

APPETIZERS

Tuna Poke Bowl 28

yellowfin tuna, scallions, wasabi vinaigrette, avocado, spicy aioli, furikake, crispy wonton

Chilled Poached Prawns (gf) 24

classic cocktail sauce, soy ginger dip, grain mustard dill remoulade

Mediterranean Salad Fresco (gf) (v) 20

avocado, watermelon, papaya, Greek feta cheese, coriander, mint, Dijon vinaigrette

Prosciutto e Malone (gf) 19

prosciutto di Parma, sweet melon, aged balsamic, black pepper

Black Kale Cali-Cesar (v) 14

black kale, pecorino cheese, hard boil egg, crostini

Heritage Greens Salad (gf)(vg) 14

heirloom tomato, artichoke, petite sweet peppers, olive oil extra virgin, Terre Bormand vinegar

Classic Pork Potstickers 12

sweet soy sesame ginger glaze

SHARED

Mezze Platter (v) 28

truffle hummus, baba ghanoush, artichoke, olives, Greek feta cheese, peppers, zaatar spicy pita

In-Spire-d Wings 24

12 traditional buffalo, garlic parmesan, citrus tajin

Guacamole & Salsa (v)(vg) 17

tortilla chips

Sweet Crispy Brussels Sprouts (v)(gf) 15

balsamic glaze, parmesan cheese

Sweet Potato Fries (v)(vg) 13

ginger aioli

Truffle Parmesan Fries (v) 13

SOUPS

Spanish Gazpacho (vg)(v) 10

olive oil extra virgin, pictostes

Puree of Woodland Mushroom (v) 10

truffle essence

Pricing does not include tax & gratuity.

A 20% service charge will be added for parties of 6 or more.

ENTRÉES

Grilled 10oz “Creekstone Farms”

Bone-In Rib Eye Steak (gf) 55

charred Fresno peppers, pommery mustard demi

Filet Frites (gf) 45

grilled filet mignon, chardonnay herb butter, fries

Sautéed Mediterranean Bass (gf) 36

sauce Provençal

Alaskan King Salmon 32

horseradish & potato crusted, aquavit chive beurre blanc

Prawn Toscana (gf) 35

grilled jumbo prawns, oven dried tomatoes, roasted garlic cream, risotto

Pollo Prensado (gf) 30

crispy flattened de-boned whole spring chicken, tossed heritage greens

Spire Burger 25

wagyu beef patty, cheddar, smoked bacon slaw, red pickle relish, brioche bun, fries

Kale & Wild Mushroom Ravioli (gf) 25

roasted eggplant caponata

Choice of: mashed potatoes, steak fries, locally sourced seasonal vegetables

DESSERTS

Tiramisu (v) 12

Crème brûlée cheese cake (v) 12

Coca de dulce de leche (v) 12

Assorted ice cream (v) 12

(v) vegetarian, (vg) vegan, (gf) gluten free

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

BOTTLED BEERS

MODELO ESPECIAL mexican lager 4.4%	10
AMSTEL LIGHT lager 3.5%	9
ANCHOR STEAM california steam beer 4.9%	9
DESERT SWARM HONEY WIT california witbier 9.0%	9
KLOUD korean pilsner 5.0%	9
LEFFE belgian pale ale 6.6%	9
SAMUEL ADAMS BOSTON LAGER vienna lager 5.0%	9
STELLA CIDRE belgian cider 5.0%	9
TSINGTAO chinese lager 4.8%	9
ASAHI japanese rice lager 5.0%	9
SAPPORO japanese lager 4.9%	9
SINGHA thailand 5.0%	9
STIEGL RADLER grapefruit 2.5%	9
BUCKLER holland (non-alcoholic)	9

DRAFT BEERS

SEASONAL BREW seasonal selection	9
ALLAGASH WHITE american witbier 5.1%	9
HEINEKEN european pale lager 5.0%	8
ANGEL CITY california ipa 6.1%	8
ARROGANT BASTARD ALE california strong ale 7.2%	8
EEL RIVER california amber ale 4.75%	8
GOLDEN ROAD MANGO CART california wheat ale 4.0%	8
STELLA ARTOIS belgian pilsner 5.2%	8

