

MORGAN'S

in the Desert

Vintage 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, Honey & Ginger Syrups, Fresh Lemon Juice,
Laphroiaig Scotch 15.75

Blood and Sand

Label 5 Scotch Blend, Luxardo Cherry Liqueur,
Marteletti Sweet Vermouth, Orange Juice 12.50

Basil Me Down

New Amsterdam Gin, Elderflower Liqueur,
Lime Juice and Basil, Served Up 15.50

Lemon-Ginger Drop

Absolut Vodka, House-Made Lemongrass and Ginger Syrup,
Fresh Lemon Juice, Garnished With a Stick of Lemongrass 14

Cheese

18

Artisan Cheeses

Mt. Tam, Purple Haze Goat
Morbier & Point Reyes Blue

Honey Drizzled & Mixed Toasted Nuts
Warm Black Walnut Toast

Small Plates

Farmer's Market Soup 12

Pacific Oysters*

Hard Cider Granita & Sugar Poached Honey Crisp Apples 18

Roasted Baby Beet Salad

Arugula, Frisee, Hazelnuts & Point Reyes Blue
Honey Balsamic Vinaigrette 15

Baby Romaine Hearts

Meyer Lemon, Sweet Garlic, Tellicherry Pepper
Parmigiano Reggiano 12

Variegated Heirloom Tomato Salad

Watercress, Wagyu Bacon Burratta & Crispy Parm
Red Spice & Basil Oils 16

Scotch Salt Cured Nova Salmon

Pickled Fennel, Meyer Lemon, Goat Cheese, Honey Lavosh 16

Wagyu Beef Carpaccio*

Shaved Fennel, water Cress & Pickled Onions
Tapenade Crostini & Fennel Garlic Emulsion 17

House Made Charcuterie Plate & Pickled Vegetables

Mustard Caviar 20

Pasta

Artisan Linguine, Summer Squash Noodles, Oven Roasted Cherry Tomatoes, Pine Nuts, Basil Pesto & Swirl of Balsamic Glaze 23

Papardelle Rustica, Garlicky Sauteed Wilted Brocolini, Beef Bacon, Parmesan Froth & Roasted Garlic Gremolata 22

Fish and Seafood

Pan Roasted Maine Sea Scallops

Celery Root & Butternut Squash Raviolis
Crispy Sage & Wagyu Bacon Salad, Bacon Gastrique 34

Coriander Crusted Wild Alaskan Halibut

Roasted Cauliflower, Wild Mushrooms & Beluga Lentils
Tellicherry Pepper Jus 38

Pan Roasted Wild Coho Quileute River Salmon

Celery Root "Linguini" & Bloody Mary Spiced Tomato Emulsion
Topped with Celery-Almond Micro Salad 36

Sumac Pepper Salt Crusted Ahi Tuna

Roasted Fennel Heart, Pomegranate Emulsion, Basil Oil
Shaved Fennel & Pomegranate Aril Salad 34

Fresh Seafood From the Chargrill

Wild Coho Quileute River Salmon 32

Pacific Ahi Tuna Steak 32

Baja White Shrimp 30

Maine Diver Sea Scallops 32

Large Plates*

Meat

Slow Braised Angus Short Ribs

Comte Gratin, Grilled Wilde Mushrooms
Porcini Cream & Cabernet Sauvignon Essence 36

Grilled All Natural Berkshire Pork Rib Chop

Roasted Shallots, Blistered Figs & Pomegranate Essence 38

Fire Charred Rack of Colorado Lamb

Nicoise Olive Crust, Zinfandel-Paprika Emulsion,
Rustica Sweet Pepper & Cous Cous Tart 45

From the Chargrill

Snake River Ribeye (12oz) 48

Snake River New York Strip (12oz) 45

Steak Crusts 6

Crispy Parmesan, Maytag Blue Cheese
Wagyu Beef Bacon

Sides 10

Five Cheese Macaroni Gratin Ginger Scented Indio Sweet Corn

Comté Gratin Brocolini Grilled Asparagus

Sea Salt French Fries Sweet Garlic French Fries Smoked Paprika French Fries Parmigiano French Fries

Crisped in Wagyu Golden Culinary Oil

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