



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 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 23

GREEK ♦

tomato, feta, cucumber, artichoke, vinaigrette 21

LOBSTER ♦

avocado, radicchio, oregano vinaigrette 36

Add on a SIGNATURE SKEWER

SHAREABLE

YELLOWTAIL CRUDO* ♦‡

pistachio salsa macha, golden berries 22

SMOKED SALMON CARPACCIO* ♦

Gingress cold-smoked salmon, Persian cucumbers, caperberries, peppercorn vinaigrette 19

SHRIMP LOUIE ♦

Oishii shrimp, Louie dressing, iceberg 19

TUNA TARTARE*

sushi grade tuna, cacciatore 19

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

Entrees

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 34

SAFFRON RISOTTO ♦

Oishii shrimp, merguez sausage 35

LAMB SHAKSHUKA

housemade lamb kafta, pork chorizo, basmati rice, tzatziki 29

· PASTA ·

CACIO E PEPE

bucatini, Parmigiano-Reggiano, black peppercorn 27

LINGUINE AND CLAMS

Manila clams, white wine, garlic, parsley, lemon 32

LOBSTER RAVIOLI

cold-water Atlantic lobster, tarragon beurre blanc, mascarpone 42

· FISH ·

FISH AND CHIPS

Lightly fried wild-caught sole, tartar, hand-cut papas bravas 31

FILET OF TURBOT ♦

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

500g LOUP DE MER ♦

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

· SKEWERS ·

charcoal-grilled, basmati rice, tomato, Lebanese slaw

KING TRUMPET MUSHROOM ‡ 25

ORGANIC CHICKEN 32

B&R RESERVE FILET MIGNON* 48

OISHII SHRIMP ‡ 37

· STEAKS ·

basmati rice, tomato, choice of sauce —

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

B&R RESERVE RIBEYE 16 oz.* ♦ 62

PRIME NEW YORK STRIP 14 oz.* ♦ 67

PINYON FAMOUS PORTERHOUSE

30 oz. full board, for two* 120

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

