STARTERS

Ambiente Salad *(GF)*
Mezcal Marinade Citrus | Cactus Gel | Charred Pickled Asparagus | Whipped Cotija & Ricotta | Smoked Chili & Honey Vinaigrette
23

Hamachi Crudo *(GF)*
Yuzu Kosho Agua Chile | Avocado Puree | Black Garlic | Fresno | Puffed Rice
29

Mini Lobster Tacos *(GF)*
Butter Poached Lobster | Yuzu Aioli | Radish| Avocado Mousse | Tobiko
35

Red Rock Seafood Chowder *(GF)*
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 Cakes
Papaya & Thai Basil Salad | Chili Lime Nuoc Cham Nori Crisp | Toasted Coconut & Macadamia
36

Copper State Prime Beef Tartare *(GF)*
Ancho Oil | Hatch Green Chili | Stone Ground Mustard
Shallots | Fried Capers | Bourbon Sabayon | Seeded Sourdough Toast
32

ENTRÉE

Seared Diver Scallops *(GF)*
Roasted Trumpet & Beech Mushrooms | Peas | Mushroom Dashi Buerre Blanc | Pickled Carrots & Mushrooms Shaved Radish
66

Market Fish *(GF)*
Soy Glaze | Confit Potatoes | Marinated Mushrooms Coconut Red Curry Shellfish Sauce | Bok Choy
MP

Grilled Shrimp & Grits *(GF)*
Marinated Shrimp | Heirloom Grits | Peppers | Corn Manchego | Salsa Rojo de Mariscos | Fennel Fried Pickled Okra
55

Copper State Filet Mignon *(GF)*
Black Garlic Demi | Charred Leek & Miso Fondant Porcini Espuma | Confit Marble Potatoes
79

Yucatan-Marinated Rack of Lamb *(GF)*
Brown Butter Potato Puree | Syrah Jus | Charred Brussel Sprouts | Herb Chimichurri
69

Jerk-Spiced Chicken Breast *(GF&DF)*
Coconut Basmati Fried Rice | Charred Pineapple Relish Pickled Fresno | Charred Scallion-Allspice Jus
59

Butternut Squash & Aji Amarillo Risotto *(VG)*
Roasted Butternut Squash | Delicata Squash Patty Pan Squash | Sage | Beurre Noisette Crumble
52

Beeler's Pork Chop *(GF)*
Braised Collard Greens | Sunchoke Puree Granny Smith Apple Mojo | Chicharrón
69

*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
GF= Gluten Free, VG= Vegetarian