

— TASTE —

CHINO CORN SOUP

vanilla popcorn • alaskan king crab [16](#)

GEORGE'S BANK SCALLOP CRUDO

charred orange serrano foam • pickled chino peppers • chocolate mint • finger lime [21](#)

FARMER'S MARKET VEGETABLE SALAD

raw & cooked vegetables • herb pesto • verbena vinegar [16](#)

GRILLED LOBSTER SALAD

citrus • stone fruit • prosciutto [22](#)

CHINO STRAWBERRY SALAD

strawberry vinaigrette • butter lettuce • valdeòn bleu • candied pistachio [17](#)

GRILLED MEDITERRANEAN OCTOPUS

heirloom potato • membrillo • chili citrus vinaigrette [19](#)

BRANDT BEEF CARPACCIO

foraged mushroom • cornichons • horseradish aioli • toasted sourdough [26](#)

WARM KING CRAB

citrus • cauliflower [21](#)

COLOSSAL PRAWNS

head-on prawns • merguez sausage • moroccan chickpeas • couscous • citrus yogurt [24](#)

OYSTERS ON THE HALF SHELL

each [5](#) • half dozen [19](#) • dozen [33](#)

— SAVOR —

DOVER SOLE MEUNIÈRE

heirloom potato • prosciutto • white asparagus tips • capers • citrus [MP](#)

LINE-CAUGHT ALASKAN HALIBUT

noilly pratt beurre blanc • mushroom • bacon • leek • english peas [41](#)

DIVER SCALLOPS

crab agnolotti • house ricotta • farmer's market apple • lardons [42](#)

GRILLED ATLANTIC SALMON

spring onion • corn purée • crispy salmon skin • green garlic & multigrain risotto [35](#)

LOBSTER POT PIE

maine lobster tail • mirepoix • black truffle • puff pastry • sherry gastrique [40](#)

ELYSIAN LAMB RACK

grilled endive • bone marrow pain perdu • caramelized stone fruit • licorice jus [60](#)

TRUFFLED CHICKEN

black truffle chicken • chino squash risotto • pancetta ballotine [39](#)

POTATO CANNELLONI

shelling bean pistou • house ricotta • green garlic & multigrain risotto • black truffle purée [26](#)

GRILLED IBÉRICO PORK

crispy gnocchi • water cress • roasted artichoke • morel mushrooms • ramp salsita [46](#)

SHORT RIB PAPERDELLE

red beet • foraged mushroom • whipped mascarpone • black pepper [38](#)

BRANDT BEEF FILET MIGNON

brûléed gruyère potato pave • chino flowering broccoli • bordelaise [52](#)

32 OZ PRIME BRANDT BEEF TOMAHAWK (SERVES TWO)

duck fat potato fondant • marinated ramps • chino heirloom carrots • smoked sea salt rosemary maldon • black truffle demi-glace [120](#)

