



## LOCAL BITES

### BAR SNACKS | 14

Spiced Pub Mix, Tajin, Chicharrónes, Wasabi Peas

### TRUFFLE KETTLE CHIPS | 14

House Made Russet Potato Chips, Truffle Essence, Parmesan, Garlic Aioli

### CRUDITÉ | 19

Farmers Market Vegetables, Hummus, Green Harissa Labneh Feta, Pita Bread

### GRILLED OCTOPUS TOSTADA | 21

Smokey Aioli, Micro Green Salad, Matcha-Honey Drizzle

### BAJA CEVICHE | 22

Local Sea Bass, Cilantro, Fresno Chili, Avocado, Cucumber, Artisan Chips

### FIRECRACKER PRAWN COCKTAIL | 26

Garlic & Herb Grilled Prawns, Tippy Cocktail Sauce

### ALL AMERICAN SLIDERS | 25

Kobe Beef, American Cheese, Fried Onions, Dill Pickle Chips, Special Sauce, Brioche Bun, Truffle Kettle Chips

### MEAT AND CHEESE BOARD | 25

Chef's Curated Selection of Artisan California Salumi, Cheeses, Olives, House Made Accoutrements, Sea Salt Crisps

### PROSCIUTTO BLANCO FLATBREAD | 25

Garlic Cream, Mozzarella, Prosciutto, Baby Arugula, White Truffle Oil

### SO-CAL BBQ CHICKEN FLATBREAD | 26

Mesquite BBQ Sauce, Grilled Chicken, Smoked Cheddar, Pickled Red Onions, Cilantro

VEGETARIAN  GLUTEN-FREE 

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten-Free dishes are made with gluten-free ingredients; since prepared in a kitchen which handles gluten ingredients, we can't guarantee cross-contamination has not occurred.

A 4 % surcharge will be added to all guest checks to help offset recent increases in the State and City minimum wage and related operational expenses. The surcharge is not a tip or gratuity. For parties of six or more an additional 18% is charged as gratuity and is distributed to hotel employees