



*Celebrating the Mediterranean Coast's vibrant food culture*

## SPRITZES & COCKTAILS

### 6000 MILES

Rayu mezcal, Lebanese arak, anise, pomegranate

### 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

### FERRYTO 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

### ARUGULA ♦‡

artichoke, pine nuts, Kalamata olives, Parmigiano-Reggiano 16

### MELON ♦‡

jamón Serrano, hazelnuts 21

### 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\* ♦

Gingress cold-smoked salmon, 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 23

#### 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 13

#### SEARED FETA & TOMATO

lightly breaded, preserved lemon honey 18

#### BEEF CARPACCIO\* ♦

B&R Reserve Tenderloin, horseradish aioli, 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 Tomato

## 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 33

### CACIO E PEPE

bucatini, Parmigiano-Reggiano, black peppercorn 27

### LINGUINE AND CLAMS

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

### SAFFRON RISOTTO ♦

Oishii shrimp, merguez sausage 34

### LAMB SHAKSHUKA

housemade lamb kafta, pork chorizo, basmati rice, tzatziki 28

### FISH AND CHIPS

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

### LOBSTER RAVIOLI

cold-water Atlantic lobster, tarragon beurre blanc, mascarpone — limited availability 38

### FILET of TURBOT ♦

charcoal-grilled on our Jospet, Lebanese slaw, beet chermoula 46

### 500g LOUP DE MER ♦

charcoal-grilled on our Jospet, heirloom tomatoes, salsa verde 55

### STEAKS

*basmati rice, tomato, choice of sauce:*

*black garlic tabina, beet chermoula, salsa verde, or zhoug*

**B&R RESERVE RIBEYE** 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** ‡ 25

**ORGANIC CHICKEN** 8 oz. 31

**B&R RESERVE FILET MIGNON**\* 8 oz. 48

**OISHII SHRIMP** ‡ 36

## VEGETABLES — for the table

### PAN-ROASTED CARROTS ♦‡ 15

*garlic ricotta, chopped hazelnuts*

### BRUSSELS SPROUTS ♦ 16

*shallot vinaigrette, yogurt tabini*

### COAL ROASTED SWEET POTATOES ♦‡ 15

*dressed peanuts, salsa verde*

### PATTY PAN SQUASH ♦ 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.