SOCIAL SPECIAL

BUCKET OF (4) BOTTLED BEERS select one of our bottled beers	32
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CLASSICS

ORION'S PALOMA	18
casa noble reposado, del maguey mezcal, simple syrup, soho lychee liqueur, aperol, lemon & grapefruit juice	
CELESTE	18
monkey shoulder scotch, white cranberry juice, blood orange shrub, averna amaro	
SUPERMOON	18
tito's handmade vodka, antica formula, lime, simple syrup, berries, mint	
DRACO'S GALAXY	18
hendrick's gin, cocchi americano, crème de violette, lemon, simple syrup	
GREEN THUMB	18
tito's handmade vodka, lime, agave nectar, cucumber, mint	
DORIAN GRAY	18
hendrick's gin, lime, pineapple, tarragon, passion fruit & rhubarb bitters	
THE NAME OF THE ROSE	18
bombay sapphire gin, lillet rosé, campari, lemon, sparkling rosé, grapefruit twist	

OLD FASHIONED

LOS ANGELENOS	18
elijah craig small batch bourbon, maple syrup, angostura bitters, orange twist	
JAPANESE WHISKY	22
nikka yoichi single malt, kumquat, demerara syrup	
BRANDY & RYE	21
rémy martin cognac vsop, jack daniel's rye, demerara syrup, angostura bitters, chocolate bitters	
TEQUILA & MEZCAL	18
casamigos reposado, del maguey mezcal, angostura bitters, agave nectar	

WORLDLY CLASSICS

HONG KONG MULE	18
tito's handmade vodka, ginger ale, ginger beer, lemon juice, angostura bitters	
BRITISH BELLRINGER	18
hendrick's gin, dry vermouth, apricot brandy	
FRENCH MOTO	18
flor de caña rum, grand marnier, lemon juice	
INDONESIAN NU FASHIONED	18
woodford reserve, crème de cacao, angostura bitters	

SOCIAL SPECIAL

COCKTAIL PITCHER select one of our cocktails 80

CHAMPAGNE & SPARKLING

	GL	BTL
TAITTINGER BRUT LA FRANÇAISE champagne, france	28	125
SCHRAMSBERG BLANC DE BLANCS SPARKLING BRUT north coast, california	22	83
BOUVET-LADUBAY CREMANT DE LOIRE ROSÉ loire, france	17	64
FINKE'S WIDOW SPARKLING BRUT lodi, california	16	60
VILLA SANDI IL FRESCO PROSECCO prosecco, italy	13	50

WHITE WINES

MATANZAS CREEK SAUVIGNON BLANC sonoma county, california	13	50
CLOUDY BAY SAUVIGNON BLANC marlborough, new zealand	19	75
PATZ & HALL CHARDONNAY sonoma coast, california	19	74
JEAN ET SÉBASTIEN DAUVISSAT CHABLIS SAINT-PIERRE chablis, france	18	75
LUCIEN CROCHET SANCERRE loire, france	17	65
MARCO FELLUGA PINOT GRIGIO 'MONGRIS' collio, italy	15	60
LOUIS JADOT STEEL CHARDONNAY burgundy, france	14	50
MÖNCHHOF ESTATE RIESLING MOSEL mosel, germany	13	50
DOMAINE PICHOT VOUVRAY vouvray, france	12	45

ROSÉ

CHATEAU D'ESCLANS ROCK ANGEL provence, france	20	80
SUMMER WATER ROSÉ GRENACHE/SYRAH central coast, california	16	60
COPAIN TOUS ENSEMBLE ROSÉ anderson valley, california	14	51
RYDER ESTATE PINOT NOIR ROSÉ central coast, california	13	47

