

DARKROOM

fried **SCOTCH OLIVES**, anchovy, lamb merguez,
sumac yogurt
16

KANPACHI CRUDO, macadamia leche de tigre, thai style
marinated romano beans, marigold lime leaf oil*
27

TUNA CARPACCIO, strawberry aguachile, watermelon
radish, purple opal basil, chile californica
27

WAGYU TARTARE, charred 2PEAS english peas, ricotta,
horseradish, smoked trout roe, potato darphinette
26

little gem **CAESAR**, comte, matcha nori crunchies, pistachio
26

mendoza farms **GRILLED JUMBO ASPARAGUS**, windrose
farms pink celery gribiche, dill, lemon
22

charred weiser farms **CABBAGE SALAD**, sesame, sudachi,
popcorn furikake
try it, it's amazing **21**

ROMESCO SQUASH SALAD, roasted, shaved, blossoms,
sunflower whip, savory granola
19

SCRAMBLED EGG AGNOLOTTI, creme fraiche, chive, dashi
cream
26

crispy, smoked weiser farms satina **POTATOES**, red yuzu
kosho aioli, tobiko, nori dust
19

ZUCCHINI BREAD, koji butter, jamon serrano
21

smoked and confit **MAITAKE MUSHROOM**, "kind of
chimichurri", buckwheat
24

ASPARAGUS ACCORDIAN LASAGNA, nettle pesto, lemon
mascarpone, trout roe
29

the darkroom **BURGER**, dry aged beef, pickles, comte, onion,
au poivre bath
only 10 a night **28**

smoked yogurt **SEMIFREDDO**, tamai farms
strawberry granita, pandan magic shell
15

vanilla bean **RICOTTA DONUTS**, miso
banana, sansho
15 by kitchen member Caesar Orosco

HAZELNUT DARK CHOCOLATE CREMEUX,
feuilletonne, toasted meringue
19

CRISPY SQUID STEAK, charred bloomsdale spinach, manilla
clam & smoked potato "chowder", favas, smoked trout roe
39

grassfed **WANDERER NY STEAK**, koji, sesame seed & aleppo
"chili crunch", miso creamed spinach & shishito*
69

beelers belly on **PORK TOMAHAWK**, pickled braised mustard
greens, mustard white wine jus*
65

house made **FOCACCIA**
6

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**PARTIES OF 6+ ARE SUBJECT TO A 20% SERVICE CHARGE

MOONKAD

BY THE GLASS

Sparkling

Villiera Tradition Brut NV, South Africa
20//80

White

Valley to the Sea Kessler-Haak **Chardonnay** 2021
Santa Rita Hills, CA
17//97

Raoul Gautherin & Fils, **Chablis** 2024, Burgundy, France
24//87

Cantina Sangro Terra Regia, **Abruzzo Pecorino** 2022, Italy
15//65 indigenous italian grape

Koff and Steinmetz, Piesporter Goldtropfchen **Riesling**
"Husten" 2021 Mosel, Germany
17//68

Zotovitch, **Viognier** 2024, Santa Rita Hills, CA
18//75

Storm Wines, **Sauvignon Blanc** 2024, Santa Ynez Valley
17//76

Skin Contact

Lumen, Pinot Gris 'Escence' 2023, Santa Maria Valley, CA
17//75

Red

Monticello Vineyards, Corley Reserve **Cabernet**
Sauvignon 2019, Napa Valley, CA
30//120

Domaine Jean-Luc Malant **Chorey Les Beaune** 2023
Burgundy, France
25//105

Loring Rancho la Vina Pinot Noir 2020
Santa Rita Hills, CA
22//110

Assuli Lorlando Terre Siciliano Nero d'Avola 2021 Sicily, Italy
16//75

Cain Cuvée NV15 Napa Valley, CA
22//110 bordeaux blend - cab sauv + merlot

Alexandre Burgaud, **Beaujolais-Villages** Lantignié 2019
Beaujolais, France
17//65

COCKTAILS

apertif & vermouth based
low abv and full flavor
\$17

No 81
agave, grapefruit, jalapeno,
"paloma" adjacent

No 91
pandan, sansho, french alpine
apertif, clarified

No 93
italian dry vermouth, fennel pollen,
tiny bit of caper brine, "martini"

No 87
earl grey apertif, amaro, oloroso
stirred

No 96
california strawberry apertif, fig leaf,
flowers

No 97
sirene rosso, acid adjusted, science

BEER

can down by the river, **AMERICAN LAGER**,
radiant
10

another shade of green, **DDH**
CALIFORNIA IPA, green cheek
12

parking lot tattoos, **DDH HAZY IPA**, green
cheek
12

ZERO PROOF

united ferments **rhododendron**, ginger
13

blood orange, ghia aperitivo, hibiscus
13

ghia **salted lime spritz**
7

st agrestis phony **white negroni**
9

Boylan's : Cola or Shirley Temple
4

Iced Tea
4

Hot Tea // Drip Coffee
6

Cascade Water Spring // Sparkling
6