

ok omens

SNACKS

CASTELVETRANO OLIVES

5

BREAD AND FANCY FRENCH BUTTER

7

WARM BEIGNETS

white cheddar, honey granules

9

FRENCH CHEESES

cow, goat, sheep, jam, bread

15

APPETIZERS

OYSTERS*

with cucumber and tarragon

20

SCALLOP CRUDO

cured in koji, olio verde olive oil, sansho, chives, meyer lemon

20

DUNGENESS CRAB

creamy saffron rice, chili aioli, pickled peppers, chives

23

FRIED CHICKEN BITES

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

16

VEGETABLES

TORITO SALAD

romaine, creamy cilantro dressing, corn nuts, cotija

13

GRILLED BEETS & SUGARLOAF CHICORY

yuzu, apple, sheep's milk cheese, maple sherry vinaigrette

13

SPRING VEGETABLES IN SEAWEED BUTTER

peas, kohlrabi, shishitos, rapini, celery root & garlic puree, lime

13

FRENCH FRIES

harissa ranch

8

ENTREES

FRIED CHICKEN TORITO SALAD

torito salad with sliced fried chicken, crystal hot sauce

23

CHANTERELLE MUSHROOM PASTA

asparagus, parmesan cream, pedro ximenez sherry vinegar, tarragon

24

MANILA CLAMS

white wine, garlic, basil aioli, grilled bread

21

PAN SEARED TROUT & CHUNKY GRIBICHE*

mcfarland springs trout, crispy potatoes, shaved fennel & citrus

30

CRISPY DUCK LEG CURED IN 6 SPICE*

red wine braised flageolet beans, lardons, sauce verte

30

TERES MAJOR STEAK & GRILLED LITTLE GEM LETTUCE*

spring onion, brown butter tarragon vin, garlic aioli

30

THE BURGER* WITH FRIES

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

sub beyond burger +2

18

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, unpasteurized eggs or seafood can cause illness