

the TERRACE

DINNER MENU

SNACKS & BITES

Blistered Shishito Peppers. 14 G - V

Smoked Paprika Aioli, Pickled Red Grapes, Fine Herbs

“Gambas al Ajillo” Style Rock Shrimp. 17

Caramelized Garlic, Parsley, Chili de Arbol

Maple Glazed Berkshire Pork Belly. 18

Fuyu Persimmon, Dill, Breakfast Radish, Fried Quail Egg

Brown Butter Garbanzo Beans. 14 V

Hummus, Ethiopian Berbere Spice, Fresno Chili, Cucumber Raita, Lavash.

Sweet Corn. 15 V

Sweet Yellow Brentwood Corn, Cotija Cheese, Traditional Aioli, Lime, Cilantro

SOUP

Daily Soup Based on Season. 10

Chef is using the freshest ingredients from local farms to create daily pieces of culinary art.

French Onion Soup. 14

swiss gruyere, crostini

SALADS

Fennel & Apple. 16 VG - D

Gala Apple, Fennel, Candied Walnuts, Sweet Basil, Celery, Lemon Vinaigrette

Caesar. 16

Crisp Romaine, Caesar Dressing, Brioche Crouton, Parmigiano Cheese, Cherry Tomato

Chino Farms Baby Beets. 18 G - V

Roasted Baby Beets, Wild Arugula, Hazelnut Butter, Chevre Aiydus Goat Cheese, Dijon Citrus Vinaigrette

APPETIZER

Crab Louie. 22 G

Maryland Jumbo Lump Crab, Avocado, Cocktail Sauce, Hardboiled Egg, English Cucumber, Iceberg Lettuce

Roasted Squash. 16 G

Greek Yogurt, Baby Kale, Pomegranate, Toasted Pepitas, Red Wine Reduction.

Sugar Snap Peas. 16 VG

Tamari Tofu Mustard, Crispy Rice, Crisp Apple, Lime, Mint

FROM THE SEA

Loup de Mer. 38 G

Caramelized Cauliflower, Butter Beans, Bloomsdale Spinach, Bur Rogue

Hokkaido Scallops. 36 G

Fermented Celery Root, Wild Mushrooms, Yuzu Kosho, Brown Butter Emulsion

Spanish Octopus. 38

Egg Noodle Pasta, Traditional Aioli, Octopus Jus, Coriander

Atlantic Salmon. 32 G

Brussels Sprouts, Sunburst Tomatoes, Vadouvan, Red Wine Reduction

Shrimp. 30

Egg Noodle Pasta, Pecorino Ramono, Baby Spinach

FROM THE LAND

Jidori Chicken Breast. 30 G

Sunflower Seed Risotto, Swiss Chard, Banyuls Vinegar, Chicken Jus

Filet Mignon. 43

Fingerling Potato Mash, Baby Carrots, Crispy Shallots, Bordelaise Sauce

Pork Cheeks. 36

Red Cabbage, Banana Grits, Corn, Chive, Pork Jus

Terrace Burger. 22

Heirloom Tomato, House Pickles, Cheddar Cheese, Secret Sauce, Brioche Bun, Served with French Fries

New York Prime Steak 10 oz. 53

French Fries, Seasonal Garden Salad, Red Wine Reduction Sauce

the TERRACE

Cocktails. 15

Coconut Cooler

Malibu Rum, Amaretto di Saronno, Cream De Banana, Pina Colada Mix, Pineapple Juice

Blackberry Mojito

Bacardi Rum, Soda, Simple Syrup, Mint, Lime Juice, Blackberries

Lemon Drop Martini

Grey Goose Citron Vodka, Lemon Juice, Sugar

Gin Smash

Gin, St. Germain, Soda, Lime Juice, Fresh Cucumber, Served on the Rocks

White Cosmo

Absolut Elyx, Triple Sec, White Cranberry Juice, Lime Juice

Aperol Spritz

Aperol, Prosecco, Club Soda

Wine by the Glass

Dry Sparkling Wines and Champagne

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| 2170 Chandon, Brut , California, NV12..... | 44 |
| 2180 Moët & Chandon, " Rose Impérial ", Champagne, FRA, NV..... | 22..... 80 |

