

## STARTERS

**BEET HUMMUS** 16

Crispy Quinoa | Roasted Cauliflower | Queen Creek Olive Oil | Grilled Noble Bread

**WILD MUSHROOM ARANCINI** 18

Tartufo Bianchetto | Sauce Arrabiata

**CHARRED OCTOPUS** 19

Blueberry Vinaigrette | Spicy Tomato Jam | Fraise | Olive Soil

**BURRATA** 21

Panzanella Salad | Spicy Apple Compote

**SONORAN SHRIMP AND POLENTA** 26

Ancho Marinated Shrimp | Chorizo Infused Polenta | Agave Ale Reduction | Pickled Mustard Seed

**\*HOT ROCK SEARED WAGYU** 42

Parmesan Tuille | Blackberry | Arugula

**KALUGA CAVIAR** 120

Onion Bellini | Sea Salt Chips | Egg salad | Chive Crème Fraiche

## SALADS

**CUTINO MISO CAESAR** 16

Baby Red Romaine | Bacon Fat Halloumi Croutons | Pecorino Romano

**HEIRLOOM TOMATO CARPACCIO** 16

Pistachio Crumble | Orange Vinaigrette | Avocado | Manchego Cheese | Herbs

**ROASTED BEET** 16

Shaved Fennel | Orange | Crows Dairy Goat Cheese | Arugula | Candied Pecans | Cranberry Orange Dressing

## ENTREES

**PAN SEARED GAME HEN** 38

Saffron Cous Cous | Black Truffle Demi | Three Sister Composition | Wilted Greens

**BRAISED SHORT RIB** 39

Caramelized Onion | Roasted Tomato | Horseradish Mash | Red Wine Reduction | Heirloom Carrots

**\*STEAK FRITES** 42

Beachwood Mushrooms | Garlic and White Truffle Frites

**\*FILET MIGNON** 51

Potato Puree | Balsamic Confit Shallots | Roasted Tomato | Heirloom Carrots | Sauce Demi

**CEDAR ROASTED SALMON** 42

Crab Relish | Warm Fingerling Salad

**LONG LINE SEA BASS** 43

Braised Chili Fennel | Corn and Bacon Succotash | Fresh Herbs

**SEARED SCALLOPS** 48

Sunchoke Puree | Roasted Root Vegetables | Gremolata

**\*FILET OSCAR** 55

Blue Crab Mash | Sauce Bearnaise | Grilled Asparagus Points

## SIDES

**BLUE CHEESE MAC** 14

Buttered Bread Crumbs

**BRUSSEL SPROUTS** 14

Chorizo | Goat Cheese | Fig Reduction

**HEIRLOOM CARROTS** 14

Bacon Corn Relish

**GRILLED ASPARAGUS** 16

Caramelized Onions

**MASHED AU GRATIN** 16

Buttermilk | Aged Parmesan | Tartufo Bianchetto

## SPECIALITY COCKTAILS

### LUNAR ECLIPSE 14

Absolut Juice Apple | Pomegranate Liqueur | Simple Syrup | Lemon

### THE MILKY WAY 15

Salted Caramel Bourbon | Espresso | Hazelnut | Amaro

### MOON DUST 15

Botanist Gin | Ginger Liqueur | Simple Syrup | Lemon | Mint

### ANDROMEDA 15

Mezcal | Strawberry Syrup | Ancho Reyes | Lime | Orange Peel

### DUSK TO DAWN 16

Rum | Luxardo Liqueur | Lime | Grapefruit | Egg White

### HARVEST OLD FASHIONED 16

Rye | Apricot Liqueur | Demerara Syrup | Toasted Almond Bitters

### DESERT SKY 16

Tanteo Jalapeño Tequila | Lime | Peach Liqueur | Prickly Pear | Cucumber

### LA LUNA 18

Casamigos Blanco | Blood Orange | Sage | Prosecco

## WINES BY THE GLASS

### BUBBLES | ROSÉ

|                                      |    |
|--------------------------------------|----|
| RUFFINO PROSECCO                     | 10 |
| TORMARESCA CALAFURIA ROSE            | 11 |
| PERRIN ROSÉ DE PROVENCE              | 11 |
| J.P. CHENET BRUT / ROSÉ              | 12 |
| LAURENT PIERRE LA CUVÉE<br>CHAMPAGNE | 18 |
| VEUVE CLICQUOT YELLOW LABEL          | 22 |

### WHITE

|  |    |
|--|----|
| CARL GRAF SPATLESE RIESLING              | 11 |
| BANFI PINOT GRIGIO                       | 12 |
| HUGEL GENTIL BLEND                       | 12 |
| KIM CRAWFORD SAUVIGNON<br>BLANC          | 12 |
| ALEXANDER VALLEY VINEYARDS<br>CHARDONNAY | 13 |
| MOSCATO BATASIOLO D'ASTI                 | 14 |
| ROMBAUER CHARDONNAY                      | 19 |

### RED

|                                     |    |
|-------------------------------------|----|
| PIATTELLI MALBEC PREMIUM<br>RESERVE | 12 |
| BANFI PINOT GRIGIO                  | 12 |
| MILBRANDT MERLOT                    | 13 |
| TRUCHARD PINOT NOIR                 | 14 |
| PALLUS CHINON CAB FRANC             |    |
| THE PRISONER RED BLEND              |    |
| TURNBULL CABERNET<br>SAUVIGNON      | 22 |