

## STARTERS

- OVERSTUFFED BACON & EGGS** *House-smoked free-range deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika* 10
- PRESERVED MEYER LEMON HUMMUS** *Roasted baby carrots, red chimichurri, lime salt, fresh cilantro leaves, warm pita bread* 14
- AVOCADO FRIES** *Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt* 13
- BUFFALO ONION RINGS** *King-cut beer-battered onions, pointe reyes bleu cheese crumbles, house-made buttered hot sauce, buttermilk ranch,* 12
- TWICE FRIED CHICKEN WINGS** *Five-spiced free-range chicken, sweet garlic crema, cilantro lime salt, green apple sticks, watermelon radish, pickled red fresno chile, chipotle gastrique, mint & cilantro leaf* 16
- MARYLAND LUMP CRAB CAKES** *Heirloom cherry tomato & fennel salad, arugula, beech mushroom, green goddess dressing, preserved Meyer lemon vinaigrette* 22
- SESAME SEARED TUNA TATAKI\*** *Pickled red fresno chili, mustard dressing, crispy herb salad, black sesame* 17
- WINE BOARD** *Aged white cheddar, grilled sopresatta salami, triple creme brie, pointe reyes bleu cheese, herbed goat cheese, truffled marcona almonds, local honeycomb, whole grain mustard, nicoisse olives, smoked blueberries* 26
- CRISPY CAULIFLOWER** *Butterleaf lettuce cups, toasted sesame, ginger honey, coconut milk, shaved scallions* 12
- SPICY TUNA EGGROLL** *Spicy tuna, five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli* 12

## SOUPS & SALADS *Add grilled chicken for +7 or grilled steak for +9 to your salad*

- SAN MARZANO TOMATO SOUP** *Blistered heirloom cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich* 12
- LOBSTER BISQUE ENCROUTE** *Puff pastry-capped, brandied lobster soup, creme fraiche, chives* 18
- LEMON CAESAR SALAD** *Romaine, sicilian oregano croutons, shaved parmesan, lemon caesar* 12
- CHOPPED WEDGE SALAD** *Heirloom cherry tomatoes, crispy onions, applewood smoked bacon, point reyes bleu cheese, buttermilk ranch* 14

## SANDWICHES

*Served with bbq spiced hand cut fries, onion rings, or napa cabbage and apple slaw*

- LITTLE HAVANA CUBANO** *Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, whole grain mustard aioli, pickle* 16
- AHI TUNA BURGER\*** *Sushi-grade yellowfin tuna, ponzu, whole grain mustard, ginger, scallions, napa cabbage & apple slaw, spicy sesame aioli, brioche bun* 19
- JAY BIRD'S™ CHICKEN SANDWICH** *Choice of nashville hot or plain jay, napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun* 16
- BLACK ANGUS BURGER\*** *Freshly ground creekstone farms short rib and chuck, gruyère cheese, arugula, tomato, dill pickle, roasted garlic aioli, brioche bun (add a fried egg at no charge)* 17

## SIGNATURE TACO PLATTERS *(Available after 5PM)*

*Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, napa cabbage & kale slaw, salsa*

- VEGGIE** *Sweet potato, yellow squash, zucchini, caramelized onion* 22
- GRILLED SWORDFISH** *Pacific line-caught, cilantro-lime salt* 29
- BRAISED SHORT RIB** *Creekstone farms angus beef, caramelized onions* 29
- PRIME SKIRT STEAK** *Harris Ranch certified angus beef* 33
- CARNE ADOVADA** *Santa fe style smoked pork shoulder* 25

## SPECIALTIES *(Available after 5PM)*

- FAROE ISLANDS SALMON MIGNON\*** *Roasted cauliflower, honey & garlic-braised carrots, rosemary cauliflower sauce, caper & raisin emulsion* 32
- PAN ROASTED BLACK COD** *Chive-whipped potatoes, heirloom cherry tomatoes, asparagus, sunny quail egg, sherry & tomato vinaigrette* 38
- BRAISED ANGUS SHORT RIB\*** *Chive-whipped potatoes, garlic-braised carrots, over easy egg, bordelaise sauce* 33
- BUTTER BASTED HOKKAIDO SCALLOPS\*** *Black mussels, malt vinegar-cured scallop, sweet corn, crispy herb potatoes, applewood smoked bacon, garlic & potato chowder, chives* 36

## ALMOND WOOD-FIRED SPECIALTIES *(Available after 5PM)*

- DUROC PORK CHOP\*** *Pure bred heritage pork, brussels sprouts, white sweet potato, applewood smoked bacon, brandy poached apples, dried cranberries, saigon cinnamon butter, orange-zested honey mustard (limited availability)* 34
- PRIME SKIRT STEAK\*** *Harris Ranch certified angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri* 35
- FILET MIGNON\*** *Creekstone Farms certified black angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce* 45
- THE SHOREBIRD** *Mary's free-range rotisserie chicken, preserved Meyer lemon & asparagus risotto, shaved parmesan, heirloom cherry tomatoes, truffle butter (limited availability)* 26

## RAW BAR

### SUSHI

- LIDO ROLL** *Blue crab, salmon, five spiced pineapple, avocado, cucumber* 16
- BALBOA ROLL** *Spicy blue crab, ahi tuna, cucumber, avocado* 17

### TWO-PIECE NIGIRI

- HOKKAIDO SCALLOP** *Shaved scallions, yuzu, cilantro lime salt, ponzu* 9
- SALMON BELLY** *Black tobiko, garlic butter, shaved scallions, yuzu, ponzu* 9
- BLACK COD** *White miso, sriaracha, crispy shallots, shaved scallions* 9
- SALMON** *Shaved scallions, ponzu* 9
- AHI TUNA** *Black sesame-seared, pickled red fresno chili, mustard dressing* 9

### OYSTERS

- OYSTERS ON THE HALF SHELL** *Smoked sherry vinegar mignonette, lemon, fresh horseradish cocktail* 20 half dozen / 40 dozen
- TIN'S DRESSED OYSTERS** *Ponzu, red tobiko, scallions, tobasco* 20 half dozen / 40 dozen

## SIDES 7 *(Available after 5PM)*

- grilled asparagus w/ lemon, sea salt*
- crispy herb yukon gold potatoes w/ lemon aioli*
- chive-whipped potatoes*
- honey & garlic-braised carrots*
- napa cabbage & apple slaw*
- bbq spiced hand-cut fries & house-smoked tomato ketchup*
- lemon & asparagus risotto*
- garlic & mushroom risotto*