



*Celebrating the Mediterranean Coast's vibrant food culture*

## SPRITZES & COCKTAILS

### 6000 MILES

Rayu mezcal, Lebanese arak, anise, pomegranate 18

### ENJOYING LAKE COMO

Ford's gin, Punt e Mes vermouth, Aperol, grapefruit 18

### SAILBOATS & TRAINS

St. George vodka, Chateau Aloe liqueur, Persian cucumber, lemon, za'atar 18

### HÔTEL DE PARIS MARTINI

Mediterranean vodka or gin, Bordigo Vermouth Bianco, lemon twist, olive 21

### UP ALL NIGHT!

St. George vodka, Greek coffee liqueur, espresso, sweet cream 18

### TAKE ME TO OTHOS

Corazón Blanco tequila, grapefruit, Mastiha Greek liqueur, Urfa Biber rim 18

### Cin Cin!

#### SANT' ANDREA SPRITZ

Ford's gin, Italian amaro, house citrus-cello, sparkling wine 18

#### HUGO SPRITZ

Ford's gin, elderflower, lemon 18

#### AQUA DE VALENCIA

Ford's gin, St. George vodka, clarified citrus, sparkling wine 18

**GHIA SPRITZ (ZERO PROOF)**  
grapefruit, lemon, NA sparkling wine 15



### SAFFRON GIN SOUR

Ford's gin, saffron honey, citrus, orange bitters 18

### MAIDEN VOYAGE

Buffalo Trace bourbon, black tea, bergamot, date, lemon 18

### PX OLD FASHIONED

High West rye, PX Sherry, cardamom bitters 18

### RED SANGRIA

Lambrusco, brandy, pomegranate, sparkling orange 18

### FERRY TO GOZO (ZERO PROOF)

Pentire Seaward NA spirit, cucumber, lemon 15

**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

### 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

### PAN CON TOMATE

pan de cristal, crushed tomato 12

### PAPAS BRAVAS ♦

classic Spanish potatoes fried in no-seed oil, aioli 13

### CHICKEN SCHNITZEL ‡

pistachio, za'atar, dipping sauces 19

### 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 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 33

### SAFFRON RISOTTO ♦

Oishii shrimp, merguez sausage 34

### LAMB SHAKSHUKA

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

### PASTA

#### CACIO E PEPE

bucatini, Parmigiano-Reggiano, black peppercorn 27

#### LINGUINE AND CLAMS

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

#### LOBSTER RAVIOLI

cold-water Atlantic lobster, tarragon beurre blanc, mascarpone 38

### FISH

#### FISH AND CHIPS

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

#### 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

### SUMMER SQUASH ♦ 17

patty pan 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.