Rosé Wines

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| E. Guigal, Rosé , Cotes du Rhone, 2017..... | 12.....48 |
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White Wines

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| 1683 Zaca Mesa, Viognier , Santa Ynez Valley, CA 2016..... | 12..... 40 |
| 2157 Groth, Sauvignon Blanc , Napa, CA..... | 15..... 60 |
| 340 Santa Margherita, Pinot Grigio , Alto Adige, ITA, 2017..... | 15.....56 |
| 2150 Trefethen, Dry Riesling , Napa, CA, 2017..... | 15..... 60 |
| 2153 Duckhorn, Chardonnay , Napa, 2017..... | 19..... 76 |
| 2151 Artesa, Chardonnay , Carneros, 2016..... | 15..... 60 |
| 2156 Hartford Court, Chardonnay , Russian River, 2016..... | 23.....92 |

Red Wines

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| 1935 Piccini, Chianti , Tuscany, 2017..... | 10.....38 |
| 462 Truchard, Merlot , Napa Valley, CA, 2014..... | 15.....46 |
| 2155 Corazon, Malbec , Argentina..... | 15.....56 |
| 427 Lincourt, Pinot Noir , Santa Rita Hills, CA, 2014..... | 17..... 60 |
| 1705 Hess, "ALLOMI", Cabernet , Napa, 2015..... | 17..... 68 |
| 2152 Decoy Duckhorn, Zinfandel , Sonoma County, 2016..... | 17..... 68 |
| 1824 Turley Zinfandel "Juvenile" CA, 2016..... | 18..... 68 |
| 1569 Newton, Cabernet Sauvignon , "Red Label", Napa, CA, 2013..... | 20..... 80 |
| 2160 Austin Hope, Cabernet Sauvignon , Paso Robles, 2016..... | 25.....100 |
| 2158 Trefethen, Dragon's Tooth, Blend , Napa, 2016..... | 25.....100 |

Dessert Wines

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| 12 Carol Shelton, Zinfandel "Black Magic" Sonoma CA 2008..... | 8..... 42 |
| 92 Kracher, Auslese , "Cuvée" Burgenland, AUT 2015..... | 10.....36 |

Beers

Craft Beers

Stone I.P.A., San Diego County, CA 6.9%. 8

An "India Pale Ale" by definition is highly hopped and high in alcohol - you'll find Stone India Pale Ale to be true to style with a huge hop aroma, flavor and bitterness throughout.

Original Sin Hard Cider, New York 6.0%. 8

Very light body, very white-wine-ish. Tartness leads the way, soft but with a bite. Light, earthen notes; apple skin and apple pulp, middle to back. Sweet and sour apple flavor in the middle.

Unibroue, La Fin du Monde, Chambly, Quebec 9.0%. 12

Mildly yeasty with a complex palate of malt, fruit and spice notes followed by a smooth, dry finish.

La Chouffe, Pale Ale, Belgium 8.0%. 12

Hoppy taste, combining notes of fresh coriander & fruity tones.

Trumer, PILSNER, Berkeley, CA 4.9 %. 12

Originally brewed in Austria, this European-style pilsner is dry and crisp, with integrated hops.

Large Craft Beers (750ml)

Mammoth Brewing Co., Double Nut Brown Porter 5.5%. 15

Reminiscent of coffee and dark chocolate, this dark ale exhibits a mild sweetness and finishing roast dryness

Standards. 7

Amstel Light, The Netherlands 3.5%

Heineken, The Netherlands 5.0%

Newcastle Brown Ale, United Kingdom 4.7%

Non-Alcoholic. 7

Heineken, The Netherlands



Chuan Lifestyle Cuisine

Recognizing the multitude of dietary requirements our guests may have, our Chuan Lifestyle cuisine are dishes that may be prepared with a greater emphasis on health and nutrition or, designed for those guests whose diet is vegetarian based or prepared specifically for those who may have dietary restrictions such as gluten or lactose. Your server will be able to communicate further on those dishes that are identified as Chuan Lifestyle Cuisine.

D - Dairy Free, G - Gluten free, V - Vegetarian VG - Vegan

For your convenience an 18% service charge is added to parties of eight or more