

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

Red Rock Seafood Chowder (GF)

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

Coco-Braised Pork Belly

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

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | Grapes | Berry
Compote | Honey Dijon Mustard
Tangerine Chili Olives | Toasted Pepitas
56

Tuna Crudo (GF)

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

Copper State Prime Beef Tartare

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

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 Buerre Blanc
Pickled Carrots & Mushrooms | Shaved Radish
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
Fried Pickled Okra
55

Copper State Filet Mignon (GF)

Black Garlic Demi | Charred Leek & Miso Fondant
Confit Marble Potatoes
79

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 Basmati 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 | 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