

STARTERS

Ambiente Salad

Mezcal Marinade Citrus | Cactus Gel | Charred Pickled
Asparagus | Whipped Cotija & Ricotta Mousse | Smoked
Chili & Honey Vinaigrette
23

Hamachi Crudo

Passionfruit Agua Chile | Avocado Puree | Black Garlic |
Fresno | Puffed Rice
27

Pork Belly “Al Pastor”

Aji Amarillo | Grilled Guajillo Pineapple | Pickled Red
Onion | Spiced Chicharron
26

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | Dried Fruit | House Jam |
Whole-Grain Mustard | Sea Salt Crackers
38

Elk Tataki

Ginger Sesame Marinade | Edamame Puree |
Fresno Escabeche | Crispy Potato Medley
28

Red Rock Seafood Chowder

Lump Crab | Corn | Anaheim Pepper | Ancho Oil | Crisp
Blue Masa Tuiles
24

ENTRÉE

Copper State Filet Mignon

Confit Marble Potatoes | Chorizo | Béarnaise
79
Side Seasonal Veggies
9

Market Fish

Mexican Adobo Marinade | Paddy Pan | Carrot |
Avocado Salsa Verde | Plantain | Enchanted Black Rice
MP

Butter Poached Lobster Tail Pasta

Pea Mole | Pappardelle Pasta
Fennel Salad | Citrus Crumble | Yuzu Espuma
75

Mary’s Farm Chicken Breast

Chicken & Oyster Mushroom Risotto | Leek Velouté | Caramelized Cipollini Onion
Ramps Two Ways | Chicken Demi
58

Wild Fungi Cacio E Pepe

Bucatini Pasta | Seasonal Mushroom |
Fresh Parmesan
48