

WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

PACIFIC OYSTERS three pieces 12

GULF SHRIMP four pieces 16

ALASKAN KING CRAB 28

MAINE LOBSTER half 24 / whole 48

SHELLFISH PLATTER oysters, shrimp, lobster, crab 85

INTERNATIONAL RAW BAR

OYSTERS ON THE HALF SHELL habanero-tomato mignonette three pieces 12 - gl

SHRIMP COCKTAIL horseradish-lime cocktail 22 - gl

KAMPACHI SASHIMI crispy onions, serrano chili, yuzu ponzu 19

MICHAEL MINA'S TUNA TARTARE ancho chili, asian pear, pine nuts, finger lime, quail egg, sesame oil, mint 18

STARTERS

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter one piece 2

JAMAICAN JERK CHICKEN CUTLETS mango-scotch bonnet pepper glaze 13

'INSTANT' BACON BAO BUNS pork belly, five-spice, sweet chili sauce, chili water 12

SHAKING BEEF LETTUCE CUPS gem lettuce, pickled daikon & carrots, black pepper, nuoc cham 19 - gl

CRAB & THAI COCONUT SOUP sweet peas, soft tofu, peanuts, cornbread 13 - gl

SALADS

ARUGULA SALAD fennel, stone fruit, marcona almond, ricotta salata, poppyseed dressing 10 - gl, v

TOMATO SALAD tinkerbell pepper, tomato, olives, capers, feta cheese, oregano vinaigrette 13 - gl, cbv

QUINOA & KALE avocado, cucumber, radish, sunflower seeds, ginger vinaigrette 13 - gl, v

TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 12

THE 'DEL MAR' LOBSTER SALAD butter lettuce, shaved vegetables, hearts of palm, citrus vinaigrette 28 - gl

FROM THE GARDEN

STEHLY FARMS AVOCADO marinated jicama, garlic crumble, calabrian chili hot sauce 14 - v

MAMA MINA'S FALAFEL hummus, cucumber, endive crudite, tomato jam 13 - gl, v

BARBECUE SWEET POTATOES cabbage-apple slaw, spiced pecans 12 - gl, v

WHOLE-ROASTED CAULIFLOWER tehina, golden raisins, za'atar, pistachio 15 - gl, v

SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and finished with our own signature international sauces - gl

select from

AMERICAN BARBECUE | VIETNAMESE LEMONGRASS | KOREAN SESAME-GOCHUJANG

HALF RACK 19 | WHOLE RACK 36 | COMBO RACK 48

SMOKED KOREAN BONE-IN SHORT RIB

STEAMED WHITE RICE, KIMCHI, TOASTED SESAME 45

GLOBAL INSPIRATIONS

FIVE-SPICE FRIED CHICKEN whipped potatoes, brown gravy, smoky greens 23

GRILLED 'SINALOAN' STYLE MARY'S CHICKEN achiote, chili, sweet potatoes, avocado 23

CEDAR-SMOKED SALMON sweet corn, red onion, heirloom cherry tomatoes, zucchini, coconut-curry 38 - gl

WHOLE MEDITERRANEAN SEABASS lemon potatoes, rainbow swiss chard, warm tomato vinaigrette 29 - gl

MORRO BAY BLACK COD garlic fried rice, scallions, bok choy, chinese black bean sauce 29 - gl

THE DOUBLE CHEESEBURGER the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 17 add bacon 3

FROM THE MEAT LOCKER

steaks are served with barbecue onion & house steak sauce - gl

8oz PRIME FLAT IRON 38

8oz CENTER-CUT FILET MIGNON 48

14oz NEW YORK STRIP STEAK 45

16oz DELMONICO RIB EYE 59

FOR THE TABLE

RIB TIP MAC & CHEESE 14

KING CRAB FRIED RICE 16 - gl

JALAPENO CREAM CORN 8 - gl, v

WOOD-FIRED BROCCOLI 8 - gl, v

GARLIC-ROSEMARY FRIES 6 - gl v

TRUFFLE WHIPPED POTATOES 10

gl - gluten free

v - vegan

cbv - can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef KEVIN SCHANTZ

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.*