

## Starters

SOUP DU JOUR (cup or bowl) 6 / 8  
inspired by fresh produce from little italy's  
farmer's market

OYSTERS (6 or 12) 15 / 28  
fresh lemon, classic mignonette,  
west coast selection

MARKET SALAD 9  
red & green oak lettuce, cherry tomato,  
champagne vinaigrette

CRAB CAKES 16  
jumbo lump maryland style, spicy remoulade,  
fennel and carrot slaw

BEETS 12  
slow-roasted baby beets, goat cheese, avocado, tangerine,  
toasted pistachios, fresh mint, california olive oil

PENN COVE MUSSELS 14  
garlic & shallot confit, white wine, herb butter

CHICKEN LIVER MOUSSE 14  
chicken liver mousse, medjool date walnut relish, watercress,  
radish, prager brothers country bread

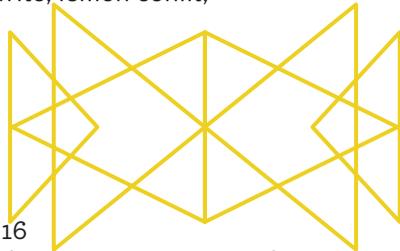
SHRIMP TOAST 15  
old bay poached shrimp, sofrito, lemon confit,  
arugula, fresno chili

## Large Salads

HARVEST FARRO SALAD 16  
coppa, kale, butternut squash, pomegranate, spiced pecan, apple, sherry vinaigrette

HONEY GEM 14  
honey gem lettuce, everything bagel crumbs, market radish,  
caesar vinaigrette

PS SALAD 16  
red endive, upland watercress, roquefort,  
dried cherries, hazlenut dressing



## For The Table

HOUSE MADE BRIOCHE 8  
ricotta cheese

- see daily specials card for today's selection-

CHEESE BOARD 13 / 19  
selection of artisanal CA cheeses (3 or 5)  
prager brothers rye, honey, seasonal chutney, spiced nuts

CHARCUTERIE 14 / 20  
selection of sustainably cured meats (3 or 5)  
grilled country bread, housemade pickles, mixed olives

♦ ask your server for a meat and cheese board pairing ♦

DINNER

executive chef  
Giselle Wellman

WINTER  
2016

PACIFIC STANDARD  
coastal kitchen

## Mains

CASSOULET 16  
white cocoa beans, soy chorizo, japanese eggplant,  
red swiss chard  
add duck confit & duck bacon fat sausage 4

FISH & CHIPS 20  
rockfish, lager batter, house-cut fries,  
fresh herb tartar sauce, malt vinegar

LAMB RAGU 22  
pappardelle, burrata, herb mix

CHICKEN 22  
charred green beans, smashed red skin potatoes,  
tarragon beurre blanc

BURGER 16  
"moblely burger" cipollini onion jam, 2-year aged cheddar,  
garlic aioli, fresno chili, brioche roll

SALMON 24  
farro, wheat berry, quinoa, citrus salad,  
sumac onion, herb mix,

STEAK FRITES 26  
marinated & grilled prime flat iron, house-cut fries,  
maitre d'hotel herb butter

SCALLOPS 27  
potato-leek chowder, applewood bacon,  
brioche croutons

SHORT RIB 24  
parsnip, pear, blueberries, horseradish

charred green beans with lemon, chili, & mint 5  
house-cut fries with garlic aioli 5  
fennel and carrot coleslaw 6  
rosemary-parmesan polenta 6  
brussel sprouts with bacon vinaigrette 9

## Sides

