

RAW BAR

OYSTERS 6 for 21 | 12 for 36
tomatillo mignonette, cocktail, horseradish

CAULIFLOWER CEVICHE 14
heirloom cauliflower, avocado, persian cucumber, lime aigre doux, cotija

TIGER CEVICHE 21
cured hamachi, avocado, red onion, cilantro, sweet pepper, leche de tigre

MARKET CEVICHE 19
cured hamachi, avocado, red onion, tomatillo, salt aged jalapeno, citrus blend

DUNGENESS CRAB LEGS 24
tomatillo-vinaigrette, serrano, cilantro, dijonnaise

CHARCOAL GRILLED OYSTERS 21
roasted jalapeno tapenade, garlic chipotle butter, grana padano

DUNGENESS CRAB TOSTADA 17
avocado, meyer lemon, serrano

BIG EYE TUNA TOSTADA 15
ahi, avocado, jalapeno, red onion

THAI KING SALMON 19
cucumber, crispy garlic, sweet chili vinaigrette, fried onion, lemongrass coconut, mint, rice cracklin

BIG EYE TUNA "PIZZA" 29
ponzu, candied cashew, japanese shiso, asian pear, avocado, crispy sushi rice

PLATTER 50
6 oysters, dungeness crab, 3 shrimp, choice of 1 ceviche

LARGE TOWER 90
12 oysters, dungeness crab, 6 shrimp, choice of 2 ceviches

GRAND TOWER 125
18 oysters, dungeness crab, 9 shrimp, choice of 3 ceviches

MESA

STRAWBERRY HUMMUS 16
heirloom bean hummus, strawberry sofrito, enzo balsamic vinegar, shiso, charcoal grilled bread

GUACAMOLE SAIZON 14
heirloom tostadas, hass avocado, herb salad, lime

QUESO DIP 12
havarti, cotija, cabot cheddar, roasted pepper tapenade, anaheim pepper, heirloom tostadas

SMOKED EGGPLANT 16
smoked eggplant, pepper tapenade, enzo balsamic vinegar, fresno chili oil, tempura roasted garlic

SALADS

BEET CARPACCIO 14
pk farm beet, goat cheese, snap pea, shaved fennel, pumpkin seed, orange, frisee, asian pear, champagne vinaigrette

WEDGE SALAD 15
baby iceberg, point reyes blue cheese, brown sugar bacon lardon, pickled asian pear, frisee, candied walnut, garlic crouton

CAESAR 15
brown butter bread crumb, grilled romaine, pepita-sunflower crumble, grana padano, chili-parmesan dressing

STRAWBERRY SALAD 16
compressed behymer strawberries, feta, spring snap peas, persian cucumber, lemon, herb salad

MERCADO

CHICKEN TAQUITOS 16
pasture raised chicken, havarti, lime crema, cabbage

PORK BELLY AL PASTOR BAO 16
pineapple, ancho hoisin, jalapeno, crispy onion

PRIME BAO 18
prime beef, asian pear, hoisin, jalapeno, garlic

CHILE "RELLENOS" 16
roasted poblano, requeson cheese, grilled maitake, roasted tomato salsa rojo, cabbage slaw, lime vinaigrette

COSTILLA 25
aged prime beef, guajillo, black garlic shoyu, peanut crumble

CHULETA 38
guajillo rubbed lamb chop, whipped garlic, salsa matcha, pistachio crumble

HARISSA SHRIMP 21
wild mexican white shrimp, harissa vinaigrette, grilled garlic-dill yogurt

CAVATELLI GRATIN 17
housemade cavatelli, aged white cheddar, havarti, black truffle, garlic parmesan breadcrumbs

EMPANADA 12
sweet potato, heirloom black beans, red onion, havarti cheese, avocado crudo, flaky layered tortilla

CHARCOAL ROASTED BRUSSEL SPROUTS 17
grilled lemon vinaigrette, bacon lardon, crispy brussel sprouts, garlic crouton, parmesan dressing

CHARCOAL GRILLED ARTICHOKE 17
garlic-herb aioli, lemon vinaigrette, grana padano

PLATES

BIG EYE TUNA 36
seared rare big eye tuna, shitake adobo, cashew crouton, tokyo turnip, confit sweet potato, baby bok choy, heirloom rice, miso-brown butter

CHARCOAL GRILLED YELLOWTAIL 36
roasted fennel, charred broccolini, heirloom corona beans, sweet pepper tapenade, spanish chorizo emulsion

