



Bar Bites

Cooling

House Made Charcuterie Plate & Pickled Vegetables 20
Mustard Caviar

Artisan Cheeses 18
Mt. Tam Double Cream, Purple Haze Goat, Morbier, Pt. Reyes Blue

Wagyu Beef Carpaccio* 17
Shaved Fennel, water Cress & Pickled Onions
Tapenade Crostini & Fennel Garlic Emulsion

Pacific Oysters* 18
Hard Cider Granita & Sugar Poached Honey Crisp Apples

Scotch Salt Cured Nova Salmon 16
Pickled Fennel, Meyer Lemon, Goat Cheese, Honey Lavosh

Warming

Wagyu Fries 10
Crisped in Omega Rich Wagyu Golden Culinary Oil
Wagyu BBQ Salt, Sea Salt, Sweet Garlic or Smoked Paprika

Crispy Flatbreads

Wild Mushroom & Spiced Wagyu Beef Bacon Flatbread 14
Caramelized Slivered Garlic, Comte Cheese, Scallions & Pecorino Romano Dust

Artichoke & Mangalitsa Sausage 13
Atop Garlic, Roasted Baby Bell Peppers, Ricotta Salata & Chilli Oil

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness



Cocktails

Pre Dinner Cocktails

- African Flower** Buffalo Trace Bourbon, Luxardo Amaro, Honey, Dash of Orange Bitters, With a Twist of Orange 14.50
Aperol Cooler Vodka, Ginger Syrup, Aperol, Fresh Lime Juice, Pineapple, Soda 15.50
Penicillin Label 5 Scotch Blend, Honey & Ginger Syrups, Fresh Lemon Juice, Laphroig Scotch 15.75
French Martini Vodka, Chambord, Pineapple Juice, served up 13.50
Blood and Sand Label 5 Scotch Blend, Luxardo Cherry Liqueur, Martelletti Sweet Vermouth, Orange Juice 12.50
Dark 'n Stormy Meyers Dark Rum Ginger Beer, Fresh Lime 12.50
The Speakeasy 1776 Rye Whiskey, Benedictine, Fresh Lemon Juice, Honey Syrup 14.50
Basil Me Down New Amsterdam Gin, Elderflower Liqueur, Lime juice and Basil, Served Up 15.50
A+ Aperol, New Amsterdam Gin, Lemon Juice, and Angostura Bitters, Served Up with and Orange Twist 15.50
Lemon-Ginger Drop Absolut Vodka, House-Made Lemongrass & Ginger Syrup, Fresh Lemon Juice 14

Post Dinner Cocktails

- Key Lime Pie** Absolute Vanilla Vodka, key lime juice, cream served up with a graham cracker rim 13.50
Thin Mint Godiva Chocolate, Crème de Menthe, fresh chocolate and cream served on the rocks 12.50

The Morgan's Story When Walter H. Morgan invited his Hollywood friends out to the desert to escape Tinseltown, they shed the burden of celebrity, and shared the simplicity and health benefits of good food, good drink, and good friends. Today, the tradition continues at Morgan's, as James Beard awarded chef, restaurateur, and innovator Jimmy Schmidt champions fresh and uncomplicated flavor in his interpretation of contemporary American cuisine. Traditional cooking methods, such as open grilling, slow roasting, braising, pickling and curing complement comfortable surroundings and a rustic elegance, proving that best friends are the best ingredients.