

# THE VESPER

---

## BITES

---

<b>DEILED EGGS</b> chorizo, chives	6
<b>SPICED BAR NUTS</b> mixed warm nuts, rosemary	6
<b>WARM OLIVES</b> garlic confit, herbs	6
<b>SPECK WRAPPED DATES</b> manchego cheese	7
<b>HAMACHI SPOONS*</b> apple relish, agua chile, pickled fresno peppers	14

---

## SNACKS

---

<b>SHISHITO PEPPERS</b> caramelized peaches, house dehydrated seasonal fruit granola	8
<b>EDAMAME</b> furikake, maldon sea salt	7
<b>BOCADILLO (small sandwich)</b> chef's selection of meat, cheese, pesto aoli	9
<b>SPREADS AND BREAD</b> chef's selection of mediterranean spreads and flatbread	9
<b>BRISKET POTATOES</b> chimichuri, pecorino cheese	14
<b>KOREAN GLAZED RIBS</b> asian slaw, cilantro, furikake	13
<b>GRILLED CHEESE</b> holey cow, gruyère, american - add bacon, kimchi \$2 each	12

---

## BOARDS

---

<b>CHARCUTERIE</b> 3 cured meats, pickled vegetables, crostini	18
<b>MEAT &amp; CHEESE SAMPLER</b> 2 meats, 1 cheese	19
<b>CHEESE BOARD</b> 3 cheeses, jam, crostini	19
<b>ANTIPASTA PLATTER</b> 3 meats, 3 cheeses, and accoutrements	30
<b>CRUDITE BOARD</b> mixed pickled, roasted, and blanched veggies, herb buttermilk sauce	14

---

## SALADS

- add to any salad: shrimp \$7 chicken \$5

<b>THE VESPER CAESAR*</b> mixed greens, soft-poached egg, speck, nuts	10
<b>STONE FRUIT CAPRESE</b> burrata, happy boy farm heirloom tomatoes, arugula pesto, brioche	13
<b>SUMMER SALAD</b> sweet corn, chaved carrots, manchego, arugula, bell pepper coulis	11

# THE VESPER

---

## SHARES

---

<b>CALABIRIAN MEATBALL SLIDERS</b> honey, chipotle aioli, house pickles	16
<b>BONE MARROW</b> bacon date jam, pickled shallots, gremolata, citrus supremes	17
<b>PORK LOIN</b> smashed fingerlings, red wine mushroom reduction, bruchetta	16
<b>BRUSSEL SPROUTS</b> roasted brussels, candied bacon, sherry gastrique, apple mostarda, gorgonzola	13
<b>OX TAIL TOAST</b> uni butter, capers, figs, pan di mie	15
<b>WATERMELON GASPACHO</b> creme fraiche, pistachio gremolata	9
<b>CRAB RISSOTTO</b> brentwood corn, summer squash	16
<b>SEARED AHI</b> togarashi, furikake rolled, papaya salad, ponzu	16

---

## MAINS

---

<b>SPANISH OCTOPUS FETTUCINI</b> bolognese, parmesan, herb panko	17
<b>BRAISED PORK BELLY TACOS</b> chile negro salsa, seasonal pico de gallo, pickle pepper, spiced crème, queso fresco, micro cilantro	15
<b>MATCHA BOWL</b> tofu, brown rice, black beans, sauteed veggies, toasted sesame, avocado	16
<b>MARY'S ORGANIC CHICKEN*</b> ricotta dumplings, farro verde, marscapone, romesco	22
<b>KIMCHI FRIED RICE</b> togarashi rice, gojujang, egg, peas, scallions - add: shrimp \$7 chicken \$5	11

---

## THE END

---

<b>BANANA BREAD PUDDING</b> caramel sauce, gelato	8	<b>Quinta De La Rosa</b> Ruby Reserve Port N 601	5 1oz 14 3oz
<b>STONE FRUIT CRISP</b> seasonal with gelato	8	<b>La Fleur D'Or</b> Sauternes 2014	4 1oz 9 3oz
<b>CHOCOLATE POT DE CREME</b> graham cracker, toasted meringue	8		

Large parties of 6 or more will be on one check and subject to 20% gratuity.  
Outside dessert fee \$4 per person -- Please ask a manager for help moving restaurant furniture.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness