

Small Plates

Housemade Sourdough - 15
infused oils (V)

Seafoam Potatoes - 16
buttermilk, seabans, mustard tuile (Veg/GF)

Eggplant & Burrata - 18
ginger mushroom vinaigrette, extra virgin olive oil (Veg/GF)

Infladitas con Queso - 18
puffed tortillas, queso fresco, salt and vinegar nuts and seeds (Veg/GF)

Blackened Celery Root - 18
pink peppercorn vinaigrette, celery root soubise, local vegetables (Veg/GF)

Spanish Octopus - 22
tomatillo salsa, pickled fresno, cilantro (GF)

Local Prawn Crudo* - 22
dashi, shiso, scallions (GF)

Salads

Watermelon Salad - 18
pickled melons, endive, radicchio, tajin (GF/Veg)

Miso Caesar Salad - 18
chicories, local greens, tamarind, croutons (Veg)

Delicata Squash Salad - 18
local root vegetables, mustard frill, garlic, preserved citrus vinaigrette (Veg/GF)

Entrees

Roasted Cauliflower Mushroom - 35
chestnut puree, pickled plums, persian cucumbers (V/GF)

Seared Market Fish - M/P
asparagus gazpacho, local vegetable salad (GF)

Saffron & Kabocha Squash Pasta - 25
kabocha squash vinaigrette, braised pear, cipollini onion (Veg)

The "Wilshire" Burger - 22
roelli wisconsin cheddar cheese, B&B pickles, tomato, "fry sauce"
(Veg and GF option available upon request)

Hen of the Woods - 35
petaluma free range chicken, herb pesto, mushroom jus, pine oil, fermented gooseberry

NY Strip* - 42
upland cress, heirloom beans, herb vinaigrette (GF)

Desserts

Mc Connell's Vanilla Ice Cream- 6

Sweet Vegan "Custard"- 12
local citrus, caramelized chocolate

Chocolate Espresso Cake - 10
mascarpone citrus frosting, local citrus

20% service charge included.

*Consumption of raw or undercooked poultry, seafood, or eggs may increase your risk of food-borne illness.

We use and source ingredients from local businesses including Bagel Broker, Ca'Doro bakery, The Joint, BreadBar, and many others.

Cocktails

LA Mule - 18

grey goose vodka, strawberry, lemongrass, passionfruit, lime, ginger beer

Coastal Breeze - 18

cazadores tequila, campari, chareau, lime, grapefruit soda

Midnight Wash - 18

gin, lacto-fermented blueberries, elderflower, pear brandy, lime, mint

Cookies are for Closers - 18

bourbon, coffee, biscotti, licor 43, orange bitters, cookie

White Boulevardier - 18

white kin whiskey, bitter bianco aperitif, bianco vermouth, salted orange

Frose - 18

grey goose vodka, rosé, watermelon basil, lofi amaro, lime

Refreshment

Coke - 5

Diet Coke - 5

Sprite - 5

Lemonade - 5

Gingerale - 5

Wine

Sparkling

J Vineyards Cuvée - 14/56
Sonoma County, California 2020

White/Rose

Old Soul Chardonnay - 16/64
Lodi, California 2020

Campuget Tradition Rosé - 15/60
Rhône, France 2020

Red

Old Soul Pinot Noir - 16/64
Lodi, California 2020

Castle Rock Pinot Noir- 17/68
Willamette Valley, Oregon 2016

Beer

Bad Hombre Lager - 8

Boomtown Brewery, Los Angeles, CA

Lime Light IPA - 10

Boomtown Brewery, Los Angeles, CA

Hot

option of almond, whole milk, or half n' half

Tea - 3

chamomile, earl grey, green tea, jasmine

Americano - 4

Espresso - 3

Double Espresso - 5