

ENTER MENU NAME:									
Instructions:									
Example									
ENTER MENU ITEM INFORMATION BELOW									
LIST MENU ITEMS HERE	BASE	DESCRIPTION for Menu	MENU	ASSIGN	ASSIGN	ASSIGN	ASSIGN	Allergy Warnings	Staff Description
Olives and Almonds	\$8.00								
Hamachi Crudo	\$16.00	spicy citrus broth hyssop oil ras el hanout						Contains: Fish (Hamachi, Fish Sauce), Soy, Potential: Sulfites (from Mirin in Nuoc Cham).	Imagine thinly sliced, pristine hamachi delicately arranged. It's dressed with our vibrant, house-made spicy citrus broth, which gets its unique black color from activated charcoal and a savory depth from our maple nuoc cham. We finish it with an aromatic hyssop oil and fresh, supremed citrus segments for a bright pop, garnished with
Kaluga Caviar	\$22.00	schmaltz latkes creme fraiche pickled shallots						Contains: Fish (Caviar), Dairy (Crème Fraiche), Scallions(Allium),Egg (Latkes), Gluten (Matzo Meal in Latkes), Potential: Sulfites (Red Wine Vinegar in Pickled Shallots).	A luxurious indulgence! We feature exquisite Kaluga caviar, served elegantly on a bed of ice. It's accompanied by five of our crispy, house-made schmaltz latkes, which are shallow-fried to perfection. Alongside, you'll find cool crème fraiche, bright and tangy pickled shallots, and a enrinkle of fresh chives to complete this classic
Aged Cheddar	\$12.00	smoked apple pie purée multi-grain crackers brown butter						Contains: Dairy (Cheddar, Butter), Gluten (Mult-grain Crisps), Soy (Miso in Purée).	This dish celebrates the rich flavors of aged cheddar. We pair it with our house-made smoked apple pie purée, which offers a comforting and savory-sweet depth. Crispy, thinly shaved rye crisps provide textural contrast, and a unique brown butter powder adds an intense nutty aroma. It's garnished simply with fresh apple
Beef Tartar	\$18.00	beef fat bearnaise black garlic Potato Chips						Contains: Egg (Béarnaise), Dairy (Clarified Butter in Béarnaise), Soy (Soy Sauce), Mustard (Dijon), Potential: Sulfites (from Tarragon Reduction if used).	A classic with our own refined twist. Waghu eye round, then perfectly blend it with crunchy cornichons, finely diced shallots, lemon, EVO, fried shallots, and a rich black garlic dijon. It's seasoned with soy for umami depth. The tartar is topped with a luscious beef tallow béarnaise and
Shaved Fennel Caesar	\$15.00	grana padano pangrattato siesta & co anchovies						Contains: Dairy (Parmigiano), Egg (Dressing), Fish (Anchovies, Fish Sauce), Gluten (Panko in Pangrattato), Soy (Miso), Potential: Sulfites (Red Wine Vinegar, Worcestershire).	A fresh and vibrant take on a Caesar. Crisp, thinly shaved fennel is tossed in our creamy, house-made Caesar dressing, which features bold flavors from red wine vinegar, Worcestershire, fish sauce, and white miso. The salad is garnished generously with crunchy garlic pangrattato, freshly grated Parmigiano, savory Siesta & Co anchovies, and delicate fennel fronds
Beets and Burrata	\$16.00	grape coffee almond streusel						Contains: Fish (Bonito Flake), Sesame (Sesame Seeds), Soy (Kabayaki, Soy Sauce), Potential: Sulfites (Balsamic Vinegar).	A beautifully plated, earthy, and creamy dish. We feature tender salt-roasted golden beets, arranged with a half-ball of creamy burrata. It's all drizzled with a unique coffee vinaigrette and complemented by a crunchy almond streusel, sweet halved grapes, and fresh micro herbs.
Blistered Shishito Peppers	\$12.00	balsamic kabayaki sesame bonito flake						Contains: Dairy (Burrata), Tree Nuts (Almond Flour, Almonds), Gluten (AP Flour in Streusel), Soy (Soy).	Our perfectly blistered shishito peppers offer a delightful bite. They are dressed while hot in our tangy and sweet house-made balsamic kabayaki sauce, which has a deeply savory and slightly smoky flavor. A sprinkle of toasted sesame seeds and delicate shaved kombu-bushi (bonito flake)
Rainbow Fingerling Potatoes	\$10.00	rosemary garlic salt & vinegar						Contains: Potential: Sulfites (Malt Vinegar Powder).	These are not your average fries! Our thick-cut russet potatoes are first parboiled with baking soda for a tender interior, then oven-roasted until deeply caramelized and incredibly crispy. They are infused with aromatic garlic and rosemary oil, and finished with our special rosemary vinegar salt for a tangy, savory kick.

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