

STARTERS

OYSTERS ponzu foam, smoked trout roe | 5ea

KONA KAMPACHI CRUDO coconut dashi, pickled celtuce, turnips, crispy chile garlic tempura | 22

BURRATA pink lady apples, cippollini onions, pistachios, calabrian chili and brown sugar vinaigrette, toasted pain de mie | 18

DOUBLE-FRIED TEMPURA MUSHROOMS shimeji & oyster mushrooms, whipped tofu, yuzu, sweet soy, togarashi, chives | 15

CHICKEN LIVER MOUSSE banana bread doughnuts, espelette spiced cherry compote, blackberries | 18

MIXED CHICORIES SALAD pomegranate, radishes, creamy poppy seed & colatura dressing, parmesan | 18

MUSTARD GREENS & CABBAGE mustard greens, watercress, compressed asian pears, fava beans, garlic confit sesame vinaigrette, crispy rice noodles | 18

BREAD SERVICE

*hot out of the oven parker house rolls
served with cultured butter | 14*

**WHIPPED MASCARAPONE &
LEMON HERBS | 3**

Caviar Service

malt vinegar gaufrette potato chips, crème fraiche, chives

KALUGA STURGEON 'hybrid'
.6oz • 60 | 1oz • 100

EASTER BRUNCH

TRUFFLED SPRING FRITTATA spring vegetables, black truffle, goat cheese, herb salad | 24

POACHED EGGS aerated hollandaise, pickled shallots, chives, toasted pain de mie | 22

PAIN DE MIE FRENCH TOAST seasonal fruit, vanilla whipped cream, maple syrup | 20

SEKOYA SMASH BURGER double patty, smoked gouda, caramelized red onion, Sekoya burger sauce, house made sesame bun | 18

Add BACON JAM | 3

ENTRÉES

STEELHEAD TROUT braised mustard greens, fuji apples, smoked bacon, chicken dashi | 39

MARY'S CHICKEN confit crispy thigh, roasted breast, king trumpet mushrooms, roasted vegetables, cara cara oranges, chicken jus | 36

BRAISED LAMB CHEEKS roasted snap peas, carrots, polenta, tomato and calabrian chili sugo, chimichurri | 32

PRIME BONE-IN RIBEYE 30 oz, charred broccolini salsa verde, drop peppers, crispy potatoes, roasted broccolini | 148 (for 2-3)

ARROWHEAD CABBAGE roasted cabbage, heirloom cauliflower, fava beans, chili crisp, drop peppers | 28

SIDES

SMOKY BACON | 8

SCRAMBLED EGGS | 12

CRISPY POTATOES herbs | 10

ROASTED ASPARAGUS yuzu kosho hollandaise, crispy breadcrumbs | 15

SKEWERS

Hibachi Grill

KAUAI PRAWNS citrus vinaigrette, wasabi tobiko | 16

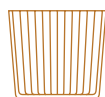
HANGER STEAK apple jelly, sweet soy, chives | 14

BEEF TONGUE sweet soy, togarashi, radishes | 14



DRINKS

Cocktails



SEKOYA MILK PUNCH

milk washed rum blend, vsop cognac, chateau, chamomile tea, lemon, pineapple, spice blend, nutmeg | 19



WINTER SLUSHY

vodka, italicus rosolio, le sirene aperitivo rosso, pomegranate, orange blossom, lemon | 19

BEAR DIVIDE | 18

honeycomb cereal infused bourbon, barenjager, dry curacao, orange bitters

SWEENEY | 18

sage infused gin, poppy amaro, luxardo bitter bianco

SCOUT'S HONOR | 18

scotch, villa zarri nocino, black walnut bitters, charred marshmallow

BLACK BUTTE | 18

rye, averna, cynar, lemon, bitters, baby pine cone

TROPICAL NIGHTS | 18

rice washed tequila, mango, shiso, bitter lime cordial, creamed sake foam

CHILI SAPSUCKER | 18

vodka, amaro nonino, alma tepec, red bell pepper shrub, lemon, firewater

SNAPPY BIRD | 18

singani 63, gin, yellow chartreuse, snap pea, lime

EL MATCHISMO | 18

mezcal, rancio sec, genepy, matcha, coconut, lime

ZERO PROOF

COCONUT JULIUS | 11

orange juice, lime, coconut, club soda

MANGO DAZE | 11

mango, shiso, lime, club soda

FRANCISQUITO | 15 (age 21+)

aplos calme hemp, blue spirulina, mint, lime, club soda

IN THE HEIGHTS | 15 (age 21+)

aplos calme hemp, snap pea, lime, club soda

Wine by the Glass

BUBBLES

PROSECCO 16/68

Andreola "Mas de Fer," Veneto, Italy, NV

BRUT ROSE 18/76

Scharffenberger Methode Traditionnelle, Mendocino County, CA, NV

CHAMPAGNE 26/110

Alain Couvreur "Blanc de Blancs," Brut, Reims, France, NV

WHITE

SAUVIGNON BLANC 15/60

Alma de Cattleya, Sonoma, CA, 2023

TREBBIANO D'ABRUZZO 22/88

Inalto "in Bianco," Abruzzo, Italy, 2020

CHARDONNAY 18/72

Domaine Eden, Santa Cruz Mtn, CA, 2020

ROSÉ

ROSÉ 15/60

AIX, Coteaux d'Aix en Provence, France, 2022

RED

PINOT NOIR 20/80

Windracer "Sealift Vineyard," Sonoma Coast, CA, 2019

NEBBIOLO 19/76

Giacomo Fenocchio, Langhe - Piedmont, Italy, 2021

GRENACHE 15/60

Domaine La Manarine "Les Terres Saintes," Cotes du Rhone, France, 2019

CABERNET BLEND 22/88

Chappellet Mountain Cuvee "Proprietor's Blend," Napa Valley, CA, 2021

Beer

DRAFT (12 oz)

MOONLIGHT BREWING "REALITY

CZECK" PILSNER
Santa Rosa, CA 4.9% | 11

BONEYARD "RPM" IPA

Bend, Oregon 6.5% | 11

BOTTLE

AMSTEL LIGHT LAGER Holland, 3.5% | 8

DUST BOWL "TACO TRUCK" LAGER

Turlock, CA 4.7% | 8

SIERRA NEVADE PALE ALE

Chico, CA 5.6% | 8

CLAUSTHALER NON-ALCHOLIC

Germany, > .5% | 8