



7/22/2026

Appetizers:

Sancocho Soup – Beef, chicken, pork, cilantro, served with rosemary focaccia – 11

Tuna Tartare – Blue fin tuna, crispy sushi rice, guacamole, eel sauce, sriracha aioli, chives, micro cilantro, ginger – 18

Beau Soleil Oysters – Miramichi Bay, New Brunswick, Canada - Mild Brine with a sweet finish
Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Bistek Burger – Filipino-style burger, double smashed patties, Havarti cheese, bistek onions, fried shallots, fried egg, soy calamansi aioli, served with French fries – 24

Pan Seared Branzino – Couscous, hummus, feta cheese, tomato-cucumber salad, crispy onion, pea tendrils, zaatar - 38

Desserts:

Coconut Ice Cream Sundae* – Almonds, coconut shaving, chocolate fudge, waffle cone crumbs, whipped cream - 12

Key Lime Pie –whipped cream, mint, lime zest – 12

*- *contains nuts*

Featured Wines:

Silver Oak, Napa-Sonoma County, California, 2025 *Sauvignon Blanc* 22/gls 84/btl

Crafted from our Napa and Sonoma estate fruit, this inaugural Sauvignon Blanc is bright, fresh, and expressive, with tropical aromatics, citrus blossom, lemon zest, and white peach lifted by lively acidity.

Chateau des Jacques Morgon, Burgundy, France, 2023 *Gamay Noir* 23/gls 88/btl

With hints of clove and blackberry, this medium weight red wine has a bold presence and long finish. The tannins are chewy and will refine with a bit of age, while offering a nice complement to protein-based cuisine.