añejo **19**

COACHELLA CADILLAC Cimarron Reposado, Grand Marnier, Cointreau, Lime, Agave

TAHITIAN TRADER Chairman's Reserve, Smith & Cross, Clement Creole Shrub, Orgeat, Lime

PINE FOR MORE Tommy Bahama Rum #2, Giffard Caribbean Pineapple, Grilled Pineapple, Orgeat

SIMPLY THE ZEST Blood Sweat & Tears Vodka, Giffard Apricot Liqueur, Lemon Curd, Lime, Honey Syrup

KULA KEOKEA Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream, Pineapple, Lemon, Angostura Bitters

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Ruby Red Grapefruit

ISLAND EMPRESS Empress Gin, Giffard Lichi-Li Liqueur, Lychee Syrup, Lemon

FIGURED OUT Tommy Bahama Rye, Caramelized Fig Syrup, Carpano Antica Formula, Angostura Bitters

SUN & SPICE Tres Agaves Blanco, Serrano Syrup, Ruby Red Grapefruit, Lime, Topo Chico
+ Ilegal Mezcal

DANCING IN THE DARK El Tequileno Reposado, Licor 43, Espresso

FROZEN ICY 808 Icy Twist on a Hawaiian Mai Tai

FROZEN SEASONAL Ask Your Server for Details

ZERO-PROOF

NEVER SAY NEVER Seedlip Grove 42, Ruby Red Grapefruit, Strawberry Syrup, Egg White

NO-RITA Lyer's Agave Blanco, Ruby Red Grapefruit, Serrano Syrup, Lime, Topo Chico

N/APEROL SPRITZ Lyre's Amalfi Spritz, Orange, Lemon

LONDON BRIDGES Lyres London Spirit, Fever Tree Lemon Tonic, Lemon, Lime, Pink Peppercorn