

SEWARD
&

FIRST BITES

PARKER HOUSE ROLLS <i>trio of butters</i>	10	CHICKPEA FRIES <i>dill, extra virgin olive oil, whipped feta</i>	14
RATATOUILLE SKEWERS <i>shaved summer squash, eggplant, babaganoush, olive oil</i>	15	TUNA & BONE MARROW <i>sourdough, capers, olive oil, black garlic purée</i>	25
WAGYU BITES <i>sweet onion jam, crème fraîche, caramelized lemon, maldon sea salt</i>	16	TOMATO BURRATA <i>heirloom tomato, shallots, verde chili crunch, mint, basil</i>	19
LOBSTER TOAST <i>shrimp, maine lobster, brioche, herb aioli, fresh herbs</i>	23	HUNTRESS OYSTERS <i>3 oysters, chef’s selection of accompaniments</i>	12
BEEF CARPACCIO TOSTADA <i>roasted garlic, thinly sliced filet, pecorino, radish, pickled jalapenos</i>	18	NDUJA PRAWNS <i>charred onion, fried garlic, mint, nduja butter, grilled sourdough</i>	25
SMOKED CARROTS <i>whipped labneh, carrot top chimichurri, everything seasoning</i>	15	FARMERS GREEN SALAD <i>baby gem lettuce, goat cheese, herbs, pickled shallots, sherry vinaigrette</i>	17
SWEET CORN SOUP <i>yellow curry, coconut milk, chili oil, potato strings</i>	15	COMTÉ POTATOES <i>crispy yukon, herbs, comté cheese mousse</i>	14
LUMI YELLOWTAIL SERRANO <i>pickled fresno, ginger soy, serrano</i>	22		

SIGNATURE PLATES

CITRUS HALF CHICKEN <i>green harissa, herb & radish salad</i>	40	FILET MIGNON <i>roasted bone marrow, red wine demi</i>	59
CORN & TOMATO AGNOLOTTI <i>ricotta, fire roasted corn, cherry tomato, thyme butter, basil, parmesan</i>	28	BAVETTE FRITES <i>shoestring fries, herb salad, sauce robert</i>	42
SHORT RIB CAPALLETTI <i>cabernet braised short rib, charred squash, parmesan reggiano</i>	32	LAMB CHOPS <i>roasted garlic, mint, yogurt, marinated cucumbers</i>	47
SHRIMP & MUSSEL SPAGHETTI <i>mussels, shrimp, calabrian chili, tomato butter, ricotta salada</i>	34	HUNTRESS BURGER <i>8oz house blend, aged comté, shredded lettuce, pickles, roasted garlic aioli, brioche bun</i>	28
SCALLOP & PORK BELLY <i>sweet corn purée, mizuna, roasted corn, chili oil</i>	48	MISO SEA BASS <i>floating vegetables, shrimp wonton, dashi consommé</i>	62
BACON CHOP <i>red mojo, chili threads, chives</i>	40		

THE HUNT

CHEF’S TASTING MENU	119
OSETRA RESERVE CAVIAR	155
SEAFOOD TASTING	85
<i>daily selection of 16 chilled shellfish & seafood bites</i>	

RIBEYE <i>16 oz, creekstone farms, charred onion, chimichurri</i>	110	WAGYU NEW YORK STRIP <i>12 oz, australian wagyu, herb emulsion</i>	135
TOMAHAWK <i>35 day dry aged, creekstone farms</i>	5.50/OZ	JAPANESE A5 CENER CUT <i>4 oz, satsuma kagoshima</i>	115

COCKTAILS

THE ACCOUTREMENT <i>elegant blending of beluga gold line vodka, bulldog london dry gin, 1757 vermouth di torino, all delicately infused with creme fraiche, citrus peel, and chives, designed to pair with accompanying siberian caviar for an unrivaled caviar martini experience</i> THE HUNTRESS <i>knob creek rmd private barrel select rye, kurozato black sugar, shiso tincture</i> PANDANUKAMUI <i>elijah craig rmd private single barrel bourbon, blended japanese whisky, pandan, makrut lime, lemon, clarified with genmaicha dragon crisp milk tea</i> SUNTORY TOKI HIGHBALL <i>suntory toki whisky, effervescence, lemon twist</i> 95	WOLF IN THE WOODS <i>rye whiskey, gin, amaro, sweet vermouth, douglas fir bitters, maple</i> SUMMER SOLSTICE <i>vodka, lychee sake, lychee liqueur, ginger, lemon, effervescence</i> RESPITE <i>gin, junmai ginjo sake, elderflower, lime, shiso mint champagne cordial, effervescence</i> THE REMEDY <i>blended scotch infused with beeswax, ginger, lemon peel, chrysanthemum</i> EMBERED <i>silver tequila, aperitivo, hibiscus, togarashi, lime, grapefruit, tajin rim</i> THE BLONDE <i>eu de vie and vodka infused with an original coffee blend from Rustic Root and brown butter, cacao liqueur, coffee infused coconut oil, black walnut bitters, egg white</i> HAZE <i>bourbon, mezcal, orgeat, chipotle pineapple, lime, egg white vegan alternative available</i>	25 18 18 25 18 19 18
ZERO PROOF LAVENDER REFRESHER EASY PREY LAST CINDER	13 13 11	
LAVENDER REFRESHER <i>lavender, vanilla, mint, lemon, evian sparkling water</i> EASY PREY <i>pandan, makrut lime, coconut, lime, evian sparkling water</i> LAST CINDER <i>hibiscus, togarashi, lime, grapefruit, lemon-lime soda</i>	13 13 11	

WINE [ASK ABOUT OUR RARE & RESERVE WINE LISTS](#)

BUBBLES LANGLOIS BRUT ROSÉ <i>Cremant de Loire, France</i> G.H.MUMM GRANDCORDONBRUT <i>Champagne NV - Champagne, France</i> WHITES GUIGAL <i>White Blend - Cotes du Rhone Blanc, France</i> THE FABLEIST 053 <i>Sauvignon Blanc - California</i> FERNANDO PIGHIN <i>Pinot Grigio - Friuli Grave D.O.C., Italy</i> FAMILLE HUGEL <i>Riesling - Alsace, France</i> LAROCHE <i>Sauvignon Blanc - Languedoc, France</i> LUMINUS <i>Chardonnay - Oak Knoll, Napa, CA</i> ROSÉ BIELER PERE & FILS ROSE CUBEE SABINE <i>Rosé - Coteaux D'aix En Provence, France</i> ALL DAY HAPPY HOUR Bar specials served all day, every day. CURATED WHISKEY FLIGHTS Rare pours, expertly chosen.	RED THE HUNTRESS <i>Cabernet Sauvignon - Paso Robles, CA</i> NAPA CELLARS <i>Cabernet Sauvignon - Napa, CA</i> FINCA DECERO <i>Malbec - Mendoza, Argentina</i> CASTELLO DI VOLPAIA <i>Sangiovese - Chianti Classico D.O.C.G., Italy</i> DOMINO DE PINGUS “PSI” <i>Tempranillo - Ribera del Duero, Spain</i> VIGNOBLE EDMOND LATOUR <i>Red Blend - Vacqueyras, France</i> TURLEY “ OLD VINES” <i>Zinfandel - Paso Robles, California</i> SANFORD <i>Pinot Noir - Sta. Rita Hills, CA</i> DAOU <i>“Reserve” Cabernet Sauvignon - Paso Robles, CA</i> CORAVIN SELECTIONS TIGNANELLO BY MARCHESI ANTINORI <i>Tuscan Blend - Tuscany, Italy</i> CAYMUS <i>Cabernet Sauvignon - Napa, CA</i> OVERTURE BY OPUS ONE <i>Red Blend - Napa, CA</i> OPUS ONE <i>Red Blend - Napa, CA</i> SILVER OAK <i>Cabernet Sauvignon - Napa, CA</i>	DRAFTS STELLA ARTOIS Belgian Pilsner 5% ESTRELLA JALISCO Mexican Pilsner 4.5% HARLAND Japanese Lager 5% ELYSIAN ‘SPACE DUST’ IPA 8.2% MOTHER EARTH Rotating Hazy IPA 6.8% ST. BERNARDUS TOKYO WIT Belgian Wheat Ale 6% BOTTLES + CANS BALLAST POINT SCULPIN Rotating Flavors BUD LIGHT Lager 4.2% CORONADO BREWING WEEKEND VIBES’ IPA 6.8% STONE ‘BUENAVEZA’ Mexican-style Lager 4.7% ABNORMALWIESS Hefeweizen 5.3% SECRET SAFARI San Diego Pale Ale 5% JUNESHINE Assorted Flavors, Hard Kombucha 6% MICHELOB ZERO Non Alcoholic Beer RED BULL Original, Sugarfree, Red Edition, Yellow Edition	20 25 14 15 15 17 18 21 17 24 19 21 24 27 55 42 62 75 42 9 8 9 10 13 9 6 6 6 8 7 8 6 6
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