— SIP —

SIGNATURE COCKTAILS

BASIL EXPOSITION \$13

Cocchi Americano • Tequila • Suze
Basil

THE G & TEA \$13

Gin • Green Tea • Amaro Montenegro
Honey • Lemon

THE RUM-ING MAN \$13

Rum • Basil Eau de Vie
Vanilla • Lime

LA PIÑATA \$13

Charred Pineapple Mezcal • Lime
Serrano Tequila • Cilantro • Salt+Pepper

ANCHO PANZA \$13

Ancho Chile Liqueur • Cynar
Sweet Vermouth • Campari • Mezcal

FIGGY STARDUST \$13

Bourbon • Fig • Vanilla • Cardamom
Honey • Orange • Mole Bitters

THE SUMMERAI \$13

Japanese Whisky • Tepache Liqueur
Kalani Coconut • Pear • Lime • Bitters

THE PONY EXPRESS \$18

Fortaleza Reposado Tequila
Cointreau • Lime

THE HENDRICK'S EXPERIENCE \$13

Gin • Green Chile Vodka • Lemongrass
Summer Herbs • Lime

— SPARKLING WINE —

FOREST-MARIÉ “BRUT DE BLANCS”
TRIGNY, CHAMPAGNE, FRANCE

glass \$20 • bottle \$76

JCB NO. 69 CRÉMANT DE
BOURGOGNE ROSÉ, FRANCE

glass \$15 • bottle \$56

CAMPO VIEJO CAVA BRUT RISERVA
SPAIN

glass \$11 • bottle \$40

VEUVE CLICQUOT
“YELLOW LABEL BRUT”
REIMS, CHAMPAGNE, FRANCE

glass \$30 • bottle \$125

2004 MOËT ET CHANDON
“CUVÉE DOM PÉRIGNON”
ÉPERNAY, CHAMPAGNE, FRANCE

glass \$65 • bottle \$260

— WHITE WINE —

2014 CROCKER & STARR
SAUVIGNON BLANC
NAPA VALLEY, CALIFORNIA

glass \$15 • bottle \$60

2016 THE BETTER HALF
SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND

glass \$10 • bottle \$40

2015 HENRI BOURGEOIS
“LES BARONNES”
SAUVIGNON BLANC
SANCERRE, FRANCE

glass \$13 • bottle \$52

2015 NIGL “FREIHEIT”
GRÜNER VELTLINER
KREMSTAL, AUSTRIA

glass \$12 • bottle 46

2015 KISTLER “LES NOISETIERS”
CHARDONNAY
SONOMA COAST, CALIFORNIA

glass \$30 • bottle \$120

2014 JEAN-MARK BROCARD
“VAU DE VEY” CHARDONNAY
CHABLIS 1ER CRU, BURGUNDY,
FRANCE

glass \$18 • bottle \$72

2016 HILL FAMILY CHARDONNAY
NAPA VALLEY, CALIFORNIA

glass \$14 • half liter \$32 • liter \$60

2014 TYLER CHARDONNAY
SANTA BARBARA, CALIFORNIA

glass \$13 • bottle \$52

RANCHO VALENCIA CHARDONNAY
NAPA VALLEY, CALIFORNIA

glass \$11 • bottle \$44

2015 SCARPETTA PINOT GRIGIO
FRIULI-VENEZIA-GIULIA, ITALY

glass \$12 • bottle \$48

2015 WEINGUT WEGELER
“GRAACHER” RIESLING
MOSEL, GERMANY

glass \$12 • bottle \$48

2015 TABLAS CREEK
“PATELIN DE TABLAS” BLANC
PASO ROBLES, CALIFORNIA

glass \$12 • half liter \$30 • liter \$56

2015 DOMAINE DE TERREBRUNE
ROSÉ

BANDOL, FRANCE

glass \$14 • bottle \$56

— RED WINE —

2013 PAUL HOBBS
CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA

glass \$40 • bottle \$160

RANCHO VALENCIA
CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA

glass \$11 • bottle \$44

2014 DANCING HARES “MAD
HATTER” CABERNET BLEND
NAPA VALLEY, CALIFORNIA

glass \$20 • bottle \$80

2012 CHATEAUX CHANTELUNE
MARGAUX

BORDEAUX, FRANCE
glass \$22 • bottle \$80

MINER “RED WINE” MERLOT BLEND
NAPA VALLEY, CALIFORNIA

glass \$15 • half liter \$38 • liter \$70

PATRICE RION 2014 PINOT NOIR
CÔTE DE NUITS VILLAGES
BURGUNDY, FRANCE

glass \$18 • bottle \$70

2014 ANDREW RICH “PRELUDE”
PINOT NOIR
WILLIAMETTE VALLEY, OREGON

glass \$15 • bottle \$60

2014 MELVILLE “ESTATE” PINOT
NOIR STA. RITA HILLS, CALIFORNIA

glass \$13 • bottle \$52

2013 LA CA'NÖVA NEBBIOLO
BARBARESCO, PIEDMONT, ITALY

glass \$16 • bottle \$63

2015 ADELAIDA “ESTATE”
ZINFANDEL
PASO ROBLES, CALIFORNIA

glass \$11 • bottle \$44

2008 LA RIOJA ALTA “VIÑA
ARDANZA” RESERVA TEMPRANILLO
RIOJA, SPAIN

glass \$19 • bottle \$75

2014 CAVA ARAGON “MADERA 5”
TEMPRANILLO CABERNET
VALLE DE SAN VICENTE
BAJA CALIFORNIA, MEXICO

glass \$13 • bottle \$52

2014 COLOMÉ “ESTATE” MALBEC
SALTA, ARGENTINA

glass \$12 • bottle \$48