



STARTERS

citrus marinated olives 7

- rosemary focaccia
tomato infused olive oil 6

- oysters
mignonette 3

argentine empanadas
roasted bone marrow,
shredded beef, tapenade,
manchego 24

- deviled eggs
crispy cheddar cheese,
pickled jalapeño 12

thai lollipops
frenched chicken drumsticks, thai
sauce, thai chiles, papaya salad 18

ceviche
sea scallop, shrimp, fresno chile,
sweet potato chips 19

- flat bread platter
hummus, house made pickles,
seasonal vegetables 15

- wood grilled octopus
red pepper puree,
shishito peppers, charred
leek, almonds 19

roth gambas
gulf prawns, black garlic
chili oil, grilled bread 18

crispy rice cakes with spicy tuna
ahi tuna, roe, spicy mayo, avocado,
ponzu sauce 21

SALAD

baby kale-romaine caesar
salad crispy capers, herbed
breadcrumbs 15

shrimp louie
shredded baby iceberg, egg, pickles,
onions, tomatoes, radishes,
avocado, wild patagonian prawns 24

- ■ roasted beet salad summer
berries, pistachios,
horseradish crema, mint 17
- ■ strawberry fields forever
heirloom baby greens, strawberries,
blueberries, candied walnuts, blue
cheese, poppy seed raspberry
vinaigrette 18

add to any salad:
ora king salmon 16
(c.a.b). flat iron 16
mary’s grilled chicken breast 12
nashville hot chicken 12
grilled wild prawns 14

- vegetarian
- ▼ vegan
- gluten-free

DINNER MENU

ENTRÉES

korean beef short rib
coconut rice, wood roasted
carrots, bok choy 38

spicy vodka pasta
cremini mushrooms, heirloom
tomatoes, scallion, flambeed vodka,
spicy cream, fresh linguine pasta 20

sicilian garlic artichoke pasta
fresh capellini pasta, garlic, olives
artichoke hearts, heirloom
tomatoes, capers, basil, white wine,
lemon 20

add to any pasta:
ora king salmon 16
mary’s grilled chicken breast 12
grilled wild prawns 14

- ora king salmon
wild rice, corn, pepitas,
hatch chile, avocado 36

wood grilled flat iron (c.a.b.)
roth fries, chimichurri, parmesan 38

roth burger
fiscalini cheddar, heirloom tomato,
wood-grilled onion, roth sauce,
fries 20

mary’s half rotisserie chicken
arugula salad, focaccia croutons,
herbed potatoes 28

- wood fired whole branzino
with green papaya salad 42

SOCIAL PLATES

- 20oz wood fire (c.a.b.) ribeye
charcoal roasted onion,
chimichurri 61
- mary’s whole
rotisserie chicken
salsa verde 42

WOOD FIRED PIZZA

- margherita pizza
buffalo mozzarella, tomato,
basil, olive oil 16

pepperoni pizza
mozzarella, red onion,
calabrian chile 18

- ▼ garden pizza
seasonal vegetables, peperonata,
basil pesto, nutritional yeast 20

- wild mushroom pizza
garlic cream, thyme, garlic
honey 19

prawn and white sauce pizza
calabrian chile oil, arugula, scallion
22

bbq chicken pizza
mozzarella, red onion, jalapeños
20

SIDES

- ■ yukon gold
potatoes mash 9

- three cheese mac n
cheese cherry
tomato confit,
pickled shallot, herbed
bread crumb 12

bbq rainbow carrots
dill crema, almond 11

- ■ grilled brentwood corn
ancho aioli, lime, cotija 12

crispy brussel sprouts
bacon jam, pickled jalapeño 11

- roth fries
garlic, parsley, parmesan 10

DESSERT

chocolate cake
layered strawberry mousse, raspberry
sauce 16

burnt basque cheesecake
lemon curd, blackberries 12

buttermilk panna cotta
apples, brown butter crumble,
mint 9

cream puffs
passion fruit sauce,
bavarian custard 13

Consuming raw or undercooked proteins
may increase your risk of food borne illness.
Please let your server know of any allergies.
Wheat flour is used in our kitchens and we
make a great effort to be gluten sensitive