

SMALL PLATES

Green Pea Hummus - <i>Falafel, Fresh Baked Pita, Tahini, Pickles, Zhoug</i>	12
"Crying Tiger" Grilled Mushrooms - <i>King Trumpets, Glass Noodles, Nuoc Cham</i>	12
Vietnamese Lamb Riblets - <i>Red Wine Mint Braised, Peanut Green Papaya Salad</i>	18
Kampachi Crudo - <i>Cilantro Oil, Aji Amarillo Relish, Cucumber Espuma</i>	14
Tuna Tartare - <i>Shiitake Mushroom, Asian Pear, Crispy Wonton, Spicy Aioli</i>	14
Lobster & King Crab Roll Bite - <i>Aji Amarillo, Pico De Gallo, House Pickled Jalapenos</i>	22
Green Curry Crispy Fried Head On Prawns - <i>Green Papaya-Peanut Salad</i>	16
Black Mussels - <i>Tom Kha Broth, Charred Meyer Lemon, Scallion</i>	24
Korean Beef Dumplings - <i>Galbi Braised Beef, Korean Chili</i>	15
Boneyard Bacon "Steak" - <i>NY Steak Sauce</i>	10
Wild Mushroom Risotto - <i>Sautéed Wild Mushrooms, Parmesan (vegan on request)</i>	20/30
Charcuterie Board - <i>Chef's Choice, House Made Baguette, Quince Paste, Marinated Olives, Whole Grain Mustard, Cornichon, Fresh Fruit</i>	25

SALADS

Laundry Salad - <i>Arugula & Frisée, Fennel, Onion, Goat Cheese, Pear, Walnut, Tarragon Vinaigrette, Orange Zest</i>	12
Aviator Caesar - <i>Romaine, Housemade Croutons, Raw Egg Garlic-Anchovy Dressing</i>	15
Gem Wedge - <i>House Made Roquefort Dressing, Little Gem, Pickled Onions & Fennel, Cherry Tomatoes, Boneyard Bacon Crumbles</i>	14
Lardon Salad - <i>Boneyard Bacon, Poached Egg, Wild Rocket & Frisee, Crispy Shallot, "Broken Aioli" Red Wine Vinaigrette</i>	16
Spicy Miso Shrimp Salad - <i>Black Kale, Napa Cabbage, Mizuna Greens, Crispy Wontons, Sesame Ginger Miso Dressing</i>	24

HEARTH

Basque Flatbread - <i>Shrimp, Chorizo, Burrata, Saffron Piperade, Calabrese Chiles</i>	21
Moroccan Flatbread - <i>Housemade Merguez Sausage, Tomatoes, Onion, Zatar, Harissa</i>	18
Rapini Flatbread - <i>Fra Diavolo, Fontina, Hazelnut Pesto, Confit Tomato</i>	15

EAT YOUR VEGETABLES

Frites - <i>Meyer Lemon Aioli</i>	8
Roasted Heirloom Carrots - <i>Citrus Yogurt, Pepitas</i>	10
"Huancaína" Mashed Potatoes	10
Chinese Long Beans & Shiitake Mushrooms - <i>Wok-Seared, Fried Garlic, Ginger-Soy</i>	12
Blistered Shishito Peppers - <i>Crispy Shallots, Sweet Soy & Citrus</i>	12
Grilled Asparagus - <i>Piquillo Pepper Gribiche</i>	12
Roasted Cauliflower - <i>Zatar</i>	10
Duck Fat Potatoes - <i>Meyer Lemon Aioli</i>	10

LARGE PLATES

Striped Bass - <i>Charmoula, Couscous, Green Harissa, Fire Roasted Tomatoes, Lavosh</i>	34
Ocean Trout - <i>Garam Masala Butternut Squash Hash, Green Tomato Chutney, Heirloom Carrot Salad, Curry Beurre Blanc</i>	28
Whole Fish for Two - <i>Crispy Fried Thai Pink Snapper, Palm Sugar, Tamarind Gastrique, Rice Noodles, Nam-Jin Seafood, Chiles, Aromatics</i>	70
Colossal Tiger Shrimp - <i>Huancaína Mash, Warm Peruvian Salsa, Aji Panca Butter</i>	34
"Opal Ranch" Rack of Lamb - <i>Roasted Garlic Mash, Red Wine Reduction</i>	48
Char Siu Duck Breast - <i>Cherry Soy Slaw, Warm Enoki & Shiitake Noodles, Roasted Duck Egg Roll</i>	33
Prime Burger - <i>10oz House Ground Prime Beef, Balsamic Onions, Garlic Aioli, House Made Bun, Duck Fat Potatoes, St. Agur Blue or Grinzing Cheese</i>	27
18oz "Snake River Farms" Kurobuta Bone-in Pork Chop - <i>Cuban Brine, Peruvian Tomato Salsa Criolla, Huancaína Mashed Potatoes (a la carte 43)</i>	48

STEAKS (Oak Grilled or Plancha)

Served with one choice of SOCA Steak Sauce, Chimichurri, Hawaiian Dipping Sauce, Red Wine Bone Marrow Butter or Peruvian Aji Panca Chile Butter			
"Cedar River Farms" 14oz Ribeye	54	8oz Imperial American Wagyu Flatiron	39
"Creekstone" 10oz New York Strip	48	CAB 7oz Filet Mignon	42
Add Seared "Hudson Valley" Foie Gras	20	Add Blue Cheese Crust	7

TOMAHAWKS

"Creekstone" 30Day Dry-Aged 32oz Prime Tomahawk - <i>Red Wine Marrow Butter, Fennel Pollen, Jus du Boeuf</i>	120
"Snake River Farms" American Wagyu Tomahawk - <i>Red Wine Marrow Butter, Fennel Pollen, Jus du Boeuf</i>	MP
"Westholme" Australian Wagyu Tomahawk - <i>Red Wine Marrow Butter, Fennel Pollen, Jus du Boeuf</i>	MP



SEAFOOD BAR

Campechana

Seafood Cocktail 15

Tiger Shrimp

Yuzu-Wasabi Cocktail Sauce

Half Pound 20

One Pound 36

King Crab Legs

Half Pound 30

One Pound 55

Oysters

Blood Orange Mignonette

Thai Tomato Salsa

{Ask Your Server For Today's Selection}

Half Dozen 18

One Dozen 34

Live Uni

Market Price

{When Available}

Lobster Tower

One Whole Lobster

Half Pound Tiger Shrimp

Half Dozen Oysters

90

King Crab Tower

Half Pound King Crab Legs

Half Pound Tiger Shrimp

Half Dozen Oysters

65

SOCA Tower

One Whole Lobster

Half Pound King Crab Legs

Half Pound Tiger Shrimp

Half Dozen Oysters

115

CAVIAR

Served with House Made Brioche and Accoutrements

Russian Osetra

175 per oz

American White Sturgeon Royale

125 per oz

executive chef Aaron Robins

sous chef Jesse Jacobo

pastry chef Joy Cuevas