

Charcuterie Platter | 18

Assorted Dried and Cured Artisan Meats and Cheeses, Fig Jam, Cornichons, Radishes, Arizona Olive Mill Olives, Whole Grain Mustard, Grilled Crostini

Hummus and Garden Vegetables (VG) | 14

Rainbow Carrots, Celery, Persian Cukes, Radish, Jicama, Naan Bread

Hamachi Crudo* (GF) | 16

Shredded Daikon, Shaved Chilies, Spicy Ponzu

Crispy Fried Sweet Royal Red Shrimp* | 18

with Yuzu Sambal Mayo

Local Brussel Sprouts (VG) | 10

with Worcestershire Gastrique, Cotija, Truffle Oil
(can be made vegan upon request)

Old School Baja Shrimp Cocktail* | 16

with Atomic Horseradish

ADERO Burger* | 16

Ground Brisket and Short Rib, Springhill Farm Cheddar Cheese, Gem Lettuce, Tomato, Onion, Bun
Substitute Turkey Patty or Beyond Meat Patty (V)

Hayden Mills Cheesy Polenta Fries (VG) | 10

with Petaluma Parmesan