



SPARKLING WINE & CHAMPAGNE

- ROEDERER ESTATE BRUT 19/85
Anderson Valley, California, USA 2020
- MOËT & CHANDON IMPÉRIAL BRUT NV 30/140
Champagne, France
- MOËT & CHANDON IMPÉRIAL ROSÉ NV 40/180
Champagne, France

WHITE WINE

- GAIA MOSCHOFILERO MONOGRAPH 18/80
Southern Greece, Greece 2023
- VOCORET CHABLIS 21/95
Chablis, Burgundy, France 2023
- COMTE DE LA CHEVALIÈRE SANCERRE 23/105
Loire Valley, France 2023
- LIVIO FELLUGA PINOT GRIGIO 19/85
Friuli-Venezia Giulia, Italy 2024
- SILVER OAK SAUVIGNON BLANC 20/90
Napa Valley, California, USA 2025
- CHÂTEAU HAUT-VIGNEAU BLANC 21/95
Pessac-Léognan, Bordeaux, France 2022
- SHAFER RED SHOULDER RANCH CHARDONNAY 23/110
Carneros, California, USA 2024

ROSÉ WINE

- RODNEY STRONG ROSÉ 17/75
Sonoma County, California, USA 2024
- MINUTY PRESTIGE ROSÉ 20/90
Côtes de Provence, France 2024

RED WINE

- GAIA AGIORGITIKO MONOGRAPH 18/80
Southern Greece, Greece 2021
- CHÂTEAU LOUDENNE MÉDOC 24/105
Médoc, Bordeaux, France 2019
- LE VOLTE DELL'ORNELLAIA 22/95
Toscana IGT, Tuscany, Italy
- CASTELLO DI VOLPAIA CHIANTI CLASSICO 19/85
Chianti Classico DOCG, Tuscany, Italy 2022
- FRANÇOIS LABET VIEILLES VIGNES PINOT NOIR 21/95
Bourgogne, France
- FAUST CABERNET SAUVIGNON 25/125
Napa Valley, California, USA 2023
- NUMANTHIA TERMES 18/80
Toro DO, Spain 2021

CORAVIN

- SHAFER TD-9 CABERNET SAUVIGNON 48/215
Napa Valley, California, USA 2023
- LA FERME DU MONT CHÂTEAUNEUF-DU-PAPE "VENDANGE" 45/205
Southern Rhône Valley, France 2021
- FOSSACOLLE BRUNELLO DI MONTALCINO 42/200
Tuscany, Italy 2019



SPECIALTY COCKTAILS

- CASA OLEA Belvedere Vodka, Sipsmith Gin, Cocchi Extra Dry, Cocchi Americano Bianco, Italicus 23
- BELLA COSTA Platino Reserva De La Familia, Aloe, Lime, Honey 21
- SOLARA Tequila Alderete Blanco, Italicus, Lemon, Agave 22
- GIARDINO No.3 London Dry Gin, Umeshu, Lime, Crème de Violette, Plum Brandy 20
- LUMIÈRE Roku Gin, Suze, Lillet Blanc 21
- TERRA FUMÉ Amaras Joven Mezcal, Grapefruit, Lime, Jalapeño Honey 22
- INOCENTE DE JEREZ Valdespino Inocente Fino Sherry, Pear Liqueur, Cane Sugar, Pear Brandy, Sesame Oil 21
- PALMA D’ORO SirDavis Whiskey, Banana, Coconut, Lemon, Pandan 25
- AURELIA Macallan 12, Vermouth, Drambuie, Pecan Bitters 28
- AMALFI FIORE Oyster Gin, Americano Aperitivo, Pineapple Liqueur, Cinnamon Syrup, Orange Blossom Water 24
- MAISON D’OR – 30-DAY OAK BARREL-AGED Hennessy VS, Woodinville, Carpano Antica, Bénédictine 24

CLASSICS & REDEFINED

- MIDNIGHT ESPRESSO Haku Vodka, Mr Black, Lavazza Espresso 20
- THE CADILLAC Dobel Tequila, Cointreau, Lime, Agave, Grand Marnier 25
- CLARK RESERVE Bulleit Bourbon, Carpano Antica, Crème de Banane, Bénédictine 22

BEER

- MICHELOB ULTRA American Light Lager, 4.2% ABV, USA 9
- PERONI NASTRO AZZURRO Italian Lager, 5.1% ABV, Italy 10
- ESTRELLA DAMM Spanish Pale Lager, 5.4% ABV, Spain 10
- STELLA ARTOIS Belgian Pilsner, 5.0% ABV, Belgium 10
- PAULANER HEFE-WEIZEN German Wheat Beer, 5.5% ABV, Germany 10
- GUINNESS DRAUGHT Irish Dry Stout, 4.2% ABV, Ireland 11
- BAD HOMBRE Mexican-Style Lager, 4.8% ABV, Los Angeles, USA 10
- GOLDEN ROAD RIDE ON WEST COAST IPA West Coast IPA, 6.6% ABV, California, Santa Monica, USA 11

ZERO-PROOF WINE & BEER

- LIBBY SPARKLING ROSÉ ALCOHOL-REMOVED Napa Valley, California, USA 18/75
- LIBBY SPARKLING WHITE ALCOHOL-REMOVED Napa Valley, California, USA 18/75
- MICHELOB ULTRA ZERO Non-Alcoholic Lager, 0.0% ABV, USA 10

SPIRIT-FREE COCKTAILS

- LAVENDER COAST Seedlip Grove 42, Lavender, Taro, Sparkling Water 18
- GOLDEN ORCHARD Seedlip Spice 94, Apple • Ginger, Sparkling Water 18
- SOLSTICE GARDEN Seedlip Garden 108, Cucumber, Lemon, Honey 18



CRUDO & SHELLFISH

- WEST COAST OYSTERS 24/46
Half dozen or dozen select oysters, Champagne mignonette, lemon
- HAMACHI CRUDO 25
Beet, tangerine, pickled serrano, carrot-citrus jus
- TUNA TARTARE 28
Colatura di alici, avocado, cucumber, little gems
- HEARTS OF PALM 21
Sea beans, caramelized citrus, Fresno chili, shallot
- CALIFORNIA SHRIMP COCKTAIL 22
Citrus-poached shrimp, roasted cocktail sauce, French rémoulade
- FRUITS DE MER 78
Half dozen oysters, poached shrimp, tuna tartare lettuce cups, crab claws, citrus cheeks

TO SHARE

- CATALAN PAN CON TOMATE 18
Catalonian crystal bread, grated tomato spread
+Jamón Ibérico 32
90g thinly sliced
- MEDITERRANEAN MEZZE 22
Spanish romesco, hummus, tzatziki, warm pita, mixed olives
- FRITTO MISTO 28
Calamari, bay shrimp, baby zucchini, lemon, Calabrian chili aioli

SOUP & SALADS

- SOUP DU JOUR 21
Chef's selection of seasonal soup
- CRETAN GREEK SALAD 23
Tomato, bell pepper, red onion, Kalamata olives, feta cheese, red wine vinaigrette, herbs
- CLASSIC CAESAR 22
Little Gems, anchovy, garlic croutons, Parmigiano Reggiano
- ENHANCE YOUR SALAD
+Mary's Airline Chicken 15 + Blackened Shrimp 16 +Grilled Skirt Steak 30 +Grilled Salmon 25

FLATBREADS

- MARGHERITA 21
San Marzano tomato, mozzarella, basil
- JAMÓN SERRANO 26
Feta, caramelized onion, arugula
- WILD MUSHROOM 23
Fontina, roasted mushrooms, sage
- ENHANCE YOUR FLATBREAD
+Mary's Chicken Breast 15 +Sautéed Shrimp 13 +Fennel Sausage 10



PASTA

CALABRIAN PENNE ALLA VODKA 26
San Marzano tomatoes, Parmigiano Reggiano, Calabrian chili, fresh basil
+Mary’s Chicken Breast 15 +Sautéed Shrimp 13 +Fennel Sausage 10

BUCATINI POMODORO 24
San Marzano tomatoes, heirloom cherry tomatoes, basil, Parmigiano Reggiano
+Mary’s Chicken Breast 15 +Sautéed Shrimp 13 +Fennel Sausage 10

RIGATONI AL SALSICCIA 31
Fennel sausage ragu, San Marzano tomatoes, Parmigiano Reggiano

FROM THE SEA

GRILLED WHOLE BRANZINO 55
Charred broccolini, romesco, chermoula, crispy za’atar chickpeas

ORA KING SALMON 45
French lentils, roasted radicchio, preserved lemon salsa verde

FROM THE LAND

MARY’S HALF CHICKEN 38
Barigoule, chicken jus

PAN ROASTED LAMB LOIN 64
Tarragon-mint pesto, pomegranate, crispy marble potatoes, Swiss chard

STEAK FRITES 56
6oz Prime skirt, allumette potatoes, sauce entrecôte, salade verte

DRY-AGED NEW YORK STRIP 64
14-day Prime 10oz Beef, glazed pearl onions, broccolini, Bordelaise

SIDES

OLIVE OIL POMMES PURÉE 10
Silky Yukon Gold potato purée, extra virgin olive oil

HARICOT VERT AMANDINE 10
French green beans, toasted almonds, brown butter

SALADE VERTE 10
Mixed baby greens, seasonal herbs, house vinaigrette

ROASTED SEASONAL VEGETABLES 12
Seasonal vegetables, herbs, extra virgin olive oil

TRUFFLED BELGIAN FRIES 15
Belgian fries, truffle oil, Parmesan, fresh herbs