

DINE AROUND | 55



FIRST COURSE CHOICE OF:

OKONOMIYAKI CABBAGE CAKE

kewpie mayo, okonomiyaki sauce, green onions

beer pairing | driftwood whitebark witbier | 8 1/2

WAGYU RAVIOLI

beef rib broth, whipped boursin, garlic breadcrumbs

beer pairing | hoyne dark matter | 8 1/2

SECOND COURSE CHOICE OF:

CIOPPINO

halibut, prawns, scallops, clams, mussels, san marzano + pacific coast broth, garlic baguette

wine pairing | argiolas vermentino 5oz | 13

EIGHT OUNCE STEAK BURGER

caramelized onions, shaved red onion, birthday mayo, brioche bun, gorgonzola cheese, skinny fries

wine pairing | santa julia malbec 5oz | 13

NASHVILLE HOT CHICKEN + WAFFLES

salted maple butter, brown butter sugar waffles, local honey, green onions

wine pairing | gray monk riesling 5oz | 13

DESSERT CHOICE OF:

CHOCOLATE COCONUT PIE

whipped cream, chocolate sauce, mint

CARAMEL MACCHIATO CHEESECAKE

toffee pieces, cold foam, sea salt, gooseberry

EXECUTIVE CHEF ANDREW FAWCETT

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING

