



STARTERS

- citrus marinated olives 7
- rosemary focaccia  
tomato infused olive oil 6
- oysters  
mignonette 3
- deviled eggs  
crispy cheddar cheese,  
pickled jalapeno 12
- thai lollipops  
frenched chicken drumsticks, thai  
sauce, thai chiles, papaya salad 18
- ceviche  
sea scallop, shrimp, fresno chile,  
sweet potato chips 19
- argentine empanadas  
roasted bone marrow,  
shredded beef, tapenade,  
manchego 24
- flatbread platter  
hummus, house made pickles,  
seasonal vegetables 15
- wood grilled octopus  
red pepper puree,  
shishito peppers, charred  
leek, almond 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
- ■ strawberry fields forever  
heirloom baby greens, strawberries,  
blueberries, candied walnuts, blue  
cheese, poppy seed raspberry  
vinaigrette 18
- ■ roasted beet salad summer  
berries, pistachios,  
horseradish crema, mint 17

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

LUNCH 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
- west coast fish tacos  
local rock cod, dust bowl beer batter,  
mango salsa, chipotle sauce, cabbage  
slaw, wild rice, corn, cotija cheese 19

nashville hot chicken  
cabbage slaw, dill pickle,  
white sauce, fries 17

tri-tip sandwich  
red pepper aioli, arugula,  
pickled red onions, fries 18

fish and chips  
local rock cod, dust bowl beer batter,  
tartar sauce, lemon, fries 16

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  
filling 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.