



Celebrating the Mediterranean Coast's vibrant food culture

SPRITZES AND 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, Chareau 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* ♦
Gingrass cold-smoked salmon, Persian cucumbers,
caperberries, peppercorn vinaigrette 19

SHRIMP LOUIE ♦
Oishii shrimp, Louie dressing, iceberg 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

VEGETABLES

for the table

PAN-ROASTED CARROTS garlic ricotta, hazelnuts ♦‡ 15

BRUSSELS SPROUTS shallot vinaigrette, yogurt tabini ♦ 16

COAL ROASTED SWEET POTATOES peanuts, salsa verde ♦‡ 15

SUMMER SQUASH patty pan, tzatziki ♦ 17

CRISPY CAULIFLOWER goat cheese, Urfa Biber ♦ 15

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* 130

STEAK FRITES*

B&R Reserve filet, green peppercorn sauce,
arugula salad 48

