

STARTERS

BEET HUMMUS 16

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

WILD MUSHROOM ARANCINI 18

Tartufo Bianchetto | Sauce Arrabiata

BURRATA 21

Panzanella Salad | Spicy Apple Compote

SONORAN SHRIMP AND POLENTA 26

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

CHARRED OCTOPUS 28

Blueberry Vinaigrette | Spicy Tomato Jam | Fraise | Olive Soil

SALADS

CUTINO MISO CAESAR 16

Romaine | Croutons | Pecorino Romano
Add protein to your salad: Chicken or Shrimp - \$8

ROASTED BEET 16

Shaved Fennel | Orange | Crows Dairy Goat Cheese | Arugula | Candied Pecans | Cranberry Orange Dressing
Add protein to your salad: Chicken or Shrimp - \$8

ENTREES

TURMERIC GRILLED CAULIFLOWER 28

Blistered Beach Mushrooms | Plum Tomatoes | Field Dried Raisins | Fine Herd Salad

BRAISED SHORT RIB 40

Sweet Potato | Peas | Mushrooms | Tellicherry Black Pepper Sauce

RIBEYE 28 DAYS DRY AGED 16 OZ 49

Grilled Bone In Ribeye | Fingerling Potatoes | Truffle Torchon Butter

*FILET MIGNON 53

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

POLLO A LA BRASA 32

"Peruvian Spiced Chicken" Roasted Chicken | Plantains | Smashed Potato | Salsa Verde

BRULEE SALMON 32

Spinach | Cajun Potato | Fig Balsamic

HERB CRUSTED BRANZINO 38

White Bean Ragout | Plum Tomatoes | Braised Greens

LONG LINE SEA BASS 43

Braised Chili Fennel | Corn and Bacon Succotash | Fresh Herbs

SIDES

BRUSSEL SPROUTS 14

Chorizo | Goat Cheese | Fig Reduction

GRILLED ASPARAGUS 16

BLUE CHEESE MAC 14

Buttered Bread Crumbs

HEIRLOOM CARROTS 14

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

SPARKLING | ROSÉ

FIOL PROSECCO 14

NV | Glera | Veneto, Italy

POEMA CAVA BRUT 14

NV | Macabeo, Xarel-lo, Parellada | Penedes, Spain

VILARNAU ROSÉ BRUT RESERVA 16

NV | Garnacha | Pinot Noir | Barcelona, Spain

FAIRE LA FÊTE BRUT 18

NV | Chardonnay, Chenin | Languedoc, France

TAITTINGER BRUT 25

NV | Chardonnay, Pinot Noir | Champagne, France

LA BELLE FÊTE ROSÉ 15

2020 | Pinot Noir | Monterey County, California

DANICA ROSE 17

2019 | Cabernet Sauvignon, Grenache | Provence, France

WHITE

LOVE BLOCK 16

2019 | Sauvignon Blanc | Marlborough, NZ

PACO & LOLA 17

2020 | Albariño | Rías Baixas, Spain

VON BUHL 17

2018 | Riesling | Pfalz, Germany

SINGING TREE 19

2020 | Chardonnay | Russian River Valley, California

SAINT-VÉРАН 22

2019 | Chardonnay | Burgundy, France

RED

GAMAY NOIR HENRY FESSY 15

2019 | Gamay | Beaujolais, France

CENTER OF EFFORT 17

2017 | Pinot Noir | Edna Valley, California

PRUNOTTO 17

2014 | Dolcetto d'alba | Piedmont, Italy

FINCA NUEVA 18

2017 | Tempranillo | Rioja, Spain

THE PRISONER 18

2019 | Red Blend | California

LES CASSAGNES LA NERTHE 19

2018 | GSM Blend | Rhône, France

SILVER GHOST 24

2018 | Cabernet Sauvignon | Napa Valley