

lunch restaurant week

choice of appetizer & entree OR entree & dessert
from items with  : 25

alternative menu items may be ordered with a supplemental charge

appetizers

Chips with Guacamole & Salsa 

* **Smoked Salmon** 

herbed creme fraiche, pickled cucumbers, everything spiced naan

Parmesan Herb Fries 

horseradish aioli

George's Famous Soup 

smoked chicken, broccoli, black beans

* **Burrata** / +3

honeynut squash, squash seed pesto, pomegranate

Mussels Marinieres / +3

melted leeks, crème fraîche, grilled sourdough

Chilled Shrimp Salad / +2

cashew, carrot, radish, cucumber, local plum

* **Local Tuna Crudo** / +3

watermelon, charred jalapeño ponzu, basil

Garden Salad 

spring vegetables, sunflower seeds, herbed buttermilk dressing

* **Classic Caesar Salad** 

garlic croutons, anchovies

Heirloom Tomato Salad 

pickled sumac onions, herbed yogurt, sumac vinaigrette

* grilled salmon / +14

grilled chicken breast / +10

shrimp / +10

* steak / +15

entree salads

entrees

Local Yellowtail Tacos 

cabbage, mango-habanero salsa, mint crema

* **Fish Sandwich** 

grilled salmon, avocado tartar, cabbage, pickled jalapeño, side salad

Fried BBQ Chicken Sandwich 

coleslaw, bread & butter pickles, brioche bun, side salad

Heirloom Grain Bowl 

seasonal roasted vegetables, mint salsa, pickled onion

* **Grass Fed Burger** / +3

lettuce, tomato, onion, house spread, french fries

>>plant based burger available upon request

>>add cheddar cheese +3

Sweet Corn Cacio / +5

pecorino romano, black pepper

Rigatoni / +5

cherry tomatoes, arugula-walnut pesto, smoked eggplant sauce

* **Grilled Salmon** / +18

chickpeas, brassicas, garlic confit, Meyer lemon

desserts

Warm Chocolate Cake 

salted coffee caramel sauce, vanilla ice cream, coffee cocoa streusel

Carrot Cake 

orange cream cheese mousse, brown butter pecan crumble, suzette sauce

Vanilla Bean Crème Brûlée 

iced maple oat cookie

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

> *These items are served raw or undercooked or may contain raw or undercooked ingredients

refreshers

non-alcoholic

Summer Spritz / 12

Lyre's non-alcoholic sparkling wine, lemon essence

Pink Mule / 9

raspberry, lime, ginger beer

The Dove / 9

grapefruit, lemon, agave, tonic, tajin

coffee

Espresso / 3.5

Cappuccino / 4.5

Mocha / 5

House Cold Brew / 6

Coconut Cream Iced Latte / 7.5

Affogato / 7

Carajillo / 13

espresso, Licor 43

La Jolla Coffee / 13

Bushmills, cinnamon, chili, whip cream

Cold Brew Martini / 13

vodka, coffee liqueur, Nocino, cold brew

dessert wine

Graham's Six Grapes / 12

Ruby Port

Taylor Fladgate / 13

10 year Port

Taylor Fladgate / 21

20 year tawny Port

Chateau Roumieu-Lacoste / 15

Sauternes, Bordeaux 2016

Rivesaltes Ambre / 11

Domaine Fontanel, Languedoc, France 1998

Domaine de la Tour Vielle / 11

Banyuls Rimage, Languedoc, France

H&H / 18

Verdelho, 10yr Madeira

H&H / 26

Sercial, Single Harvest Madeira

digestifs

Averna Caltanissetta, Sicily / 11

Fernet Branca Milan, Italy / 12

Montenegro Bologna, Italy / 12

Bresca Dorada Aruanguiu Sicily, Italy / 11

Meletti Le Marche, Italy / 11

Nonino Quintessentia Friuli, Italy / 12

Pasubio Trentino/Alto Adige, Italy / 11

Chartreuse, Green Aiguenoire, France / 18

Chartreuse, Yellow Aiguenoire, France / 18

Licor 43 Cartagena, Spain / 10

Mallo Nocino Modena, Italy / 10

Irish Manor Cream Bailieborough, Ireland / 11

Borghetti Sambuca Ancona, Italy / 13

Francoli Grappa di Nebbiolo, Italy / 11

spirits

WhistlePig 10 year Rye Whiskey / 38

Tequila Ocho Extra Anejo / 45

Patron Sherry Cask Anejo / 35

Macallan 12 year Single Malt / 32

Izo Extra Anejo, Cristalino / 45

Hennessy XO Cognac, France / 48

Remy Martin VSOP Cognac, France / 16

Remy Martin Tercet Cognac, France / 38

Yamazaki 18 Whisky, Japan / 120

Rey Campero Jabali Mezcal / 42

El Pintor Joven / 24

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs