

# ok omens

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## **Picholine Olives \$7**

**Spanish Cured Meat & Cheese Board** jamon iberico, chorizo, salchichon, sheeps cheese, accoutrements \$25

**Oysters** preserved truffle jus, tarragon (6 or 12) \$20/\$38\*

**Kanpachi Crudo** sansho, olive oil, sastuma mandarin gelee, macerated shallot \$19\*

## **Rotating Daily Toast \$16**

**Cafe Castagna Fried Arancini** saffron risotto stuffed with fontina cheese, marinara \$12

**Warm Shrimp Panzanella** buttery spiced shrimp, pickled padrons, jimmy nardellos , grilled bread \$22

**Albacore Tuna Butsu** avocado, jalapeno, cilantro, potato chips \$16\*

**Torito Salad** romaine, creamy cilantro dressing, corn nuts, cotija cheese \$16

**Fall Salad** endive, apples compressed in yuzu, pears, roquefort, 5 spice hazelnuts, white port dressing \$17

**Dungeness Crab Gnocchi** house made potato gnocchi, thai chili, nuoc cham butter sauce \$33

**Halibut** fennel confit, piquillo peppers, melted leeks, cherry tomato parsley salad \$36

**Grilled Pork Rib Chop & Cool Beans** marinated gigante beans, jimmy nardello peppers \$35

**Zabuton Steak** grilled rapini, pickled confit chanterelles, sauce verte aioli \$35\*

**Backyard Burger with Fries** lettuce, tomato, onion, dill pickles, mayo, ketchup, dijon, raclette \$22\*

-sub beyond burger +2

We add a 23% service charge to all tickets, no need to tip!

20% goes directly to staff.

3% is a wellness charge that is used to offer fully paid healthcare :)

Thank you for your support!

\* eating undercooked, raw meat, seafood or unpasteurized eggs may cause illness