



DINNER
JULY 2017

INTRODUCTIONS

TODAY'S OYSTERS mignonette, sriracha-lime cocktail sauce, lemon wedges	6 for 18 / 12 for 33
SHRIMP and AVOCADO COCKTAIL	15
CEVICHE Chef's seasonal ingredients	14
CHEESE BOARD selection of 3 artisan cheeses, fig compote, almonds	16
CHARCUTERIE BOARD selection of artisan cheeses and charcuterie, fig compote, grapes, cornichons, mustard, almonds	24

SNACKS

HUMMUS vegetable crudite, za'atar spice	9
TRUFFLE FRIES parmesan cheese, housemade aioli	8
MOROCCAN-SPICED TUNA TATAKI corn strips, cucumber, lime, agave nectar	14
JEFFERSON'S MEATBALLS marinara sauce, aged asiago cheese	12
CHEESE FONDUTA baked farm cheeses, pomodoro sauce, sunflower seeds, dried fruits	13
GRILLED SHISHITO PEPPERS burnt honey and sherry glaze, five spice salt, toasted almonds	9
BACON-WRAPPED DEGLET DATES marcona almonds, feta crumbles, balsamic glaze	10
SAUTÉED MUSSELS plum tomatoes, chorizo, garlic, white wine	12

GREENS

TUSCAN KALE SALAD blue cheese, candied pecans, cranberry vinaigrette	12
FRISÉE and GREEN BEAN SALAD dates, tarragon, red cabbage, roasted hazelnut vinaigrette	12
BEET and FARRO SALAD persian cucumber, feta cheese, basil, mint, white balsamic vinaigrette	11
HEIRLOOM TOMATOES and BURRATA balsamic vinegar, basil, olive oil	13

FRESH PASTA AND PIZZA

PAPARDELLE bolognese, fennel, kale, parmesan	23
POTATO GNOCCHI bacon schmaltz, asparagus, peas, asiago cheese	22
SQUID INK PASTA calamari, shrimp, tomato cream	26
RICOTTA PIZZA baby wild arugula, aged asiago cheese, lemon vinaigrette	17
SALSICCIA PIZZA pork sausage, roasted peppers, fennel, San Marzano tomato sauce, mozzarella	19
CHEESE PIZZA mozzarella, blue cheese, asiago, provolone, olive oil, San Marzano tomato sauce	16

PLATES

MARY'S CHICKEN roasted carrots, farro, vanilla bourbon sauce, fried kale	23
GRILLED KING SALMON warm quinoa tabbouleh, lemon vinaigrette	26
BRANZINO roasted corn, chorizo, black bean puree, pickled fresno chile, cucumber	27
LAMB CHOP grilled broccolini, avocado-black garlic puree	27
SEAFOOD SALAD branzino, shrimp, fresh greens, lemon vinaigrette	32
FISH "en papillote" baked fish in paper parcel, fresh lemon, herbs, olive oil, seasonal vegetables	MP
BRAISED SHORTRIBS vegetables of the moment	30
SWG CHEESEBURGER grass-fed beef, smoked gouda cheese, arugula, honey-mustard aioli, Portuguese bun	18
COFFEE RUBBED FILET MIGNON vegetable pave, red wine sauce	46
FRIED CAULIFLOWER "RICE" peas, corn, peppers, pickled cucumber, chile	18

Please let us know if you have any dietary restrictions or food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

In response to Santa Monica employer mandates, a 4% surcharge will be added to all food and beverage sales.

WINE

SPARKLING WINE

Da Luca, Prosecco, Italy, DOC NV	12/42
Chandon, Brut, CA NV	60
Piper Heidsieck, Brut, Champagne NV	85
Veuve Cliquot, "Yellow Label", Champagne NV	24/90
Laurent Perrier, Cuvee Rosé, Champagne NV	130
Dom Perignon, Vintage, Champagne '04	240

SAUVIGNON BLANC

Matanzas Creek, Sonoma, CA '14	11/44
Kim Crawford, Marlborough, NZ '16	13/52
Hess "Select" North Coast, Napa Valley, CA '15	50
Pascal Jolivet, Pouilly-Fume, France '14	20/80
Capture, "Tradition", Sonoma, CA '14	66
La Pousseie, Sancerre, France '15	88

CHARDONNAY

Davis Bynum, Sonoma, CA '13	12/46
Oyster Bay, Marlborough, NZ '15	14/56
Joseph Faiveley, Macon- Villages, Burgandy, France '10	17/68
Cakebread, Napa Valley, CA '14	20/80
Saddlerock, Malibu Family Vineyards, CA '14	90
Kistler "Les Noisetiers" Sonoma Coast, CA '14	94
Newton, "Unfiltered", Napa Valley, CA '11	110
Chateau Montelena, Napa Valley, CA '11	120
Flowers, Sonoma Coast, CA '14	135
Maison Louis Latour, Meursault, Bourgogne, France, '11	145

