

LUNCH & DINNER

LUNCH 11 AM TO 3:30 PM WEEKDAYS

DINNER 5 PM TO 7 PM WEEKDAYS

Soups + Salads

☀️ **SOUP OF THE DAY** *a purée of seasonal vegetables & fresh herbs. (check the board) 9.5 | add a toasted slice of herb or cinnamon or artisanal bread +2 | German bread +2.5*

SIPPING BONE BROTH *a cup of our house seasoned bone broth (check the board) 8 | add a sous vide egg +2.5*

☀️🌿 **MARKET SALAD** *bountiful in color, variety & texture, these seasonal greens and root veggies are sourced from F.E.E.D. Sonoma, our favorite farm collective—topped with avocado, lightly dressed with lemon, olive oil, and sea salt, with a side of our daily dressing. Regular 14 | small 8 | bacon +2 | egg +2.5 | empanada +5*

☀️ **BURGER SALAD** *grass-fed NZ Kobe beef burger patty sits atop a seasonal garden salad with a shot of ginger beet yogurt sauce 15*
[Pair it with Trollinger red wine]

EMPANADAS AND GREENS *two empanadas of your choice with a shot of pesto atop a bountiful in color, variety & texture salad, these seasonal greens and root veggies are sourced from F.E.E.D. Sonoma, our favorite farm collective 18*

☀️ **MOROCCAN BEEF** 🍷🌿 **CHEDDAR MUSHROOM** 🍷🌙 **CHICKEN**

SIGNATURES

🌙 CUBAN SANDWICH

Roasted pulled pork w/ our house pickles, ripe plantain, topped w/ salsa amarilla in our artisanal bread and greens 19 | bacon +2

[Pair it with Sparkling Rose La Cave se Revive!]

House Classics

☀️ **SHEPHERD'S PIE** *inspired by the aip spices of the Northern Silk Road, grass-fed New Zealand lamb is met with seasonal California vegetables, for an elegantly paired classic 18*
[Pair it with Trollinger red wine]

🍷 **BRASILIAN BREAKFAST** *a pair of brasilian cheese breads “pao de queijo” pressed into waffles, made with Organic Pastures raw cheddar, with two sous-vide eggs, curry coconut yogurt, guacamole and leafy greens 20 | add house pickles +2*
[Pair it with a Meadmosa]

Seasonal Favorites

🌙 **CRUNCH TRIO** *open face yucan crunch three ways: greens and avocado, eggplant hummus and liverwurst, roasted cherry tomatoes, and sous-vide egg, topped with shaved veggies and house pickles 18*
[Pair it with Cheverne white wine]

☀️ **AVOCADO TOAST** *forked atop Yucan Crunch, sprinkled with house pickles, shaved radishes, and black lava sea salt 11*
[Pair it with Cheverne white wine] *Check out our spice caddy to spice it up!*

☀️ **PLANTAIN WAFFLE** *topped with chilled ginger beet & coconut yogurt chicken salad, seasonal greens, and bacon 16*
[Pair it with Sparkling Rose La Cave se Revive!]

FROM THE OVEN

🍷 **CHICKEN POT PIE** *creamy chicken pie with seasonal veggies, a yuca root crust, mixed greens & edible flowers 18*
[Pair it with Cheverne white wine]

Desserts

☀️ **ICE CREAM WAFFLE BOWL** *aip, thin plantain waffle with three scoops of ice cream. Ask for available flavors 7*

ICE CREAM SANDWICH *a choice of almond chocolate chip cookie or ginger molasses cookie with a scoop of ice cream 6*



Reimagining Traditions

We strive to offer options for all dieters! To ensure the quality of service that you deserve please no changes to the menu.



aip



nightshade



nuts



dairy



vegan



vegetarian