

small plates

Duck Fat Roasted Mushrooms 9

Chef's Mushroom Mix | Duck Fat | Crostini

Marinated Olives 9 GF

Garlic | Thyme | Arbol Chili | Lemon Zest

House Bollio Bread 6

Mexican Style French Baguette | Serrano Butter

Fish Taco 7* GF

Grilled White Fish | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Jalapeño Ranch

Carne Asada Taco 6 GF

Skirt Steak | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | House Roasted Salsa

Avocado Taco 6 V

Crispy Avocado | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Tomatillo Salsa

Tofu Taco 6 V vegan

Tofu | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Tomatillo Salsa

Pork Belly Taco 7 GF

Pork Belly | Corn Tortilla | Red Cabbage | Pico de Gallo | Pepper Jack | Tomatillo Salsa

Ahi Poke Bowl 16*

Ahi Tuna | Avocado | Cucumber | Bamboo Rice | Pickled Ginger | Edamame | Sriracha Mayo | Wontons

Crispy Brussels Sprouts 15

Brussels | Chili Caramel Sauce | Grana Parmesan Cheese

Chips + Salsa de Mesa 10

House Made Tortilla Chips | Chef's Salsa | Guacamole +5

field + kettle

Avocado Beet Salad 13 GF V

Roasted Beets | Greek Yogurt | Cucumber | Herbs | Lemon Chive Vinaigrette

cK Salad 16 GF

Marinated Chicken Breast | Field Greens | Apple | Cranberry | Feta | Candied Almonds | Honey-Cider Vinaigrette

Baby Kale Caesar Salad 12 V

Blend of Romaine + Kale | cK Caesar Dressing | House made Garlic Croutons | Grana Parmesan | Marinated Chicken Breast +4 | Grilled Salmon +12

Del Mar Cobb 17 GF

Marinated Chicken Breast | Man Candy Bacon | Avocado | Egg | Pickled Red Onion | Green Goddess Dressing

Baja Lobster Tortilla Soup 10

Puerto Nuevo Lobster | Avocado | Lime Crema | Cilantro

Scratch Tomato Soup 8

Crostini | Micro Basil

shared plates

Fritto Misto 15

Calamari | Oyster Mushrooms | Artichoke Hearts | Chipotle Aioli

Charcuterie + Cheese 19

Trio of Meats | Trio of Cheeses | Chicken Pate | Fig Jam | Crostini

Med Sea Board 15 V

Hummus | Tzatziki | Vegetables | Pita Bread

cK Lettuce Cups 16

Thai Style Chicken | Crispy Noodles | Cashews | Sweet Chili Sauce

Ceviche 13* GF

Local White Fish or Cauliflower (vegan) | Tomato | Onion | Cilantro | Lime | Jalapeno | Corn Tortilla Chips

cK Wings 15

Choice of Dry Rub or Buffalo or House Soy Ginger | Carrots | Celery | Scratch Ranch

Togarashi Braised Pork Belly 16

Braised Pork Belly | Frisee Salad | Pickled Fresno Chile

Poke Nachos 16*

Ahi Tuna | Crispy Wonton Chips | Edamame | Green Onion | Watermelon Radish | Avocado | Sriracha Mayo | White Soy Glaze

Guajillo Braised Short Ribs 16

Street Corn | Wilted Arugula | Cherry Tomato | Garlic

Margherita Flatbread 17 V

Buffalo Mozzarella | Heirloom Tomato | Garden Basil | Organic Tomato Sauce | Balsamic Reduction

Artisanal Flatbread 17

Goat Cheese Chive Spread | Prosciutto | Bacon Bourbon Jam | Marsala Figs | Arugula | Humboldt Fog Cheese

farm + sea

Cast Iron Ribeye 35* GF

14oz Ribeye | Scalloped Potatoes | Asparagus | Tempranillo Butter

Local Catch 28* GF

White Fish Mediterranean Style | Tomato | Cucumber | Red Onion | Tzatziki

Bacon Filet Trio 37*

#1 Puerto Nuevo Lobster Cilantro Lime Crema | #2 Duck Fat Mushroom + Onion | #3 Charred Green Onion | Mashed Potato

Lobster Gnocchi 29 *

Puerto Nuevo Lobster | Gnocchi | English Peas | Roasted Corn | Mushrooms

Hibachi Salmon 28*

Pan Seared Salmon | Mushrooms | Cucumber | Pickled Ginger | Sprouts | Miso Glaze | Wonton Crisps

Achiote Chipotle Roasted Chicken 25 GF

Airline Chicken Breast | Cilantro Lime Butter | Fingerling Potatoes | Roasted Squash | Onion | Dill

cK Half Pound Angus Burger 17

Brioche Bun | Lettuce | Tomato | Red Onion | Pickle | cK Sauce | Choice of Cheese | Bacon +1 | Fried Egg +1 | Bacon Bourbon Jam +1

Spaghetti Squash 20 GF V

Tomato | Kalamata Olives | Feta | Basil | Marinated Chicken Breast +4

V = Vegetarian GF=Gluten Free

18% gratuity included for parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness

Executive Chef Joshua Grimes

dinner