

DINNER

COCKTAILS

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| Morgan's House-Mixed Gin and Tonic Hendrick's Gin, Wilks & Wilson Tonic Elixir, S.Pellegrino | 19 |
| Heat of Mexico Patrón Reposado Tequila, Agave, Fresh Lime and Pineapple, Fresh Habaneros, House-Made Tajín Salted Rim | 19 |
| Aperol Cooler Tito's Vodka, Aperol, Fresh Lime and Pineapple, Ginger | 16 |
| The Rich Veuve Belvedere Pure Vodka, Fresh Lemon, Hibiscus Syrup, Veuve Clicquot Rich, Lemon Twist | 24 |
| Basil Me Down Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil | 16 |
| Cinnamon-Smoked Old Fashionista Lock Stock & Barrel 13 Yr Aged Rye, Vanilla-Cinnamon Infused Syrup, Orange and Angostura Bitters, Smoked Cinnamon, Orange Twist | 29 |
| White Linen Tanqueray Gin, Elderflower Liqueur, Fresh Lemon, Agave, Egg White Foam | 16 |
| The Last Word Bombay Sapphire Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice | 18 |
| Mezcal Prickly Pear Punch Casamigos Silver Tequila, Luxardo Maraschino Liqueur, Prickly Pear, Float of El Silencio Espadín Mezcal | 20 |

STARTER

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| Farmer's Market Soup <i>gf</i> Inspired by the Bounty of Coachella Valley | 14 |
| Roasted Cauliflower <i>gf</i> Chai Curry Spice, Red Pearl Onions, Shallot Aioli | 18 |
| Melon & Prosciutto <i>gf</i> Sauternes Gelee, Basil Emulsion, Mint, Edible Garden Flowers | 22 |
| Oysters on the Half Shell <i>gf</i> Mignonette, Cocktail Sauce, Ponzu Sauce | 24 |
| Dungeness Crab Salad <i>gf</i> Hass Avocado and Local Cucumber, Meyer Lemon & Cara Cara Citrus, Petite Field Greens | 27 |
| Burrata Salad Variety of Local Heirloom Tomatoes, Madison Field Greens, Basil Oil, Toasted Bread Crumb, Saba, Fresh Basil | 19 |
| Coachella Valley Market Salad <i>gf</i> Organic Leaf Lettuces, Seasonal Heirloom Vegetables, La Quinta Lemon, Extra Virgin California Olive Oil | 17 |
| Artisan Bread Selection California Olives, Local Vegetable Tapenade, Sumac Chili Oil | 6 |

CHARGRILL

all chargrill selections gf

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| 14 oz Prime New York Strip | 55 |
| 8 oz Certified Angus Filet Mignon | 48 |
| 10 oz American Wagyu Zabuton Steak | 43 |
| 40 oz Prime Tomahawk Steak for Two | 140 |
| Pacific Ahi Tuna Sumac Spiced | 36 |
| King Salmon Local Citrus Infused | 36 |
| Baja Shrimp Achiote Rub | 38 |
| Hokkaido Scallop Extra Virgin Lemon Olive Oil | 39 |
| Steak Crusts | 5 |
| Point Reyes Blue Cheese, Porcini and Cracked Peppercorns | |

gf: gluten-free

MAIN

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| Alaskan Halibut <i>gf</i> Imperial Valley White Cauliflower, Toasted Almonds, Pistachios, Poppy Seeds, Pickled Danvers Carrots | 44 |
| King Salmon <i>gf</i> Coachella Valley Citrus, Regional Chilis, Tiny Garden Vegetables, Grgich Hills Chardonnay Essence | 42 |
| Pacific Ahi Tuna Steak <i>gf</i> Braised Local Fennel, Cara Cara Orange, Pomegranate Aril Salad | 42 |
| Hokkaido Scallop <i>gf</i> Grilled Asparagus, Charred Turnip, Meyer Lemon Emulsion, California Marigolds | 45 |
| May Ranch Date Braised Short Ribs Stone-Ground Polenta, Crispy Shallots, Medjool Braising Jus | 44 |
| Salmon Creek Farm Pork Chop <i>gf</i> Charred Indio Sweet Corn and Romanesco, Shallot and Applewood Bacon Emulsion | 40 |
| Nottingham Ranch Lamb Saddle <i>gf</i> Roasted Market Vegetables, Grgich Hills Merlot Essence, Mint Gremolata | 49 |
| Jidori Chicken Breast <i>gf</i> Charred Regional Squash, Yukon Gold Potato Purée, Mustard Jus | 39 |

SIDES

12 each or three for 30

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| Macaroni Gratin |
| Pommes Purée <i>gf</i> |
| Ginger-Scented Indio Sweet Corn <i>gf</i> |
| Bacon Brussels Sprouts <i>gf</i> |
| Broccolini <i>gf</i> |
| French Fries Choice of Sea Salt, White Truffle, Parmigiano-Rosemary |