ENTER MENU NAME:				
Instructions: ENTER MENULITEM INFORMATION B	FLOW	Example		
LIST MENU ITEMS HERE	BASE DESCRIPTION for Menu	MENU ASSIGN ASSIGN ASS	Allergy Warnings	Staff Description
Olives and Almonds Hamachi Crudo	\$8.00 \$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, housemade 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 Fraîche), 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 fraîche, bright and tangy pickled shallots, and a sprinkle of fresh chives to complete this classic.
Aged Cheddar	smoked apple pie purée multi-grain crackers \$12.00 brown butter		Contains: Dairy (Cheddar, Butter), Gluten (Mulit-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	grana padano pangrattato siesta & co \$15.00 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, housemade 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 formel frends.
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
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.

Spicy Flatbread	\$18.00	n'duja hot honey pineapple	Contains: ((N'duja).	Gluten (Pizza Dough), Pork	Our Neapolitan-style flatbread boasts a perfectly charred, airy crust. It's topped with a vibrant San Marzano tomato sauce, rich and spicy N'duja sausage, and surprisingly sweet pineapple. Fresh torn basil leaves and a drizzle of bot honey.
Foie Gras Bratwurst	\$20.00	house mustard red cabbage		Gluten (Bun, Beer), Pork), Potential: Sulfites (Cider	An elevated take on a classic. A succulent fole gras bratwurst, first simmered in beer to firm the casing, then seared for a perfect char. It's nestled in a toasted split-top bun with a generous slathering of our tangy house-made whole-grain mustard and sweet-and-cour braised rod cabbage.
French Dip Sandwich	\$16.00	roast beef au jus horseradish	Cream in I (Kewpie M Gluten (Fr	Dairy (Swiss Cheese, Sour Iorseradish Sauce), Egg ayo in Horseradish Sauce), ench Roll), Potential: Sulfites , Port Wine in Jus).	Our take on the beloved French Dip. Thinly sliced, slow-cooked Westholme Wagyu eye round roast beef is gently warmed with our rich au jus, horseradish cream and layered with melted Swiss cheese in a toasted French roll. It's served with a ramekin of our deeply savory au jus for dipping.
		whipped creme fresh red onion pickled			
Caviar Kaluga Hybrid	\$100.00				
50g	\$160.00				
100g	\$240.00				
Warm Chocolate Chip Cookie	\$6.00	Cookie	Milkshake	Dairy (Butter, Milk in , Egg (Cookie), Gluten (AP ookie), Soy (Chocolate Chips).	The ultimate comfort dessert! A decadent, warm chocolate chip cookie, made with rich brown butter and premium 66% Valrhona Caraibe chocolate. It's served fresh from the oven, accompanied by a
Candied Orange RiceTreat	\$4.00	orange marshmellow	Contains: 1	Dairy, orange	