

# THE VESPER

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## BITES

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<b>DEILED EGGS</b> speck, 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 peppers	14

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## SNACKS

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<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>BUTTER POACHED MARBLE POTATOES</b> sour cream, bacon, scallion	8
<b>KOREAN GLAZED RIBS</b> asian slaw, cilantro, furikake	13
<b>GRILLED CHEESE</b> holey cow, gruyère, american - add bacon, kimchi \$2 each	12

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## BOARDS

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<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

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## 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, heirloom tomatoes, basil, mint, balsamic	13
<b>SUMMER SALAD</b> sweet corn, chaved carrots, manchego, arugula, bell pepper coulis	11

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.

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## BEGINNINGS

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<b>BARBACOA SLIDERS</b> braised brisket, panela cheese, cole slaw, sweet roll	<b>16</b>
<b>BONE MARROW</b> bacon date jam, pickled shallots, gremolata, citrus supremes	<b>17</b>
<b>SPANISH OCTOPUS</b> caramelized cipollini onions, cucumbers, artichoke, fava beans, romesco	<b>16</b>
<b>BRUSSEL SPROUTS</b> roasted brussels, candied bacon, sherry gastrique, apple mostarda, gorgonzola	<b>13</b>
<b>BRIE TOAST</b> triple cream brie, jamon serrano, roasted tomatoes, maitake mushrooms,	<b>15</b>
<b>CHIPOTLE MEATBALLS</b> fire roasted tomato chipotle sauce, queso fresco, herb crème	<b>12</b>
<b>CRAB CAKES</b> saffron and bacon remoulade, pea shoot salad	<b>14</b>

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## MAINS

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<b>HALIBUT*</b> manilla clams, fennel consomme, roasted carrots and charred fennel	<b>29</b>
<b>HOUSE GOAT CHEESE STUFFED GNOCCHI</b> roasted red bell pesto sauce, cherry tomato, parmesan crisp, charred fennel	<b>17</b>
<b>BRAISED PORK BELLY TACOS</b> chile negro salsa, seasonal pico de gallo, pickle pepper, spiced crème, queso fresco, micro cilantro	<b>15</b>
<b>MATCHA BOWL</b> tofu, brown rice, black beans, sauteed veggies, toasted sesame, avocado	<b>16</b>
<b>CREOLE CHICKEN*</b> grits, andouille sausage, holy trinity vegetables, creole sauce	<b>22</b>
<b>KIMCHI FRIED RICE</b> togarashi rice, gojujang, egg, peas, scallions	<b>11</b>
- add: shrimp \$7 chicken \$5	

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## THE END

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<b>CHOCOLATE BREAD PUDDING</b> blackberry chocolate sauce, lemon meringue	<b>8</b>	<b>Quinta De La Rosa</b> Ruby Reserve Port N 601	<b>5 1oz 14 3oz</b>
· \$11 ~ \$17	<b>8</b>	<b>La Fleur D'Or</b> Sauternes 2014	<b>4 1oz 9 3oz</b>

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 \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness