

TEMP^o by Cosecha

SHARED

SEASONAL PICKLE JAR 6

HEIRLOOM TOMATO CASHEW BISQUE 10

SMOKED KOLBASZ SAUSAGE 14
*pickled mustard seeds, spicy mustard,
pickled vegetables, French baguette,*

OPAH & SHRIMP AGUACHILE 16
avocado, cucumber, shaved red onion, tostadita

MUSSELS & CLAMS 15
*steamed, agave wine, house sausage,
French baguette*

REAL FRENCH ONION SOUP 12

KALE CHOPPED SALAD 12
*beets, peaches, fennel, cucumber, butter bean,
feta vinaigrette, crushed crouton*

BUTTER LETTUCE 9
dijon vinaigrette, shaved parmesan

MIXED GREEN SALAD 10
*herbs, radish, cherry tomato, carrot, pepitas,
white wine vinaigrette*

TOASTS 12

**Roasted tomato, burrata, basil
pesto, arugala**

Prosciutto, burrata, arugala

Bone Marrow & beet, arugala

Brie and roasted peach, greens



FONDUE 22

*gruyere, jarlsburg, French baguette,
potato, apple*

NITRO POTATO 11

**Straight up
house Ketchup**

**Jalapeno seasoning
cotija, crema**

**Loaded
crème fraiche, bacon, chive**

MAIN

RED KURI SQUASH RAVIOLI 21
*vermouth cream, dates, pecans, pepita, bacon,
Parmigianino regiano*

TAGIATELLE 21
opah Bolognese, Parmigianino regiano

KALE RIGATONI 21
arbiata, Parmigianino regiano

OPAH EN PAPILOTE 26
*shaved patty pan squash, lemongrass beurre blanc,
parsnip puree*

BRAISED LAMB SHANK LENTILS 29
*White wine and veal stock braised lamb shank, green
lentils, Swiss chard, pearl onions*

SWAGYU BURGER 22
*A5 Wagyu and Angus beef blend, aged white cheddar, pickles,
secret sauce, brioche*

BOUILLABAISSE 26
*roasted tomato broth, opah, shrimp, mussels, clams,
French baguette*

STEAK & FRIES 22
*prime pub cut steak, nitro potatoes, green beans,
peppercorn sauce*

72 HR SHORT RIBS 24
bordelaise, potato puree, salsify

SOUS VIDE FRIED CHICKEN 19
corn soubise, brussel sprouts, smoked heirloom jam, Kimchi