

ok omens

STARTERS

CASTELVETRANO OLIVES

7

BREAD AND FANCY FRENCH BUTTER

7

WARM BEIGNETS

white cheddar, honey granules

9

OYSTERS*

with preserved truffle jus & tarragon

20

MARINATED AHI WRAPPED IN SHISO LEAVES*

raw yellowfin tuna, ginger, sweet onion, pepperflakes & olive oil

20

CHICKEN LIVER MOUSSE

warm apple bread, black malt

15

FRENCH CHEESES

cow, goat, sheep, jam, bread

15

FRIED CHICKEN BITES

thai basil, radish, green szechuan peppercorn, hot sour cream

16

DUNGENESS CRAB

creamy saffron rice, chili aioli, pickled peppers, chives

23

VEGETABLES

TORITO SALAD

romaine, creamy cilantro dressing, corn nuts, cotija

13

GRILLED & MARINATED BEETS MIXED WITH AGED GOAT CHEESE

yuzu, pear, maple sherry vinaigrette

13

BRASSICAS IN SEAWEED BUTTER

kohlrabi, cabbage, celery root puree, wakame, lime

14

ROASTED PRAIRIE CREEK CARROTS & MAITAKE MUSHROOMS

black garlic hoisin, beurre rouge

15

FRENCH FRIES

harissa ranch

8

ENTREES

FRIED CHICKEN TORITO SALAD

torito salad with our sliced fried chicken, crystal hot sauce

23

ROASTED MAITAKE & HEDGEHOG MUSHROOM PASTA

kale, parmesan cream, pedro ximenez sherry vinegar, tarragon

25

PAN SEARED TROUT & CHUNKY GRIBICHE*

mcfarland springs trout, crispy potatoes, shaved fennel & citrus

30

MAIALE AL LATTE

braised pork coppa, creamy sugo, grilled & raw chicories, shishito peppers

27

CRISPY DUCK LEG CURED IN 6 SPICE*

red wine braised flageolet beans, lardons, sauce verte

30

AMERICAN WAGYU CULOTTE STEAK*

kale, black olive brown butter sauce

40

THE BURGER* WITH FRIES

grilled and raw onions, iceberg lettuce, pickles, cheddar & american cheese, smoked beef fat remoulade.

18

sub beyond burger +2

No need to tip! We add a 22% service charge to all tickets. 20% goes directly to staff. 2% is a wellness charge that is used to offer fully paid healthcare to our staff :) Thank you for your support!

*eating undercooked or raw meat, unpasturized eggs or seafood can cause illness