

LUNCH

starters

- gf CILANTRO-LIME GUACAMOLE 17
housemade tortilla chips
- gf CRISPY BRUSSELS 14
tamarind glaze, cilantro flowers, pickled jalapenos and carrots
- gf ROASTED CAULIFLOWER 14
spicy piquillo, lemon zest, crispy chicken skin, queso ranchero
- ELOTE FONDUTA 16
queso trio, smoked chili powder, roasted corn, tortilla chips
- CRUDITÉ PLATTER 25
chipotle hummus, traditional hummus, halloumi cheese
roasted beet cashew dip, seasonal vegetables, pita
- GRILLED FLAT BREAD 21
smoked salmon, agua chile, cream cheese spread, arugula
marinated tomatoes, lemon zest
- ONO PAPAYA POKE 22
chili oil, grapefruit, cilantro, shredded green papaya
frenso chili, lime juice, pickled red onion, puffed wheat chips
- gf SHRIMP COCKTAIL 26
cocktail sauce, lemon, corn chips

sandwiches, burgers & wraps

choice of: mixed green salad, french fries or sliced fruit

- POWER WRAP 22
sweet potato, shredded carrots, quinoa, sprouts
black beans, spicy crème fraîche
- ROASTED TURKEY & AVOCADO MELT 26
sourdough, pepper jack, chipotle aioli, basil
tomato, butter lettuce
- IMPOSSIBLE™ BURGER 26
meatless patty, chipotle hummus, tomato, onion, sprouts
cheddar cheese, brioche bun
- ANGUS PRIME BURGER 28
double patty, brioche bun, pepper jack, butter lettuce
tomato, caramelized onion mustard spread
achiote balsamic aioli

two course prefixe lunch 32

11:00 am - 2:00 pm

chef inspired seasonal lunch

greens & grains

- gf ROOFTOP CHOP 22
olives, feta, tomato, garbanzo beans, cucumber
onion, red peppers
- WILD ARUGULA SALAD 24
spiced pepitas, seasonal spring vegetables
smoked ricotta salata cheese, lime balsamic vinaigrette
flour tortilla croutons, cilantro avocado dressing
- gf KALE & QUINOA SALAD 24
quinoa, roasted corn, cherry tomato
red cabbage, crispy shallots, radish
southwest ranch, guajillo barbeque sauce
- AVOCADO TOAST 25
multigrain, hibiscus pickled red onion, tomato
piquillo goat cheese, corn crisps, sunny side up egg

from the grill

- gf SEA BASS FISH TACOS 29
queso fresco, cabbage, guacamole, green onion
cilantro-lime sauce
- JUMBO LUMP MARYLAND CRAB CAKE 31
green papaya thai slaw, sweet hot mustard
- SALMON BOWL 34
quinoa, avocado, lime crema, grilled corn-tomato salsa
spring vegetables, balsamic vinaigrette, chilli marinade
- gf GROUPER 36
avocado oil poached grouper, garlic butter asparagus
pea puree, mint citrus gremolata
- STEAK FRITES 8 oz 38
grilled prime beef sirloin, chimichurri, french fries

a little something extra

egg 4 tofu 6 bacon 8 avocado 8 santa barbara smoked salmon 11
grilled Mary's chicken 12 grilled shrimp 13 grilled scottish salmon 14

gf gluten-free *20% gratuity will be added to parties of 6 or more.

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