

STARTERS

SMOKED CHORIZO BACON-WRAPPED DATES GF 17.00
chorizo, roasted piquillo sauce, manchego

HAMACHI CEVICHE* GF 18.00
avocado, shallots, yuzu, jalapeño & fresno peppers, cilantro, taro chips

CHILI-LIME WINGS GF 16.00
crispy wings tossed in sweet & spicy cilantro chili-lime sauce

CHARRED HEIRLOOM CARROTS VEG/GF 16.00
harissa & za'atar-spiced carrots, hummus, herb salad

GRILLED FISH TACOS 17.00
grilled mahi-mahi, spicy jicama slaw, cotija cheese, avocado
ancho lime crema, fresh corn tortillas

SPICY TURKEY MEATBALLS 14.00
san marzano tomato sauce, basil, burrata & parmesan cheeses

FARMERS MARKET FLATBREAD VEG 16.00
fresh mozzarella, roasted heirloom cherry tomatoes, red onion, pesto
aged balsamic glaze

WILD MUSHROOM FLATBREAD* VEG 18.00
beech, maitake & oyster mushrooms, fresh mozzarella, fried cage-free egg
truffle oil, arugula, grana padano cheese

ITALIAN FLATBREAD 19.00
fresh mozzarella, pepperoni, salami, calabrian chillies
mushrooms, tomato sauce

SALADS

ROASTED DELICATA SQUASH 16.00
feta, mint, cara cara oranges, toasted hazelnuts, mandarin lemon vinaigrette

CHEF'S SEASONAL SALAD 17.00
baby kale, spicy pistachios, shredded beets, cara cara oranges
roasted cauliflower, fresh herbs, maple-tahini vinaigrette

CLASSIC CAESAR SALAD 15.00
spiced garlic croutons, creamy caesar dressing, parmesan crisp
parmesan cheese

KALE COBB SALAD VEG/GF 17.00
kale, avocado, corn, snap peas, cherry tomatoes, pickled carrots
garbanzo beans, blue cheese crumbles, roasted jalapeño ranch

MEDITERRANEAN SALAD VEG/GF 17.00
spinach, arugula, cucumbers, kalamata olives, peppadew peppers, red onions
heirloom cherry tomatoes, artichoke hearts, feta cheese, oregano vinaigrette

add chicken breast +7 | shrimp +8 | salmon* +9

SANDWICHES & BURGERS

all burgers served with choice of french fries, sweet potato fries or mixed greens salad

HERITAGE TURKEY BURGER 21.00
arugula, pepper jack cheese, harissa aioli, smashed avocado

CLASSIC BURGER* 24.00
blend of ground organic brisket & chuck, american cheese, butter lettuce, tomato
red onion, pickles, signature sauce

BARBECUE SALMON BURGER 18.00
house-made kimchi, gochujang, jalapeño, cucumber

ROASTED MAITAKE BURGER 17.00
pickled vegetables, napa cabbage, yuzu aioli

SPICY TURKEY MEATBALL SUB 18.00
san marzano tomato sauce, freshly cracked black pepper, provolone, parmesan
fresh oregano, semolina roll

ARTISAN GRILLED CHEESE VEG 16.00
country sourdough batard bread, gruyère, muenster, aged cheddar
served with tomato bisque

BOWLS

CHICKEN TERIYAKI 20.00
grilled teriyaki-marinated chicken breast, brown rice, quinoa, green beans
wild mushrooms, bell peppers, pickled fresno, toasted sesame seeds

AHI POKE* 23.00
marinated ahi tuna, brown rice, edamame, red onions, green onions
pickled vegetables, sesame seeds, radish sprouts, nori, avocado

GRILLED STEAK* GF 31.00
hanger steak, brown rice, avocado, cotija cheese, black beans, roasted corn
sautéed jalapeños, chimichurri

ENTRÉES

KALE & MUSHROOM RAVIOLI V/GF 25.00
gluten-free kale & mushroom ravioli, roasted marinated tomatoes
asparagus, mushrooms, crushed walnuts, red pesto

ROASTED TANDOORI CHICKEN 31.00
indian spice-marinated chicken, lemon, arugula, yogurt & harissa sauce
naan bread

PAN-ROASTED SALMON* GF 38.00
salmon, garlic, spinach, cream, roasted tomatoes, fingerling potatoes

BEEF FILET MIGNON* GF 52.00
8oz filet mignon, sautéed spinach, roasted potatoes
herbed gournay butter

DESSERT

BUTTER CAKE 10.00
with whipped cream & berries

FIVE-LAYER CHOCOLATE CAKE 10.00
with whipped cream

WARM APPLE TART 10.00
with vanilla ice cream

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

v vegan | VEG vegetarian | GF gluten-free

COCKTAILS

SMOKED OLD FASHIONED 20.00

Angel's Envy bourbon, Angostura bitters, demerara sugar, cherry wood-smoked

HIGH ROLLER 18.00

1908 Empress gin, Italicus Bergamot liqueur, luxardo bianco

AUSTIN & MARY 18.00

Cold-pressed RIPE Bloody Mary, Tito's vodka, olive brine, celery shrub bitters

EARL OF SPAIN 18.00

Italicus Bergamot, Plume & Petal Peach vodka, cava rosé, sparkling lemon

WAKING UP IN VEGAS 18.00

grey goose vodka, lime, mint, simple syrup, angostura bitters, ginger beer

MR. MAX 18.00

Reposado tequila, coffee liqueur, bailsy irish cream, cold brew coffee, chocolate mole bitters

WINE

SPARKLING

Prosecco, Mionetto 10 | 48

Cava Rosé, Campo Viejo 12 | 56

Brut Rosé, Faire La Fete Cremant de Limoux 20 | 120

Brut, Wycliff 10 | 48

Brut Champagne, Nicholas Feuillatte 24 | 140

WHITE

Albariño, Abadia de San Campio 12 | 52

Moscato, Sip 13 | 60

Riesling, Kung Fu Girl 12 | 52

Sauvignon Blanc, Stag's Leap 17 | 85

Sauvignon Blanc, Whitehaven 12 | 52

Chardonnay, The Prisoner The Snitch - | 150

Chardonnay, Silver Gate 10 | 46

Chardonnay, Matanzas Creek 16 | 80

Pinot Grigio, Benvolio 12 | 52

Rosé, Gérard Bertrand 15 | 70

Rosé, Whispering Angel - | 80

RED

Merlot, Napa Cellars 17 | 85

Malbec, Catena 13 | 65

Cabernet Sauvignon, Quilt - | 200

Cabernet Sauvignon, The Federalist 13 | 60

Cabernet Sauvignon, Silver Gate 10 | 46

Syrah, Boom Boom! 18 | 90

Pinot Noir, Argyle 17 | 85

Red Blend, Conundrum 18 | 90

BEER

DRAFT

Big Dog's Brewing Las Vegas Lager 8 

Bell's Two Hearted Ale 9

Firestone Walker 805 Blonde Ale 8

Goose Island 312 Urban Wheat 8

Modelo Especial 8

Sierra Nevada Hazy Little Thing IPA 10

LOCAL & CRAFT

Sierra Nevada Sunny Little Thing

Citrus Wheat Ale 8

Big Dog's Peace, Love & Hoppiness Pale Ale 8 

Cigar City Jai Alai IPA 8

Left Hand Nitro Milk Stout 8

Tenaya Creek Gypsy Fade IPA 8 

Samuel Smith Organic Cider 8

SELTZER

TRULY

Blueberry Acai, Wild Berry,
Raspberry Lime or Black Cherry 8

HIGH NOON

Vodka, Soda & Lime 8



THE
GOOD
PLATE