



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, Parmigiano-Reggiano 16
- BEET** ♦‡
Pistachio, green apple, mint ‡ 19
- GREEK** ♦
Tomato, feta, cucumber, artichoke, vinaigrette 21
- LOBSTER** ♦
Avocado, radicchio, oregano vinaigrette 34
- Add on a SIGNATURE SKEWER*

SHAREABLE

SEAFOOD & CRUDO

- YELLOWTAIL CRUDO** ♦‡
Pistachio salsa macha, golden berries 21
- SMOKED SALMON CARPACCIO** ♦
Persian cucumbers, caperberries, peppercorn vinaigrette 17
- SHRIMP LOUIE** ♦
Oishii 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** ♦
Oishii 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. \$34 (+ 1/2 oz. \$16) served simply with Pan con Tomate

Entrées

- EGGPLANT NAPOLEON** ‡
Mozzarella, crispy leeks, 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** ♦
Oishii shrimp, merguez sausage 34
- LAMB SHAKSHUKA**
Housemade lamb kafta, basmati rice, tzatziki 27
- FISH AND CHIPS**
Lightly fried wild-caught sole, tartar, hand cut papas bravas 30
- 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, tomato, choice of sauce: black garlic tahina, beet chermoula, salsa verde, or zhoug
- 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, tomato, Lebanese slaw
- KING TRUMPET MUSHROOM** ‡ 24
- ORGANIC CHICKEN** 8 oz 30
- B&R RESERVE FILET MIGNON** * 8 oz 48
- OISHII SHRIMP** ‡ 36

VEGETABLES — for the table

- PAN-ROASTED CARROTS** ♦‡ 15
Garlic ricotta, chopped hazelnuts
- AGRODOLCE ROMANESCO** ♦ 16
Shallot vinaigrette, yogurt tabini
- COAL ROASTED SWEET POTATOES** ♦‡ 15
Dressed peanuts, salsa verde
- BRUSSELS SPROUTS** ♦ 17
with Tzatziki
- CRISPY CAULIFLOWER** ♦ 15
Goat cheese, Urfa Biber

HI NOON HOSPITALITY — BUCK & RIDER • INGO'S TASTY FOOD • PINYON

* 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.
‡ CONTAINS TREE NUTS OR PEANUTS. Please let your server know if you have any food allergies.
ALL DISHES AT PINYON ARE 100% SEED-OIL FREE.