

STARTERS

Ambiente Salad

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

23

Hamachi Crudo

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

27

Mini Lobster Tacos

Butter Poached Lobster | Yuzu Aioli | Radish | Avocado Mousse | Tobiko

35

Red Rock Seafood Chowder

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

24

Braised Bison Arepa

Avocado Salsa Verde | Bell Pepper | Escabeche Red Onion Chorizo | Cilantro | Cotija Cheese

27

Coconut Lemongrass Crab Cake

Papaya & Thai Basil Salad | Chili Lime Nuoc Cham Nori Crisp | Toasted Coconut & Macadamia

36

Copper State Prime Beef Tartare

Ancho Oil | Hatch Green Chili | Stone Ground Mustard Shallots | Fried Capers | Bourbon Sabayon | Seeded Sourdough Toast

32

Cacao Braised Pork Belly

Mole Verde | Pickled Chayote | Charred Onion | Cilantro Oil

23

ENTRÉE

Copper State Filet Mignon

Black Garlic Demi | Charred Leek & Miso Fondant
Porcini Espuma | Confit Marble Potatoes

79

Side Seasonal Veggies

9

Seared Scallops

Parsnip Silk | Pickled Apples
Sunchoke Crisp | Gluten Free Gnocchi | Preserved Lemon
Buerre Blanc

65

Pan Seared Market Fish al Pastor

Roasted Pineapple | Smoked Achiote Emulsion
Charred Onion | Corn Cream
MP

Grilled Shrimp & Grits

Marinated Shrimp | Heirloom Grits | Peppers | Corn
Manchego | Salsa Roja de Mariscos | Fennel
Fried Pickled Okra

55

Yucatan-Marinated Rack of Lamb

Brown Butter Potato Puree | Syrah Jus | Charred Brussels Sprouts | Herb Chimichurri

63

Mary's Farm Chicken Breast

Chicken & Mushroom Risotto | Leek Velouté | Caramelized Cipollini Onion | Ramp | Chicken Demi

58

Butternut Squash & Aji Amarillo Risotto

Roasted Butternut Squash | Delicata Squash
Padi Pan Squash | Sage | Beurre Noisette Crumble

52

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Proudly using locally and sustainably grown, organic herbs.

*A 20% service charge will be added to parties of 6 or more