



ENTRADAS • STARTERS

EMPANADAS

*fried pastry with choice of stuffing*

- Spiced Beef, Green Olive & Raisin . . . . . 7
- Grilled Corn, Poblanos, Gruyère & Fontina . . . . . 7

- Baked House Ricotta, Button Mushroom Confit,  
Balsamic Brown Butter, Grilled Bread . . . . . 14

- Bruschetta of Dungeness Crab, Avocado, Cucumber,  
Radish, Shiso. . . . . 16

- Spicy Braised Beef Tripe & Octopus, Mint Aioli,\*  
Fingerling Chips . . . . . 14

- Fresh Clam Chowder, Smoked Marrow Bone,  
Green Onion, Jalapeño . . . . . 17

- Grilled Lamb Heart Salad,\* Smoked Potato, Charred Leek,  
Chanterelles, Arugula, Hazelnut, Crispy Parmesan . . . . . 13

- Cheese Board & Accompaniments . . . . . 24

FIAMBRES • CHARCUTERIE

- Fried Oxtail Terrine, Frozen English Pea Salad, Verjus,  
Preserved Meyer Lemon Aioli\* . . . . . 13

- Smoked Beef Tongue *a la Vinagreta*, Horseradish,  
*Ensalada Rusa*,\* Sweetbread Croutons . . . . . 16

- Foie Gras Terrine,\* Fresh & Pickled Cherries, Lemon Butter,  
Savory Almond Cake, Celery, Nasturtium . . . . . 24

THREE CHILLED SEAFOOD PREPARATIONS

- Squid & Octopus Salad, Fennel, Basil, Spanish Croutons -
- Prawn Ceviche, Jalapeño, Citrus, Avocado, Popcorn -
- Cured Salmon Poke,\* Cucumber, Shiso, Sesame, Crispy Ginger -

— 42 —

ASADOS • FROM THE GRILL

*served with bread and chimichurri*

ASADO ARGENTINO for 2

- Grilled Short Rib, House Chorizo & *Morcilla* Sausages, Skirt Steak,\*  
Sweetbreads, Fried Potatoes,\* Green Salad

— 82 —

- Beef Ribeye\*  
*small: 16 oz — large bone in: 42 oz . . . . . 53 / 115*

- Grass-Fed Uruguayan Beef Ribeye\*  
*12 oz . . . . . 45*

- Beef Skirt Steak\*  
*small: 8 oz — large: 16 oz . . . . . 31 / 59*

- Flanken-Style Beef Short Rib  
*small: 14 oz — large: 28 oz . . . . . 27 / 52*

- Lamb Shoulder Chop  
*small: 16 oz — large: 24 oz . . . . . 30 / 40*

- Maple-Brined Pork Loin Chop\*  
*16 oz . . . . . 30*

- House Chorizo . . . . . 14

- House *Morcilla* — Blood Sausage . . . . . 14

- Wild Alaskan Halibut, on the bone, Basil Pistou  
*12 oz . . . . . 40*

- Collar, Neck, or Tail (when available) . . . . . 12

- Local Oyster Mushrooms, Smoked Sea Salt  
*small: 3.5 oz — large: 7 oz . . . . . 15 / 28*

- Coal-Roasted Artichoke, Espelette Mayo . . . . . 10

DEL HUERTO • FROM THE GARDEN

- Radicchio & Green Bean Salad, Charred Onion Dressing,  
Ricotta Salata, Toasted Sunflower Seeds, Bottarga . . . . . 12 / 23

- Belgian Endive Salad, Sherry Vinaigrette, Brûléed Figs,  
Spanish Chorizo, Almonds, Manchego Cheese. . . . . 13 / 25

- Tempura Padrón Peppers & Shiitake Mushrooms, Miso Yogurt,  
Garlic Pepper, Lime, Smoked Scallop, Shiso . . . . . 13 / 25

- Maple-Glazed Heirloom Carrots, Chèvre, Tarragon,  
Truffle-Salted Pistachios . . . . . 12 / 22

- Summer Ragoût of Fava Beans, Zucchini, Escarole, Basil,  
Mint, Toasted Garlic-Anchovy Vinaigrette, Aged Goat Cheese . . 13 / 25

- Grilled Eggplant, Tahini-Feta Purée, Sumac, Cherry Tomato,  
Fried Lemon & Herb Salad . . . . . 12 / 23

- Sautéed Mushrooms, Foie Gras, Wilted Spinach, Green Onion . . 17 / 33

- Grilled Willamette Sweet Onion, Buttered Beets, Toasted Walnut,  
Fourme d'Ambert Blue Cheese, Saba . . . . . 12 / 23

- Fried Russet Potatoes, Horseradish Aioli,\* Dill . . . . . 8 / 15

- Heirloom Hominy, Braised Pork Belly, Chiles, Cilantro,  
Olive Oil-Fried Duck Egg\* . . . . . 14 / 26

BRAISES & ROASTS ETC

- Pan-Roasted Sea Scallops,\* Dungeness Crab Risotto,  
Herb Butter, Lemon Breadcrumbs, Frisée, Capers

— 38 —

- Cocoa-Braised Lamb Shoulder, Sautéed Spinach, Chickpeas,  
Shiitake Mushrooms, Fig & Herb Salad

— 34 —