

M A I N

KITCHEN

DINNER

Starters

PACIFIC CRAB CAKE Chipotle Remoulade, Pickled Cucumber	16
806 WEDGE SALAD <i>↪</i> Baby Iceberg, Avocado, Crispy Pancetta, Sesame, Cherry Tomatoes, Jalapeno Ranch	16
POBLANO CORN CHOWDER <i>↪</i> Idaho Potatoes, Corn Tortilla, Micro Cilantro	11
TX CAESAR SALAD <i>↪</i> Green Romaine, Poblano Caesar Dressing, Corn, Black Beans, Tomato, Cotija Cheese	15
CRISPY SHRIMP TACOS <i>↪</i> Remoulade Sauce, Cabbage Slaw	18
AHI TUNA POKE Wakame Salad, Ponzu Chili Dressing, Shrimp Cracker	21
FALL BEET SALAD Baby Arugula, Local Goat Cheese, Candied Walnuts, Citrus Vinaigrette	15
CHARCUTERIE BOARD Seasonal Selection of Artisanal Meats & Cheeses, House Pickles, Grain Mustard	24
BREAD SERVICE Toasted Ciabatta, Tomato Onion Jam	5

Sides

OLIVE OIL HERB SMASHED POTATOES	10
CRISPY CAULIFLOWER, LABNEH	10
ROASTED BABY CARROTS	10
GARLIC GREEN BEANS	10
MAC & CHEESE, SMOKED CHEDDAR	10
PONZU BRUSSELS SPROUTS	10
CRISPY ASPARAGUS	10

Entrees

SEARED ATLANTIC SALMON <i>↪</i> Garam Masala Lentils, Caramelized Shallots, Roasted Baby Carrots	32
COUNTRY FRIED CHICKEN BREAST Chipotle Sweet Potato Puree, Swiss Chard, Coffee BBQ Sauce	30
12 OZ BONE IN DOUBLE PORK CHOP <i>↪</i> "Al Pastor", Poblano Smashed Potatoes, Pineapple Relish	32
RICOTTA TORTELLINI Artichoke, Fall Mushrooms, Baby Spinach, Piquillo Pepper Sauce, Aged Parmesan	27
JUMBO GULF SHRIMP Toasted Fregola, Blistered Tomato, Rooftop Pesto	33
CRISPY SEARED RED SNAPPER <i>↪</i> Eggplant Barigoule, Piquillo Sauce, Bread & Butter Pickled Zucchini	33
SPICED LAMB MEATBALLS <i>↪</i> Vegetable Ratatouille, Smoked Yogurt	31
12 OZ NEWYORK STRIP STEAK <i>↪</i> Crispy Asparagus, Romesco Sauce, Tapenade	43
GUAJILLO BRAISED SHORTRIB Goat Cheese Risotto, Bing Cherries, Braised Red Cabbage, Gremolata	35
SOUTHERN FRIED CATFISH Smoked Cheddar Poblano Grits, Vegetable Picado Slaw	31

↪ Denotes an item that can be made gluten-free
18% gratuity will be added to parties of 6 or more guest
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food born illness, especially if you have certain medical conditions

Executive Chef, Jelle Vandenbroucke