

GRAPEFRUIT
basil

DINNER

STARTERS, SOUP, SALADS

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 BLUEFIN TUNA POKE*

Crushed Avocado, Wakame Salad, Sweet Onions, Spicy Aioli, Rice Crisps

U V HUMMUS & WHIPPED FETA

Tomato Relish, Sherry Figs, Za'atar Flatbread

DUNGENESS CRAB CAKE

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

U MANILA CLAMS

Fennel, Leeks, Spanish Chorizo, Lemon Miso Broth, Red Fresno Chile, Grilled Sourdough

LOBSTER CHOWDER

Sweet Corn Truffle Fritter, Spanish Chorizo, Calabrian Chile Oil

G V BEET SALAD

Arugula, Basil, Humbolt Fog Goat Cheese, Candied Walnuts, Tangerine-Achiote Vinaigrette

G BABY WEDGE SALAD

Baby Iceberg, Heirloom Cherry Tomatoes, Jerk Bacon, Avocado Green Goddess

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 BROCCOLI RISOTTO

Meyer Lemon, Grana Padano

G V ROASTED BROCCOLI

Aji Amarillo Tangerine Vinaigrette, Pistachio Gremolata, Grana Padano

G V SAUTÉED FORAGED MUSHROOMS

Sherry Jus, Cipollini Onion

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, Diver Scallops, Mexican Blue Prawns, Clams, San Marzano Tomato-Basil Broth, Grilled Sourdough

CALIFORNIA HALIBUT*

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

G MISHIMA RESERVE WAGYU RIBEYE*

Lyonnaise Potatoes, Grana Padano, Cipollini Onions, Frisee, Garlic Butter

G FILET MIGNON*

Truffle Potaotes, Shiitake Mushrooms, Peppercorn Demi, Lemon Arugula

G MARY'S FREE-RANGE CHICKEN

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

LOBSTER CAPELLINI

Roasted Shallots & Mushrooms, Lemon-Calabrian Butter

G ANGUS SHORT RIB

Slow Cooked, Truffle Potatoes, 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

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

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 Tequileno Reposado + El Tequileno Añejo

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

MIRA MAI TAI Appleton Signature, Smith & Cross, Clement Creole Shrubb, Orgeat, Lime

SANGUINA SPRITZ Mommenpop Blood Orange Aperitif, Italicus, Blood Orange Soda

PLEASED AS PUNCH Pisco, Pineapple Shrub, Lemon, Prosecco

OOOHBAE COLADA Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream, Pineapple, Lime

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Ruby Red Grapefruit

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

NEW FASHIONED Coconut Washed Four Roses Bourbon, Smith & Cross Jamaican Rum, Crème de Banana, Pineapple Oleo, Angostura Bitters

SMOKE & SPICE Bozal Mezcal, Ginger-Honey Syrup, Lime, Chile De Arbol

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 Lyre's Agave Blanco, Ruby Red Grapefruit, Serrano Syrup, Lime, Topo Chico

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

LONDON BRIDGES Lyre's London Spirit, Fever Tree Lemon Tonic, Lemon, Lime, Pink Peppercorn