REDS

MERRY EDWARDS PINOT NOIR sonoma county, california	25	95
BODEGAS MUGA RESERVA rioja, spain	22	90
LE MACCHIOLE BOLGHERI ROSSO toscana, italy	20	80
WESTERLY RED BLEND happy canyon of santa barbara, california	17	70
METZ ROAD PINOT NOIR RIVERVIEW VYD. monterey, california	17	64
ANCIENT PEAKS CABERNET SAUVIGNON paso robles, california	15	60
LUCA MALBEC uco valley mendoza, argentina	15	60
MILBRANT TRADITIONS MERLOT columbia valley, washington	13	47

SWEET SAILING

PIO CESARE MOSCATO D'ASTI piedmont, italy	14	51
TAYLOR FLADGATE 20 YR TAWNY PORT porto, portugal	20	-
VALDESPINO AMONTILLADO CONTRABANDISTA jerez, spain	14	-
SMITH WOODHOUSE 'LODGE RESERVE' porto, portugal	10	-

NON-ALCOHOLIC

MOCKTAIL any virgin cocktail		9
JUICE cranberry, pineapple, apple, grapefruit, or orange		8
SODA coke, diet coke, coke zero, sprite, or ginger ale		6
STILL / SPARKLING WATER small / large		7 / 12

ALAIN MILLIAT

Enjoy our non-alcoholic California juice collection served on the rocks or with soda water.

JUICES & NECTARS COLLECTION (6.7 oz)

COX'S APPLE juice	10
SUMMER PEAR nectar	10
WHITE PEACH nectar	10

GRAPE JUICE COLLECTION (11.1 oz)

SAUVIGNON white grape	15
CHARDONNAY white grape	15
CABERNET rosé grape	15
MERLOT red grape	15

BOTTLE SERVICE

Includes four assorted mixers served in carafes.

CHAMPAGNE	750ML	1.5L
ACE OF SPADES	-	1200
DOM PÉRIGNON	700	1200
DOM PÉRIGNON ROSÉ	-	1100
VEUVE CLICQUOT YELLOW LABEL BRUT	275	500
VEUVE CLICQUOT BRUT ROSÉ	425	-
MOËT & CHANDON BRUT IMPERIAL	225	375
MOËT & CHANDON ROSÉ	375	-

VODKA	PER BTL
STOLICHNAYA ELIT	475
GREY GOOSE	450
TITO'S HANDMADE	400
BELVEDERE	400
ABSOLUT	375
KETEL ONE	375
SMIRNOFF	325

GIN	PER BTL
TANQUERAY N° TEN	400
BOMBAY SAPPHIRE	375
HENDRICK'S	350

RUM	PER BTL
BACARDI	375
CAPTAIN MORGAN	375
MALIBU	375

TEQUILA	PER BTL
DON JULIO 1942	700
DON JULIO BLANCO	350
CASA NOBLE AÑEJO	425
PATRÓN SILVER (750 ml)	525
PATRÓN SILVER (350 mL)	375
PATRÓN REPOSADO	400
HERRADURA SILVER	350

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COGNAC	PER BTL
HENNESSY XO	1,050
HENNESSY VSOP	400
REMY MARTIN XO	800
HINE RARE VSOP	375

WHISKEY / WHISKY	PER BTL
HIBIKI HARMONY	475
FOUR ROSES BOURBON	425
WOODFORD RESERVE	400
MAKER'S MARK	375
JAMESON	350
JACK DANIEL'S	300
TEMPLETON RYE	300
SUNTORY TOKI	350
ELIJAH CRAIG SMALL BATCH BOURBON	250
MONKEY SHOULDER BLENDED SCOTCH	250

SCOTCH	PER BTL
JOHNNIE WALKER BLUE	1,100
JOHNNIE WALKER BLACK	350
THE MACALLAN 18	1,100
THE MACALLAN 12	425
OBAN 14	600
DEWAR'S WHITE LABEL	375

CELEBRATION PACKAGES

BELVEDERE & DOM PÉRIGNON	1,100
DON JULIO 1942 & VEUVE CLICQUOT	900
GREY GOOSE & VEUVE CLICQUOT PATRÓN	725
SILVER & MOËT CHANDON	600

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WARNING: Drinking distilled spirits, beers, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warning.ca.gov/alcohol.