

ok omens

SNACKS

CASTELVETRANO OLIVES

BREAD AND FANCY FRENCH BUTTER

WARM BEIGNETS

white cheddar, honey granules

FRENCH CHEESES

cow, goat, sheep, jam, sourdough

APPETIZERS

OYSTERS*

with chorizo oil & aged ponzu

SCALLOP CRUDO

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

DUNGENESS CRAB

creamy saffron rice, chili aioli, pickled peppers, chives

FRIED CHICKEN BITES

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

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VEGETABLES

TORITO SALAD

romaine, creamy cilantro dressing, corn nuts, cotija

GRILLED BEETS & CHICORIES

snow peas, yuzu compressed apple, sheep's milk cheese, maple sherry vinaigrette

BRASSICAS IN SEAWEED BUTTER

raab, kohlrabi, celery root & green garlic puree, wakame, lime

ARTICHOKE BARIGOULE

asparagus, celery, tarragon oil

FRENCH FRIES

harissa ranch

ENTREES

FRIED CHICKEN TORITO SALAD

torito salad with sliced fried chicken, crystal hot sauce

PORCINI MUSHROOM PASTA

asparagus, parmesan cream, pedro ximenez sherry vinegar, tarragon

MANILA CLAMS

white wine, garlic, basil aioli, grilled sourdough bread

PAN SEARED TROUT & CHUNKY GRIBICHE*

mcfarland springs trout, crispy potatoes, shaved fennel & citrus, brown butter

CRISPY DUCK LEG CURED IN 6 SPICE*

red wine braised flageolet beans, lardons, sauce verte

TERRES MAJOR STEAK

braising greens, green goddess, garlic aioli

THE BURGER* WITH FRIES

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

sub beyond burger +2

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