

# JACK SPRAT

*add to any app, salad or entrée:  
organic chicken breast, sautéed shrimp, petite side steak 12, seared tofu 7*

## Appetizers

**I Yam** | fried yams | roasted poblano & arugula aioli 14 *v\*/gf*

**The Three Sisters** | organic masa harina pupusas filled with refried beans & oaxaca cheese  
white bean & squash salsa | lime crema | tomatillo mojo | cilantro 16 *gf*

**Nacho Libre** | adventurous vegan nachos | chilled mushroom & walnut taco 'meat'  
nuchi sauce | corn tortilla chips | avocado purée | serrano peppers  
scallions | radish pico de gallo 18 *v/gf*

**Cheesy Schmool** | house marinara | whole milk ricotta | parmesan cheese  
house-made herb & confit garlic focaccia 17

**Mushroom Aguachile** | local lions mane mushroom | cucumber | red onion  
serrano peppers | cilantro | coriander lime marinade | corn tortilla chips 18 *v/gf*

## Soup & Salads

**Hot Lovin'** | soup du jour | bowl 14 cup 8 *v/gf*

**B.L.T. Salad** | local mixed greens | warm bacon | cucumber | cherry tomato | grapes  
red onion | danish blue cheese | toasted pecans | basil thyme balsamic vinaigrette 21 *v\* gf*

**Kale Yeah** | chopped kale caesar | anchovy vinaigrette | grated parmesan cheese | fresh lemon  
toasted garlic breadcrumbs 17 *gf\** *add chicken, shrimp, or steak 12*

**Winter Panzanella** | burrata | spiced persimmons | roasted beets | heirloom carrots  
charred focaccia croutons | harissa vinaigrette | pepitas | molasses gastrique 23 *v\*/gf\**

## Main Course

**Captain's Catch** | pistachio pesto encrusted alaskan halibut | zucchini & white bean salad  
compressed squash ribbons | lemon segments | sweet peppers | fresh herbs 42 *gf*

**Chow Fun** | rice stick noodle stir fry | broccoli | bok choy | carrot | green onion  
bean sprouts | peppers | thai basil | cilantro | lime | sesame seeds  
mild spiced ginger tamari sauce 25 *v/gf* with shrimp or steak 37 with tofu 32

**Alaska Man** | two wagyu beef patties | smoked havarti cheese | bacon jam  
garlic aioli | local greens | brioche bun | french fries 26  
*yams, soup or kale caesar salad in place of french fries 4, add bacon 3 *v\*/gf\** no other modifications please*

**Ali Baba** | house made wild rice & lentil vegan burger | poblano & arugula cashew aioli  
cabbage slaw | local sprouts | vegan turmeric bun | cucumber-tomato-red onion side salad 24  
*sub french fries or soup 4, add cheddar cheese 2 *v/gf\***

**BiBimBop** | hot stone pot with jasmine rice | shaved pork | green onion | carrots | zucchini  
house wakame salad | kimchi | bean sprouts | sesame seeds | nori | fried organic egg 24  
*vegetarian option with roasted local mushrooms *v\*/gf**

**Mama Mia!** | house made italian semolina pasta | seasonal ingredients | market price

**The Capo** | pan seared 8oz filet of beef | roasted beets | heirloom carrots | brussels sprouts  
confit fingerling potatoes | smoked celeriac root purée | red wine reduction 55 *gf*

## Desserts

### King Dong Cake

chocolate olive oil cake | vanilla mascarpone filling | dark chocolate ganache | sea salt 14  
*Pair with Graham's 20 year tawny 15*

### Double Black Diamond

chocolate cake crumbles | vanilla ice cream | candied pecans | chocolate & caramel sauce  
whipped cream | powdered sugar 13 *Pair with double espresso 4*

### Naked Turtle "Cheesecake"

raw cacao & coconut cashew filling | pecan date crust | organic yacon syrup | chocolate nibs 14 *v/gf*  
*Pair with Blandy's 10 year malmsey 14*

~a gratuity of 20% may be added to parties of 6 or more ~ please no split checks on parties of 8 or more ~ 3% credit card surcharge  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
especially if you have certain medical conditions