

LUNCH MENU

3-5PM

A
F
E
E
N
D
I

STARTERS

Potato Chips & Dip french onion dip	11
Guacamole & Chips wood roasted, tomatillo sauce, pico de gallo, tortilla lime chips	15
Poached Rock Shrimp Ceviche avocado, heirloom tomato, thai basil	20
Ahi Tuna Crudo <i>gf</i> avocado, meyer lemon relish ^{gf}	18

SALADS

Grilled Chopped Salad <i>gf + v</i> market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette	19
Nicoise Salad <i>gf</i> seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette	28
Boston BLT boston lettuce, bacon, tomatoes, avocado, onion, point Reyes blue, feuille de brick, fresh herbs, creme fraiche ranch	19
Garden of Little Gem Caesar plum tomatoes, croutons, reggiano, white anchovy dressing	17
+ 10 grilled chicken or fried chicken + 12 grilled salmon or seared tuna	

SANDWICHES

Fried Chicken Sandwich beefsteak tomato, slaw, cilantro aioli, challah roll	21
L.A.D. Burger snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce	24
Wood-Grilled Salmon Sandwich cucumber onion relish, tomato, slaw, cilantro aioli, sourdough	24

COCKTAILS

COSTA TAMARINDO	
mezcal, fresh tamarind, agave, lime, chipotle salt	
HONEY RYDER	
gin, pamplemousse, lemon, bubbles	
ALL DAISY	
blanco tequila, hibiscus, dry curacao, lemon, aromatic bitters	
CHIPOTLE SOUR	
bourbon, chipotle, agave, lemon, bitters	
OAXACAN MAI TAI	
parnubles rum, mezcal, orgeat, mandarine napoleon, lime	
LA PASSION	
condesa gin, passion fruit, blood orange, egg whites	
SALTED BUTTER	
suntori toki whiskey, chocchi di torino, italicus, suze, grapefruit bitters	
EFFECTO	
hedonistas mezcal, dubonnet, campari, aperol, bitters	
APEROL SPRITZ	
aperol, prosecco, grapefruit tonic	
PARK DAY	
monday non-alcoholic gin, optimist fresh, cucumber, lime	

COFFEE

hot brew	4
espresso	3.5
americano	4
cappuccino	5
latte	5
gibraltar	4
matcha	6

+1 almond milk, oat milk

DRINKS

orange	5
grapefruit	5
iced tea	5
arnold palmer	6
matcha lemonade	7
seasonal juice	6
mexican coke	5
coca cola	3.5
diet coke	3.5
sprite	3.5
root beer	5
red bull / sugarfree	6
sparkling water	6/8

WINE

16	SPARKLING	
	Prosecco, Domus Picta, Treviso DOC, IT	14/56
16	Crémant Rosé, Hubert Meyer, Alsace	14/60
	L'Ancestral Rose, Montrubi, Penedes, SP	15/60
	Brut, Esterlin, Eclat, Champagne, FR (375ml)	52
16	Brut, G.H. Mumm, Champagne FR 80	80
	ROSÉ	
	Château D'Ollières Cotes de Provence, FR	16/64
16	Domaine de Cala, Provence, FR	14/56
	RUMOR, Cotes de Provence, FR	72
18	WHITE	
	Sancerre, Domaine Naudet, FR	21/84
18	Sauvignon Blanc, Orchard Lane, Marlborough, Vermentino, Il Monticello, Colli di Luni, IT	14/56
	Cotes De Gascogne, Cuvee Marine, Menard, FR	13/52
18	Chardonnay, Trefethen, Napa Valley, CA	16/64
	Chardonnay, Balletto, Russian River, CA	56
	Cruner Veltliner, Weixelbaum, Kampta, AT	52
18	Sauvignon Blanc, Cordon, Happy Canyon, CA	54
	Macon-Charnay, Pierre Vessigaud, Borgogne, FR	65
	ORANGE	
14	Pinot Grigio Ramato, Conte Brandolini, IT	14/56
	Blanc de Maceration, Pur Jus, Jouvès & Croisille	13/52
14	Semillon, Valle de Colchagua, Chile	18/72
	Pinot Gris, Lumen, Santa Barbara County	74
	RED	
	Pinot Noir, Aether, Santa Barbara, CA	21/84
	Pinot Noir, David Hill, Willamette, OR	15/60
	Valpolicella, Tasi Verona, IT <i>chilled</i>	14/56
	Cabernet Sauvignon, Beckmen, Santa Ynez, CA	18/72

BEER

DRAUGHT BEER \$10

Pacifico 4.5% mexican lager
Sapporo 4.9% japanese lager
Harp 5% euro pale ale
310 5.6% SM brewery, blonde ale
Little Bo Pils 4.4% smog city, pilsner
Seafarer 4.8% three weavers, kolsh
Orderville 7.2%, modern times, hazy ipa
Guinness 4.2% irish stout
Harmonia 5% mango wheat ale

BOTTLED / CAN

Bounce Ipa 7.1% brouwerij brewery	10
Allagash White 5.2% witbier	7
Bitburger non-alcoholic	6
Aval cider 6% france	6
Honorie Cidre Normand 4.3% (750 ml)	30
france, cidre brut	