

BAR BITES & SNACKS

WARM OLIVES \$7
FENNEL, CITRUS, ROSEMARY

ARANCINI* \$15
PORCINI SALT, PECORINO FONDUE

AVOCADO CROSTINI \$11
RADISH, BEARSS LIME, SUNFLOWER

CHILLED CORN SOUP \$14
KING CRAB, CHILES, GRILLED BREAD

CHICKEN WINGS \$12
KOREAN BBQ, SCALLION, SESAME

WAGYU MEATBALLS \$16
SAN MARZANO TOMATO, RICOTTA, PARMIGIANO-REGGIANO

MAIN COURSES

BAR STEAK*
MESQUITE-GRILLED USDA PRIME
SKIRT STEAK WITH CHIMICHURRI
\$45

BAR SALMON*
SIMPLY GRILLED OVER THE COALS
CHARRED LEMON, SOY, RADISH
\$40

**MAINS COURSES SERVED WITH
MARKET GREENS**

BURGER SELECTIONS

THE KOREAN BURGER*
WAGYU BURGER, CRISPY PORK BELLY, DIAKON KIMCHI
\$22

MICHAEL'S MOM'S FALAFEL BURGER
CHICKPEA & FAVA BEAN FRITTER
ISRAELI SALAD, YOGURT
\$18

THE SOUTHERN WAGYU CHEESEBURGER*
PIMIENTO CHEESE, THOUSAND ISLAND, CARAMELIZED ONION
LETTUCE, TOMATO, PICKLE, MUSTARD
\$22

THE LAMB BURGER*
SONOMA COASTAL LAMB, HARISSA SPICES, LABNEH, ISRAELI SALAD
\$22

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.