PAN ROASTED ORA KING SALMON 34
honeynut squash, roasted brussel sprouts, pk farms smoked beet tapenade, celery root puree, dijon-horseradish sauce

MAC CRUSTED CHILEAN SEABASS 44
caramelized local fennel, macadamia crusted endive, cauliflower rice, spinach, citrus-saffron sauce

FROM THE JOSPER

choose an entree and pair it with a Dirt Candy

MARY'S BRICK CHICKEN 29
rosa's roasted cauliflower, baby kale, italian salsa verde

HERITAGE PORK CHOP 34
roasted apple, crispy brussels, smoked bacon jam

COFFEE CRUSTED FLAT IRON 38
coffee-charcoal crust, charred broccoli, braised pioppini mushroom, melted sweet onion, parmesan bread crumb, grilled onion chimichurri

DRY AGED RIBEYE MP
charred local broccoli, melted sweet onion, braised beech mushroom, roasted garlic steak butter

PORCINI CRUSTED ELK MP
sweet potato "mille feuille", applewood smoked bacon, pecan, juniper-elk bordelaise

GRILLED ASPARAGUS
riverdog spring onion, smoked capers, chipotle hollandaise

HEIRLOOM CARROTS
sesame-pistacio crumble, carrot-top chimichurri

SPING FRICASEE
valley sourced vegetables, heirloom white bean-garlic puree

MAC & CHEESE
house made cavatelli, truffle, white cheddar

FLORIANI POLENTA
crispy heirloom polenta, caponata, basil mascarpone

3X COOKED POTATOES
roasted tomato salsa, lime, crema

COCKTAILS

EL CLASSICO 13

tequila, house curacao, citrus

SAIZON MARGARITA 14

agave spirit blend, house curacao, cumin syrup, citrus

SIDE CARRO 15

mexican corn whiskey, armagnac, alps blend, citrus

WHAT'S UP, DOC? 15

gin, passion fruit liqueur, carrot cream, citrus, pineapple gomme, islay whiskey

SYNDROME 15

vodka, curacao, housemade grenadine, citrus, champagne

SECRET GARDEN 15

salt gin, herbal spirit blend, fig, tomato, citrus, basil

OAXACAN OLD FASHIONED 15

agave spirit blend, cocaine amaro

BERRY WHITE 15

vodka, elderflower, citrus, tri berry jam, cucumber, basil

NOT QUITE A MULE 15

gin, amaretto, chartreuse blend, pineapple, citrus, tonic

KASHMIR SWEATER 15

pomegranate-matcha infused tequila, pear, amchur, lassi

MILK PUNCH 13

gin, armagnac, passionfruit, vermouth, amaretto, black tea, citrus

CEREAL KILLER 16

tequila, verdant spirit blend, green tea, honey, cinnamon milk, served as a milk punch

FROZEN PRICKLY BERRY MARGARITA 15

tequila, curacao, citrus, raspberry, prickly pear

WHITE WINE

CHARDONNAY

2022 Presqu'ile Estate, SBC [Santa Barbara] 14 | 56
2021 Resonance, [Willamette] 17 | 66
2020 Presqu'ile Estate, Bien Nacido [Santa Maria Valley] 95
2020 White Rock Vineyards [Napa Valley] 100
2018 Denis Jeandeu, Pouilly-Fuisse "Secret Mineral" [Burgundy] 120

SAUVIGNON BLANC

2021 Château Massiac, IGP Pays d'Oc [Languedoc] 30
2021 Scattered Peaks [Napa Valley] 13 | 52
2022 Land of Saints [Santa Barbara] 15 | 60
2022 Twomey [Napa | Sonoma] 95

ARINTO 2021 Quinta de Santiago, "Assinatura de Família" [Vinho Verde] 10 | 40

ROSE 2022 Private Property, [Monterey County] 13 | 48

PINOT GRIGIO 2021 Sturm, Collio [Friuli-Venezia-Giulia] 15 | 60

REISLING 2020 Hermann Ludes, Feinherb Thörnicher Ritsch Gackes Unten [Mosel] 15 | 50

