



BEFORE YOU DINE...

Masks are required for entry & anytime you leave your table

Avoid leaving the table

APPETIZERS

CAESAR SALAD 21

espelette garlic croûtons, radish, parmigiana reggiano

WEDGE SALAD 22

baby iceberg lettuce, applewood smoked bacon, oven roasted cherry tomatoes, pickled red onions, bleu cheese dressing

FRENCH ONION SOUP 21

gruyère & comte gratinée, sourdough croûton

LOBSTER BISQUE 22

curried pumpkin, fuji apple, coconut

ROASTED BONE MARROW 26

oxtail marmalade, pistachio gremolata, grilled country bread

JUMBO SHRIMP COCKTAIL 29

6 jumbo prawns, grilled lemon, AO cocktail sauce

CITRUS CURED HAMACHI 29

charred avocado, crispy rice crackers, ninja radish, shiso ponzu

DUNGENESS CRAB FRIED RICE 26

jasmine rice, sugar snap peas, pineapple, carrots, shitake mushrooms, fried egg, crunchy garlic

ENTRÉES

CHITARRA PASTA 39

rock shrimp, brussels sprouts, soy glaze, ginger

ALASKAN HALIBUT 45

cannellini beans, tuscan kale, laughing bird shrimp, linguica, toasted baguette, smoked olive oil

MISO GLAZED SCOTTISH SALMON 44

jasmine rice, pickled peppers, mint, cilantro, pickled red onions, nuoc cham

SEARED NEW BEDFORD SEA SCALLOPS 44

brown butter cauliflower, braised leeks, golden raisin caper purée

SWEET POTATO JAPCHAE 32

carrots, spinach, scallions, chili, furikake

ROASTED MARY'S CHICKEN 37

pomme puree, button mushrooms, pearl onions, tokyo turnips, turnip greens, chicken jus

STEAKS

USDA PRIME 10 OZ FILET 68

USDA PRIME 12 OZ NY STEAK 72

ANGEL OAK SIGNATURE 52 DAY

USDA PRIME 10 OZ DRY AGED STRIPLOIN 70

USDA PRIME 18 OZ BONE-IN RIBEYE 85

JAPANESE A5 WAYGU BEEF 35 PER OUNCE

3 ounce minimum order

ALL STEAKS SERVED WITH:

confit garlic & herb butter

SAUCES 5

béarnaise

peppercorn cream

horseradish crème fraîche

red wine jus

SIDES

BRUSSELS SPROUTS 13 ASSORTED MUSHROOMS 14 JUMBO ASPARAGUS 16

BAKED POTATO 9 MASHED POTATOES 14 TRUFFLE PARMESAN FRIES 19

JASMINE RICE 9 LOBSTER MAC AND CHEESE 26

We cook with nuts, fish, meat, poultry, seafood, shellfish and eggs. After eating our food, you will understand why there are no substitutions. Please inform your server if a person in your party has a food allergy so that proper precautions are taken. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Chef de Cuisine: Alexander James Bollinger





SIGNATURE SPIRITED

24

OAKED VESPER

ford's officer's reserve overproof gin, wheatly vodka, cocchi americano, dolin dry vermouth

OAKED MANHATTAN

elijah craig small batch bourbon, elijah craig barrel proof bourbon, rittenhouse rye, carpano antica vermouth, angostura bitters

SPIRITED

22

MINT WHEEL

botanist gin, mint, cucumber, sparkling, absinthe spray

CHERRY CANE

cachaça, morlacco cherry, demerara, lime

SEVILLE SPRITZ

st. george citrus vodka, aperol, prosecco, pernod spray, orange bitters

YELLOW No. 7

siete leguas blanco tequila, yellow chartreuse, elderflower, lime, honey, orange

UN-SPIRITED

12

ISLAND STYLE

coconut water, lime, house grenadine, mint

CUCUMBER COOLER

cucumber, lime, mint, sparkling

BOTTLE

11

FIRESTONE 805

WEIHENSTEPHANER ORIGINAL LAGER

FIGUEROA MOUNTAIN HOPPY POPPY

ALLAGASH WHITE ALE

DOWNTOWN BROWN'S BROWN ALE

ST. PAULI GIRL N/A

WINE

SPARKLING AND CHAMPAGNE

GLASS / BOTTLE

Prosecco, Bisol, "Jeio", 'Brut', Italy

16/78

Champagne, Moët & Chandon, "Imperial," Brut Réserve, Epernay

26/130

WHITE

Sauvignon Blanc, Grassini, Happy Canyon of Happy Canyon of Santa Barbara

19/74

Pinot Grigio, Terlato, Colli Orientali del Friuli, Italy

17/65

Chardonnay, Pence Ranch, Sta. Rita Hills, Santa Barbara

19/74

Chardonnay, Clos Pegase, 'Mitsukos Vineyard', Carneros, Napa Valley

25/98

Roussanne, Stolpman Vineyards, Ballard Canyon, Santa Ynez Valley, Santa Barbara

16/62

Rosé, Vie Vite, Cotes de Provence, France

17/65

RED

Pinot Noir, Melville, 'Estate', Sta. Rita Hills, Santa Barbara

19/74

Pinot Noir, Scar of the Sea, 'Seven Leagues', Santa Maria Valley, Santa Barbara

27/106

Grenache, A Tribute to Grace, Santa Barbara Highlands

19/74

Bordeaux Blend, Chappellet, "Mountain Cuvée", Napa Valley

24/92

Cabernet Sauvignon, Daou Vineyards, 'Reserve', Paso Robles

27/106

Syrah Blend, Jonata by Matt Dees, 'Todos', Ballard Canyon, Santa Barbara

29/114

Corkage Fee of \$50 per 750mL bottle

