

STARTERS

Heirloom Tomato Salad (VG)

Baby Red Romaine | Thai Basil Pistou
Whipped Crow's Dairy Goat Cheese | Sonoran Citrus
Vinaigrette | Crispy Shallots | Sourdough Crumble
26

Tuna Crudo (GF)

Yuzu Kosho Agua Chile | Avocado Puree
Puffed Rice Noodles | Watermelon Three-Ways
32

Mini Lobster Tacos (GF)

Butter Poached Lobster | Yuzu Aioli | Radish | Avocado
Mousse | Tobiko
35

Copper State Prime Beef Tartare

Ancho Oil | Hatch Green Chili | Stone Ground Mustard
Shallots | Fried Capers | Bourbon Sabayon | Seeded Sourdough Toast
32

Red Rock Seafood Chowder (GF)

Lump Crab | Corn | Anaheim Pepper | Ancho Oil
Crisp Masa Tules
24

Coco-Braised Pork Belly (GF)

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

Coconut Lemongrass Crab Cake

Papaya & Thai Basil Salad | Chili Lime Nuoc Cham
Nori Crisp | Toasted Coconut & Macadamia
27

ENTRÉE

Seared Diver Scallops (GF)

Roasted Trumpet & Beech Mushrooms | Peas | Mushroom
Dashi Beurre Blanc | Pickled Carrots & Mushrooms
Shaved Radish | Gnocchi
66

Market Fish (GF)

Soy Glaze | Coconut Fried Rice | 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
55

Copper State Filet Mignon (GF)

Black Garlic Demi | Charred Leek & Miso Fondant
Porcini Espuma | Confit Marble Potatoes
80

Seared Marinated Lamb Loin (GF)

Chorizo & Fagioli di Controne Heirloom Bean Ragout
Charred Spring Onion | Citrus-Herb Gremolata
Preserved Lemon
71

Jerk-Spiced Chicken Breast (GF)

Coconut Fried Rice | Charred Pineapple Relish
Pickled Fresno | Charred Scallion-Allspice Jus
59

Leek and Fungi Risotto (VG)

Roasted Mushroom | Leek Puree
Mascarpone | Parmesan | 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. Ask about our locally sourced beef and sustainably sourced fish

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

GF= Gluten Free, VG= Vegetarian