SILVANER 2021 Huff, "Quicksilvaner" [Rheinhessen] 45

COLOMBARD 2021 TreSomm, Valle de Guadalupe "Mezcla Blanca" [Baja] 10 | 35

RED WINE

CABERNET SAUVIGNON

2021 Hope Family Wines, "Treana" [Paso Robles] 14 | 56
2021 Railsback Freres, "Roman Ceremony" [Saint Ynez] 18 | 74
2017 Echo de Lynch Bages, Pauillac [375ml] [Bordeaux] 85
NV Ashes & Diamonds, "Rouge No. 6" [Santa Cruz] 110
2016 Château Ferriere, Margaux [Bordeaux] 150
2015 Tenuta Santa Maria Valverde, Savine [Veneto] 175
2019 Silver Oak [Alexander Valley] 185
2020 Matthison, Napa Valley [Napa Valley] 200
2018 Mayacamas Vineyards, Mt. Veeder Estate [Napa Valley] 300
2009 Cain Five, Spring Mountain Estate [Napa Valley] 325
2018 Philip Togni Estate Cabernet [Napa Valley] 350
2015 Château Lynch-Bages, Pauillac 5ème Grand Cru Classé [Bordeaux] 400

PINOT NOIR

2022 Presqu'ile Estate, SBC [Santa Barbara] 15 | 60
2022 Bodega Chacra, "Barda" [Patagonia] 21 | 84
2022 Scar of the Sea, "Bassi" [San Luis Obispo] 115
2020 Presqu'ile Estate, Bien Nacido [Santa Maria Valley] 130

MERLOT 2020 Alexander Sirech [Bordeaux] 13 | 48

CUVEE 2012 Cain Vinyard & Winery, "Cuvee NV12" [Napa Valley] 20 | 80

SANGIOVESE 2021 Scopetone, Toscana di Sangiovese [Tuscany] 10 | 40

NEBBIOLO 2018 Brovia, Barolo [Piedmont] 140

SANGIOVESE 2018 Lisini, Brunello di Montalcino [Tuscany] 135

GRENACHE 2018 Domaine Brun-Avril, Châteauneuf-du-Pape [Rhône] 110

TINTA BARROCA 2019 Muxagat [Douro] 55

TOURIGA NACIONAL 2021 TreSomm, Valle de Guadalupe [Baja] 80

AGAVE

CASAMIGOS

blanco 14
reposado 15
anejo 16
cristalino 18

CLASE AZUL

plata 25
reposado 32
anejo 100
gold 70
mezcal durango 75
mezcal guerrero 75

GRAN CENTENARIO

blanco 10
reposado 12
anejo 13
cristalino 20

SIETE LEGUAS

blanco 14
reposado 15
anejo 17
extra anejo 30
siete decades 35

CORAZON

blanco 20
elmer t lee reposado 30

MIJENTA

blanco 14
reposado 15

TEQUILA OCHO

plata 14
reposado 16
anejo 18
puntas 25
extra anejo 28

DON JULIO

blanco 14
reposado 14
anejo 16
1942 30
1942 primavera 25

PATRON

silver 12
reposado 14
anejo 15
extra anejo 20
cielo 25
el alto 28

ARRETE ARTISINAL

blanco 14
reposado 16
anejo 18
fuerte 20

NOSOTROS

blanco 12
reposado 15
madera anejo 55
mezcal 18

BUB

CAVA 2021 Juve & Camps, Gran Reserva Brut [Can Ruis] 10 | 40

PROSECCO 2021 Bisson, Glera Frizzante [Veneto] 12 | 44

SPARKLING ROSE NV Ultraviolet, [Napa] 13 | 48

PET-NAT 2020 Menti, Frizzante Naturale "Roncaie Sui Lieviti" [Veneto] 55

EXTRA BRUT ROSE 2022 Carboniste, Sea Urchin, [San Benito] 60

EXTRA BRUT 2017 Michel Gonet, Blanc de Blancs, "Les 3 Terroirs" [Champagne] 120

BEER

ROTATING TAP 8

FIRESTONE CALI SQUEEZE 8

805 CERVEZA 8

LAVENDER LEMON KOMBUCHA 8

CROW + WOLF LUCIDITY WC IPA 8

MODELO ESPECIAL 8

COORS LIGHT 8

CORONA [bottled] 7

CORONA NA [bottled] 7

2 TOWNS PRICKLY PEAR CIDER [can] 7

DESSERT

CHOCO TACO 14

graham cracker, dark chocolate granache, toasted marshmallow fluff, hazelnut cream, cinnamon dulce ice cream

PINEAPPLE DATE 14

roasted pineapple, brown butter date cake, caramel, chantilly, coconut ice cream, banana tuille, coconut crumble

SAIZON 50/50 14

vanilla semifreddo, white chocolate, california citrus, sponge cake, shortbread cookie