



*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*

## CAFÉ CLASSICS

*served on our Pan de Cristal — Catalan "glass bread" known for its beautifully crisp crust and airy, delicate interior*

### PARISIAN

Jambon de Paris, whipped butter — a classic 18

### CAPRESE‡

fresh mozzarella, heirloom tomato, basil, arugula pesto, balsamic glaze 17

### NIÇOISE

Ortiz Tuna, artichoke aioli, arugula, radicchio, mixed olives, egg 20

## 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

### 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

### 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.