



## JULY MENU

Ajoblanco with green grapes and mint ~ **\$14 vegan**  
Mixed olives with garlic, Mexican oregano and Manchego ~ **\$8 gf**  
Mel the Bakery sourdough with salted butter ~ **\$8**

Organic chicken liver parfait, grilled bread, apple + shallot jam ~ **\$20**  
Arugula & fennel salad, pickled beets, feta, pepitas, citrus-mezcal vinaigrette ~ **\$18 gf**  
Blackened sockeye salmon tacos, corn relish, charred tomato crema, and slaw ~ **\$21 gf**

Yellowfin tuna tataki, sushi rice, sake-butter braised bok choy, cucumber coulis ~ **\$30 gf**  
Cold sesame soba noodles, crispy tofu, shredded carrot, scallion, chili oil ~ **\$24 vegan**  
Peppered grass-fed bavette steak, frites, and grilled garlic scape butter ~ **\$38 gf**  
Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$20**  
Side of frites, herbs, aioli ~ **\$10 gf df**

## DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$14 gf**  
Fresh lime tart with Chantilly and zest ~ **\$12**



*Most of our products come from environmentally sustainable farms and ranches*

**3% processing charge will be added to all credit card transactions**

**\*Please inform your server of any food allergies**