

STARTERS

Ambiente Salad (GF/VG)

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

Coco-Braised Pork Belly

Mole Verde | Fava Beans | Butter Braised Turnups
Toasted Pepita Chili Crunch | Coco Jus
25

Coconut Lemongrass Crab Cakes

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

ENTRÉE

Seared Diver Scallops (GF)

Roasted Trumpet & Beech Mushrooms | Peas | Mushroom Dashi Buerre Blanc | Gnocchi | 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)

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

Braised Collard Greens | Sunchoke Puree
Granny Smith Apple Mojo
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

