

Golden Hour Menu

* TUESDAY – SATURDAY 3PM TO 5PM *

starters

Golden Hour Prices for Dine-in Only in our All Day Dining Room

POTATO CHIPS & DIP 8

french onion dip

ROSEMARY CITRUS OLIVES 8

marinated spanish olives

FROMAGE BOARD 14

fourme d'ambert, ash goat, manchego, quince jam, petite tender greens, dijon mustard vinaigrette, grilled sourdough

ROCK SHRIMP CEVICHE 12

avocado, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, tortilla strips

SEARED AHI TUNA 12

red peperoncino, salt cured olive vinaigrette, grilled focaccia

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

GOLDEN HOUR 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)

SPAGHETTI ALLA CHECCA 12

valdivia farms heirloom tomato, housemade marinara, fresh basil (V)

SPAGHETTI BOLOGNESE 14

hugo's housemade meat ragu, reggiano, fresh basil

sides

FRESH CUT

KENNEBEC FRIES 5

GRILLED ORGANIC

SOURDOUGH 5

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drinks

COCKTAILS 12

COSTA TAMARINDO

mezcal, fresh tamarindo, agave, lime, chipotle salt

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

AMALFI SPRITZ

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

WINE 14

Prosecco, Per Caso, DOC IT

Sauvignon Blanc, Preist Ranch, Napa, CA

Rosé, Dragonette, Santa Ynez Valley, CA

Pinot Noir, La Follette, Los Primeros, Sonoma, CA

BEER 6

PACIFICO 4.5% mazatlan, mexican lager

SAPPORO 4.9% japan, japanese lager

BIG NOISE 4.6% los angeles, california lager

310 BLONDE 4.8% santa monica, blonde ale

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, belguim endive, croutons, reggiano, white anchovy dressing

FRESH CUT

KENNEBEC FRIES

aioli, ketchup