



Dinner

B I T E S

Cauliflower Crust Pizza <i>Pesto, Mozzarella, Tomato</i>	21
Half Dozen Morro Bay Oysters <i>Local Seasonal Availability</i>	18
Burrata Seasonal Fruit <i>Candied Sesame Seeds, Arugula, Maple-Balsamic Vinaigrette, Strawberries</i>	22
Red Pepper Hummus <i>Quinoa Tabbouleh, Feta Cheese, Taro Chips</i>	17
Halibut Ceviche <i>Halibut, Cucumber, Citrus Marinade, Pickled Fresno, Taro Chips</i>	21
Swedish-Style Lamb Meatballs <i>Pink Peppercorn Gravy, Cranberries</i>	19
Dungeness Crab Cakes <i>Strawberry and Basil, Frisée, Creme Fraiche Remoulade, Old Bay Aioli</i>	24

S A L A D S

Roasted Pickled Beet Salad <i>Avocado Green Goddess, Grapefruit, Watercress</i>	20
Raw Shaved Brussels Sprouts <i>Grainy Mustard-Lemon Dressing, Toasted Almonds</i>	19
Green Papaya and Rainbow Kale Salad <i>Curried Nuts, Ginger-Lime Dressing</i>	20
Little Gem Caesar <i>Umeboshi Cesare Cardini Dressing, Sourdough Croutons</i>	19



MAIN COURSES

Hank's Double Diamond Burger	25
<i>Double Beef Patty, Potato Bun, Choice of Cheese, Special Sauce</i>	
<i>Make It Impossible with Cashew Cheese</i>	
Spinach Gnudi	24
<i>Farmer's Market Bolognese, Parmigiano Reggiano</i>	
Crispy Monterey Salmon	36
Pan Roasted Halibut	41
Half Roasted Rocky Canyon Chicken	34
10 oz Prime New York Striploin	45
Braised Red Lentils, Quinoa, Spinach	28
Pan Roasted Striped Bass	38

SIDES 8

Bloomsdale Spinach with Toasted Pine Nuts
Roasted Cauliflower, Calabrese Vinaigrette
Roasted Baby Yukon Gold Potatoes
Peas and Carrots
White Rice with Quinoa
Farmer's Market Salad, Champagne Vinaigrette
Loaded Mashed Potatoes
Grilled Asparagus

SAUCES

Chimichurri
Salsa Verde
Bordelaise
Romesco