ADDITIONAL WHITES AND ROSÉ SELECTIONS

Gavi di Gavi, Villa Sparina, Italy '15	12/46
Rosé, Lystel, Sable De Camargue, France '16	12/48
Rosé, Chateau La Gordonne, Provence, France '16	15/60
Gruner Veltliner, "Federspiel" Domaine Wachau, Austria '15	14/56
Falanghina, Feudi di San Gregorio, Italy '15	15/60
Pinot Grigio, Livio Felluga, Fiulli-Venezia, Italy '15	15/60
Soave Classico, "Garganega", Italy '13	52
Fume Blanc, Robert Mondavi, Napa Valley, CA '14	66
Gruner Veltliner, "Smaragd" Domaine Wachau, Austria '14	74
Gavi di Gavi, "La Scolca" Black Label, Italy '14	76
Chateauneuf-du-pape, Chateau De Vandien, Rhone, France '12	98

PINOT NOIR

Hidden Crush, Sonoma, CA, '14	12/46
Inception, Santa Barbara, CA '12	16/64
C'est La Vie, "Vin de Pays", France '14	55
Patz & Hall, Sonoma Coast, CA '14	74
Schwarz The Butcher, Austria '12	78
Bourgogne, Cote D'or, Burgundy, France '12	84
Flowers, Napa Valley, CA '14	98
Pahlmeyer, Napa Valley, CA '11	145
Louis Latour, "Les Damodes" 1er Cru, Burgundy '14	190

CABERNET SAUVIGNON

Manuscript, Sonoma Coast, CA '12	12/46
Intrinsic, Columbia Valley, WA '14	14/56
Mount Veeder, Napa Valley, CA '14	20/80
Silver Oak, Alexander Valley, CA '12	25/99
Groth, Napa Valley, CA '13	135
Joseph Phelps, Napa Valley, CA '14	150
Hewitt, Napa Valley, CA '10	190
Caymus, Napa Valley, CA '14	195
Joseph Phelps, "Insignia", Napa Valley, CA '13	285

ADDITIONAL RED SELECTIONS

Chianti, Renzo Masi Riserva, Toscana, Italy '12	14/56
Merlot Blend, St. Emillion, Bordeaux, France '09	18/72
Zinfandel Blend, Prisoner, Napa Valley, CA '15	25/99
Bordeaux Blend, Clos Margaline, Margeaux, France '11	96
Valpolicella, Bussola, Italy '11	105
Amarone, Marchesi Fumanelli, Italy '08	125
Bordeaux Blend, Moraga Estate, Bel-Air, CA '09	130
Ernie Els, "Proprietor's Red Blend", South Africa '10	145
Red Blend, "Opus One", Napa Valley, CA '13	375

COCKTAILS

BESO

vodka citrus, champagne, lime juice, pomengranate.....15

LYCHEE MARTINI

vodka, lychee syrup, lemon juice, mint.....13

PAPILLON (aka THE BUTTERFLY)

vodka, Butterfly pea pod tea, orange bitters, lemon juice.....16

BASIL SMASH

gin, basil, cucumber, citrus, blueberry 15 |

SKINNY MINI

rum, lime juice, raspberries, "Stir" low-cal sweetener 14 |

MINT DIVINE

bourbon, mint, lime juice, ginger 15 |

PINEAPPLE HEAT

tequila, spicy jalapeño, pineapple, lime juice, agave 15 |

SONOMA MULE

vodka, ginger puree, lime juice, ginger beer 14 |

BEERS

DRAFT

TWO DUDES 6.9%, IPA, Orange County, CA..... 9

SANTA MONICA BREW WORKS

5.3%, Witbier, Santa Monica, CA 9 |

DOS EQUIS 4.2%, Lager, Guadalajara, Mexico 8 |

BOTTLE

AMSTEL LIGHT 3.5%, Lager, Netherlands 7 |

LAGUNITAS 6.2%, IPA, Petaluma, CA..... 7

SAM ADAMS 5.0%, Lager, Boston, MA 7 |

PERONI EURO PALE 5.1%, Lager, Italy 7 |

STELLA ARTOIS 5.0%, Pilsner, Belgium 7 |

TRUMER 4.0%, Pilsner, Germany 7 |

ORANGE WHEAT 4.6%, Redlands, CA 7 |

BUCKLER 0.5%, Non-Alcoholic, Holland 5 |