

# Golden Hour Menu

\* TUESDAY - SATURDAY 3PM TO 5PM \*



## starters

**POTATO CHIPS & DIP 8**  
french onion dip

**ROSEMARY CITRUS OLIVES 8**  
marinated spanish olives

**FROMAGE BOARD 14**  
fourme d'ambert, ash goat, mache, quince jam, petite tender greens, dijon mustard vinaigrette, grilled sourdough

**WILD PACIFIC SHRIMP COCKTAIL 12**  
clarified pico de gallo, shaved red onion, celery, radish, cocktail sauce, crispy blue corn tortilla

**AHI TUNA CRUDO 12**  
ojai pixies, yuzu passion fruit shoyu, pickled fresno, serrano chili, cilantro oil, rice crisp

**WOOD GRILLED ARTICHOKE 8**  
whole grain mustard aioli

**PAN CON TOMATE 5**  
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled sourdough

## salads

**TENDER GREEN JARDINIÈRE 11**  
plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette

**GARDEN OF LITTLE GEM CAESAR 11**  
plum tomatoes, belgium endive, croutons, reggiano, white anchovy dressing

## sandwiches

**CRISPY CHICKEN SANDWICH 12**  
beefsteak tomato, ranch slaw, pickles, preserved lemon aioli

**L.A.D. BURGER 12**  
snake river farms grass fed beef, new school cheddar, pickles, beefsteak tomato, lettuce, mustard aioli

**WOOD-GRILLED SALMON SANDWICH 18**  
cucumber onion relish, tomato, slaw, cilantro aioli

## pasta

**MUSHROOM FETTUCCINE 14**  
roasted shiitake, wild arugula, reggiano, white wine truffle sauce (vr)

**LINGUINI & CLAMS 16**  
white wine citrus sauce

**BOLOGNESE PAPPARDELLE 14**  
hugo's housemade meat ragu, reggiano, fresh basil

## sides

**FRESH CUT KENNEBEC FRIES 5**

**GRILLED ORGANIC SOURDOUGH 5**



## drinks

**ALL DAISY**  
flecha azul tequila blanco, hibiscus, dry curaçao, lemon, aromatic bitters

**APEROL SPRITZ**  
aperol, prosecco, grapefruit tonic

**HONEY RYDER**  
gin, pamplemousse, lemon, bubbles

**HUGO SPRITZ**  
st. germain, prosecco, fresh mint

**COSTA TAMARINDO**  
mezcal, fresh tamarindo, agave, lime, chipotle salt

**AMALFI SPRITZ**  
lyre's, orange bitters, bubbly (non-alcoholic)

## WINE 14

Sparkling Chardonnay, Pet'Nat, JL Denois, Languedoc, FR

Rosé, Zweigelt, Müller Family Vineyards, Austria

Sauvignon Blanc, Petit Bourgeois, Loire Valley, FR

Pinot Noir, Westside Crossing, Russian River, CA

## BEER 6

PACIFICO 4.5% mazatlan, mexican lager

SAPPORO 4.9% japan, japanese lager

PINZON PILSNER 4.5% tortuga brewing, czech pilsner

SHONER TAG 5% enegren, bavarian hefeweizen

GUINNESS 4.2% ireland, irish stout

KILKENNY 4.3% ireland, irish red ale

BEST DAY kolsh, Sausalito Cali, nonalcoholic

BLUBERRY CIDER 6% Coronado Brewing, San Diego

## girl dinner

35 PER PERSON

**MARTINI**  
classic aspen martini your way

**LITTLE GEM CAESAR**  
plum tomatoes, belgium endive, croutons, reggiano, white anchovy dressing

**FRESH CUT KENNEBEC FRIES**  
aioli, ketchup

Golden Hour Prices for Dine-in Only