

Lounge Menu

Hummus (VEG)	14
zaatar marinated chickpeas, soft naan	
add-on: vegetable crudité \$3	
Local Lettuces ✓ (GF) (DF)	14
cucumber, grape tomato, radish, carrot ribbon, white balsamic dressing	
Baby Gem Caesar	15
demi-sec tomato, parmesan, parmesan peppercorn Caesar dressing	
Edamame (Regular or Spicy) ✓	14
maldon salt, yuzu juice or chili garlic	
Elote Corn Ribs ✓ 	16
grilled corn ribs, cotija cheese, chipotle aioli tajin cilantro	
Margherita Flatbread (VEG)	19
fresh mozzarella, tomato, garlic, basil	
Salmon Tostadas 	18
cured salmon, pickled cabbage, grilled avocado cilantro lime aioli, jalapeño, crispy tortilla	
Beef Bao (DF)	17
bulgogi beef, chilly mayo, pickled cabbage, jalapeño, scallions	
Truffle & Mushroom Arancini (VEG)	17
wild mushroom arancini, truffle, spicy tomato sauce	
Charcuterie Board (for 2)	34
assorted cured meats & cheeses, crackers	
Dynamite Shrimp (DF) 	20
crispy fried shrimp, spicy mayo, lemon chilly air, tobanjan tobiko, micro herbs	
Lamb Chops (GF) (DF)	21
pickled heirloom carrots, chimichurri	
Table 45 Burger	22
lettuce, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, cheddar cheese, ranch fries	
add-ons: bacon \$2, avocado \$3, fried egg \$4	

Protein Add-Ons

Sautéed Chickpeas ✓ (GF)	10
Grilled Chicken Breast (GF) (DF)	10
Seared Salmon * (GF) (DF)	18
Garlic & Herbs Sautéed Shrimp (GF)	17
CAB 4oz Hanger Steak (GF) (DF)	19
Plant Based Steak 6oz ✓	21

~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More~

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF (Gluten Free), VEG (Vegetarian), ✓ (Plant Based), DF (Dairy Free)



(Contains Shellfish)



(80th Anniversary Item)