



Tessa Bristol | Executive Chef

STARTERS

Tuna Tartare* 21

Gochujang, Tobiko, Wonton

Honey Chipotle Carrots (GF) 14

Whipped Feta, Mint, Shallot

Smoked Salmon Spread 16

Pickled Shallot, Baguette

Crispy Pork Belly (GF) 17

Mango Habanero Glaze, Herbs

Pickle Brined Wings (GF) 18

Whipped Feta, Mint, Shallot

Caramelized Onion Dip (V/GF) 14

Potato Chips, Chives

Tempura Shishitos 16

Sesame Soy, Dancing Bonito

SALADS

Caesar*(V) 11 Half | 18 Full

Romaine & Kale, Preserved Lemon, Confit Garlic, Parmesan Crisp

Burrata (V/GF) 11 Half | 18 Full

Wild Arugula, Fresh Strawberry, Roasted Almonds, Balsamic Vinaigrette

Mimosa (VG/GF) 11 Half | 18 Full

Champagne Vinaigrette, Radish, Greens, Mandarins, Candied Walnuts

ENTREES

Pappardelle (V) 32

Sesame Truffle Cream Sauce, Shiitake Mushrooms, Spinach

Baked Gnocchi (V) 29

Grandma's Marinara, Mozzarella

Seared Salmon* 37

Charred Fennel Puree, Paprika & Saffron Sauce, Fennel & Scallion Escabeche

Confit Duck (GF) 34

Duck Leg, Cherry Orange Gastrique, Melted Leeks, Curry Sweet Potato Fondant

Chicken Breast 32

Smoked Mushrooms, Tarragon Rice, Black Garlic Herb Jus

Clear Sky Burger* 26

Wagyu ½ lb. Burger, Cheese, Shallot & Fig Jam, Sriracha Aioli, LTOP, Fries

The Big Steak* (GF) 62

Truffle Mash, Grilled Seasonal Vegetable, Miso & Parsley Chimichurri, Cornflake Sprinkle
Add Shrimp 8

Braised Short Ribs (GF) 39

Balsamic Braise, Parmesan Parsnip Polenta, Mint Gremolata, Crispy Parsnips

V: Vegetarian
VG: Vegan
GF: Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



A 20% Gratuity will be applied to parties of five (5) or more.



LITTLE DIPPERS

KID'S MENU

Big Kid's Burger 13

Grilled Burger Patty with Cheddar Cheese served on a Bun served with your choice of French Fries, Veggies or Fruit

Chicken Tenders 13

Breaded White Meat Tenders served with your choice of French Fries, Veggies or Fruit

Grilled Cheese 11

Melty Cheddar Cheese between two Slices of White or Wheat served with your choice of French Fries, Veggies or Fruit

Mac & Cheese 11

House-made Cheese Sauce on Pasta

Cheese Pizza 13

Flatbread with Pizza Sauce & Mozzarella

Visit our Ice Cream Counter for more Out-of-this-World Flavors!





BIG PLATES

Classic Slam 16 (GF)

Two eggs your way, toast, bacon or sausage, taters

Avocado Toast 18

Avocado mousse, confit cherry tomatoes, fried egg, tiny arugula, taters

Bagel & Lox 16

Scallion-lemon cream cheese, all the fixings, taters

Velvet French Toast 18

2 slices of cheesecake stuffed brioche, berry compote

Omelette 16 (GF)

Served with choice of toast, taters

Choice of 3 fillings

Ham, bacon, sausage, onions & peppers, tomatoes, spinach, mushrooms, cheddar, feta

BBQ Breakfast 16 (GF)

Fry bread, BBQ pulled short rib, fried egg, mustard aioli

Parfait 10 (GF)

Vanilla greek yogurt, fresh berries, honey granola

HAND HELDS

Choice of bagel or english muffin
Served with taters

Sausage, Egg & Cheddar 12

Bacon, Egg & Cheddar 13

Breakfast Burrito 15

Cheesy scramble, salsa, black beans, flour tortilla
Add avocado 2 | Add bacon 2

ON THE SIDE

Bacon or Sausage 5 (GF)

Fruit Cup 8 (GF)

Taters 4 (GF)

Toast 2

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Tessa Bristol | Executive Chef
Nick Hubbard | Jr Sous Chef