



Celebrating the Mediterranean Coast's vibrant food culture
— a tradition of simple, extraordinary flavors that bring people together, one meal at a time.

SPRITZES & COCKTAILS

All 17

6000 MILES
Rayu mezcal, Lebanese arak,
pomegranate, lime

ENJOYING LAKE COMO
Ford's gin, Punt e Mes vermouth,
Aperol, grapefruit

SAILBOATS & TRAINS
St. George vodka, Chateau Aloo liqueur,
Persian cucumber, lemon, za'atar

HÔTEL DE PARIS MARTINI
Mediterranean Vodka or Gin,
Bordigo Vermouth Bianco, Lemon Twist, Olive

UP ALL NIGHT!
St. George vodka, Greek coffee liqueur
espresso, sweet cream

Cin Cin!

SANT' ANDREA SPRITZ
*Ford's gin, Italian amaro,
house citrus-cello, sparkling wine*

HUGO SPRITZ
Ford's gin, elderflower, lemon

AQUA DE VALENCIA
*Ford's gin, St. George vodka,
clarified citrus, sparkling wine*

GHIA SPRITZ (ZERO PROOF)
grapefruit, lemon, NA sparkling wine 12

SAFFRON GIN SOUR
Ford's gin, saffron honey, citrus, orange bitters

MAIDEN VOYAGE
Buffalo Trace Bourbon, black tea,
bergamot, date, lemon

PX OLD FASHIONED
High West rye, PX Sherry, cardamom bitters

TAKE ME TO OTHOS
Corazón Blanco tequila, grapefruit,
Mastiha Greek liqueur, Urfa Biber rim

RED SANGRIA
Lambrusco, brandy, pomegranate, sparkling orange

FERRY TO GOZO (ZERO PROOF)
Pentire Seaward NA spirit, cucumber, lemon 12

SHAREABLE

SEAFOOD & CRUDO	LAND FARE	SALADS
YELLOWTAIL CRUDO* ♦ Pistachio salsa macha, golden berries 19 SMOKED SALMON CARPACCIO* ♦ Persian cucumbers, caperberries, peppercorn vinaigrette 17 SHRIMP LOUIE ♦ Sea of Cortez shrimp, Louie dressing, iceberg 19 TUNA TARTARE* Sushi grade tuna, cacciatore 18 GAMBAS AL AJILLO ♦ Sea of Cortez shrimp, garlic, brown butter 21 DRESSED DUNGENESS CRAB Handpicked crab, saffron mustard aioli — a classic 32 <i>See our HUMMUSIYA CARD for today's rotating selections of hummuses</i>	PAN CON TOMATE Pan de cristal, crushed tomato 12 PAPAS BRAVAS ♦ Classic Spanish potatoes fried in no-seed oil, served with aioli 10 SEARED FETA & TOMATO Lightly breaded, preserved lemon honey 16 BEEF CARPACCIO* ♦ B&R Reserve Tenderloin, dijonnaise, arugula, chopped egg 17	TOMATO ♦ Romas, crumbled feta, walnut, pomegranate dressing 17 ARTICHOKE ♦ Arugula, pine nuts, Kalamata olives 16 MELON ♦ Seasonal melon, Jamón Serrano, macadamia nuts 20 GREEK ♦ Tomato, feta, cucumber, artichoke, vinaigrette 19 LOBSTER ♦ Avocado, radicchio, oregano vinaigrette 34
	CINCO JOTAS 100% IBERICO JAMÓN <i>hand cut from the famous acorn fed black footed Spanish pigs</i> 1 oz. \$31 (add on ½ oz. \$14) served with Pan con Tomate	<i>Add a SIGNATURE SKEWER — Organic Chicken ♦ 12, B&R Reserve Beef Tenderloin* ♦ 15, or Sea of Cortez Shrimp ♦ 14</i>

VEGETABLES
FOR SHARING

Pan-roasted **CARROTS** ♦ 15
King Trumpet **MUSHROOM SKEWERS** 16
Agrodolce **ROMANESCO** ♦ 16

BRUSSELS SPROUTS *with Tzatziki* ♦ 17
Coal Roasted **SWEET POTATOES** ♦ 14
Crispy **CAULIFLOWER** ♦ 15

Entrées

EGGPLANT NAPOLEON
Pan-seared eggplant, mozzarella, arugula pesto, passata 26

MONTE CARLO CHEESEBURGER*
B&R Reserve beef ground in-house, brioche bun, hand cut papas bravas 22

PAN ROASTED CHICKEN
Moroccan marinade, red pepper sauce, basmati rice 32

CACIO E PEPE
Curly mafaldine, Parmigiano-Reggiano, pink peppercorn 25

LINGUINE AND CLAMS
Manila clams, white wine, garlic, parsley, lemon 29

SAFFRON RISOTTO ♦
Sea of Cortez wild shrimp, merguez sausage 34

FISH AND CHIPS
Lightly fried wild-caught sole, tartar, hand cut papas bravas 29

TRUE DOVER SOLE
Pan-roasted with lemon, brown butter, capers 64

OFF THE JOSPER

MEAT

B&R Reserve **RIB EYE** 16 oz.* ♦ 58

Prime **NEW YORK STRIP** 14 oz*. ♦ 64

Pinyon Famous **PORTERHOUSE**
30 oz. full board, for two* 120

FISH

FILET OF **TURBOT** ♦ 45
Lebanese slaw, beet chermoula

500g **LOUP DE MER** ♦ 54
heirloom tomatoes, salsa verde



CHARCOAL-GRILLED SKEWERS

Basmati rice, roasted peppers, green onion,
tomato, pita baked to order

Organic **CHICKEN** 29

B&R Reserve **FILET*** 35

Sea of Cortez **SHRIMP** 34

* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.
♦ GLUTEN FREE. Many dishes can be prepared gluten-free — ask your server. While we take care with dietary needs, we're not a gluten-free kitchen. Please use caution if you have wheat allergies.