



Celebrating the Mediterranean Coast's vibrant food culture

SPRITZES & COCKTAILS

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 Aloe 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

TAKE ME TO OTHOS

Corazón Blanco tequila, grapefruit,
Mastiha Greek liqueur, Urfa Biber rim

All 18

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

RED SANGRIA

Lambrusco, brandy, pomegranate, sparkling orange

FERRY TO GOZO (ZERO PROOF)

Pentire Seaward NA spirit, cucumber, lemon 12

DAILY HAPPY HOUR from 3–7pm

Available only at the upstairs & downstairs bars

SALADS

TOMATO ♦

Romas, feta, walnut,
pomegranate dressing 19

ARTICHOKE ♦

Arugula, pine nuts, Kalamata olives 16

BEET ♦

Pistachio, green apple, mint 19

GREEK ♦

Tomato, feta, cucumber,
artichoke, vinaigrette 20

LOBSTER ♦

Avocado, radicchio,
oregano vinaigrette 34

Add on a SIGNATURE SKEWER

SHAREABLE

SEAFOOD & CRUDO

YELLOWTAIL CRUDO* ♦

Pistachio salsa macha, golden berries 20

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

GREEK CEVICHE* ♦

White fish, feta, olives, pine nuts, tomato, lemon vinaigrette 21

GAMBAS AL AJILLO ♦

Sea of Cortez shrimp, garlic, brown butter 22

DRESSED DUNGENESS CRAB

Handpicked crab, saffron mustard aioli — a classic 32

LAND FARE

PAN CON TOMATE

Pan de cristal, crushed tomato 12

PAPAS BRAVAS ♦

Classic Spanish potatoes fried in no-seed oil, aioli 12

SEARED FETA & TOMATO

Lightly breaded, preserved lemon honey 17

BEEF CARPACCIO* ♦

B&R Reserve Tenderloin, Dijonnaise, arugula, chopped egg 19

100% IBERICO JAMÓN

hand-cut Cinco Jotas from the famous acorn-fed, black-footed Spanish pigs

1 oz. \$32 (+ 1/2 oz. \$14) served simply with Pan con Tomate

Entrées

EGGPLANT NAPOLEON

Pan-seared eggplant, mozzarella, arugula pesto, passata 29

MONTE CARLO CHEESEBURGER*

B&R Reserve beef ground in-house, brioche bun, hand cut papas bravas 24

PAN ROASTED CHICKEN

Moroccan marinade, red pepper sauce, basmati rice 32

CACIO E PEPE

Bucatini, Parmigiano-Reggiano, black peppercorn 26

LINGUINE AND CLAMS

Manila clams, white wine, garlic, parsley, lemon 30

SAFFRON RISOTTO ♦

Sea of Cortez wild shrimp, merguez sausage 34

FISH AND CHIPS

Lightly fried wild-caught sole, tartar, hand cut papas bravas 30

TRUE DOVER SOLE

Pan-roasted with lemon, brown butter, capers 64

FILET of TURBOT ♦ 45

Charcoal-grilled on our Josper, Lebanese slaw, beet chermoula

500g LOUP DE MER ♦ 54

Charcoal-grilled on our Josper, Heirloom tomatoes, salsa verde

STEAKS

Basmati rice, roasted peppers, tomato, green onion

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

CHARCOAL-GRILLED SKEWERS

Basmati rice, roasted peppers, tomato, green onion

ORGANIC CHICKEN 8 oz 30

B&R RESERVE FILET MIGNON * 8 oz 48

SEA OF CORTAZ SHRIMP 36

VEGETABLES ——— for the table

PAN-ROASTED CARROTS ♦ 15

Garlic ricotta, chopped hazelnuts

KING TRUMPET MUSHROOM 16

Josper-grilled, pistachio dukkah

AGRODOLCE ROMANESCO ♦ 16

Shallot vinaigrette, yogurt tabini

BRUSSELS SPROUTS ♦ 17

with Tzatziki

COAL ROASTED SWEET POTATOES ♦ 15

Dressed peanuts, salsa verde

CRISPY CAULIFLOWER ♦ 15

Goat cheese, Urfa Biber