



## STARTERS

Artichoke Bisque (V) (X) Capers, lemon, artichoke relish, cream	10
Edamame Deviled Eggs (X) Apple wood smoked bacon, tobiko, micro cilantro	10
Sonoma Green Salad (V) Pickled carrots, Humboldt Fog goat cheese, lavender mint vinaigrette	12
Prosciutto Caprese Prosciutto, fresh mozzarella, heirloom tomatoes, basil vinaigrette	12
Sushi Vegetarian Roll (V) Cucumber, avocado, carrots, portobello mushrooms	12
Spicy Ahi Tuna Roll Pickled ginger and wasabi	12
Jumbo Prawn Cocktail Six shrimp, spicy cocktail sauce	14
Asparagus and Mushroom Flatbread (V) Ricotta, lemon oil	16

## ENTRÉES

Roasted Chicken Cobb Salad (X) Iceberg, bacon, tomato, egg, avocado, Point Reyes blue cheese, poppy seed vinaigrette	17
Ginger Chicken Stir Fry Bowl Steamed rice, pickled cucumber, carrot, fried tofu, teriyaki sauce	17
Ahi Tuna Poke Bowl Steamed rice, avocado, scallion, furikake, sushi ginger, yuzu vinaigrette	18
Durham Ranch Beef Burger Medium well, smoked bacon, avocado, roasted tomatoes, arugula, onion rings	19
Tomato Gnocchi (V) Shaved purple cauliflower, salsify, maitake mushroom, romesco sauce	20
Crispy Skin Atlantic Salmon (X) Edamame succotash, corn pudding, red pepper emulsion	23
Grilled Flat Iron Steak (X) Five ounces, charred Shishito pepper, brown butter cauliflower puree, Swiss chard	25

### BROADWAY BOX 34

#### SALAD

Sonoma Green Salad

#### ENTRÉE

Grilled Flat Iron Steak or  
Tomato Gnocchi

#### DESSERT

Coconut Passion Fruit Panna Cotta

### SUSHI BENTO 26

#### SOUP

Traditional Miso Soup

#### ENTRÉE

4 Pieces of California Roll  
4 Pieces of Yasai Roll  
2 Pieces of Titus Roll  
2 Pieces of Tuna Nigiri

(X) Gluten Free (V) Vegetarian

There is a \$20 food and beverage minimum per person and an 18% gratuity is added to all checks

## WINE

Ruffino Prosecco Brut, NV  
Prosecco, Italy  
Glass 14 | Bottle 55

Moet & Chandon "Imperial Brut," NV  
Champagne, France  
Glass 22 | Bottle 85

Roederer Estate Brut Rose, NV  
Anderson Valley, CA  
Glass 17 | Bottle 68

Scarbolo Sauvignon Blanc  
Friuli-Venezia Giulia, Italy 2016  
Glass 15 | Carafe 33 | Bottle 60

Trimbach Pinot Blanc  
Alsace, France 2015  
Glass 14 | Carafe 31 | Bottle 55

Stephan Ehlen Riesling  
Spatlese Mosel Valley, Germany 2014  
Glass 16 | Carafe 35 | Bottle 60

Matanzas Creek Chardonnay  
Sonoma County, CA 2015  
Glass 18 | Carafe 39 | Bottle 76

Au Bon Climat Pinot Noir  
Santa Barbara, CA 2015  
Glass 16 | Carafe 35 | Bottle 64

Terrazas De Los Andes Reserva Malbec  
Mendoza, Argentina 2015  
Glass 14 | Carafe 31 | Bottle 56

Sean Minor Cabernet Sauvignon  
Napa Valley, CA 2014  
Glass 17 | Carafe 37 | Bottle 68

Ramey Claret Cabernet Sauvignon Blend  
Napa Valley, CA 2015  
Glass 22 | Carafe 48 | Bottle 88

## COCKTAILS

Manhattan  
Bourbon, antica formula, heering rinse, bitters  
15 | 22 1.5 cocktail

Vesper  
Vodka, gin, lillet rouge, cocchi americano  
15 | 22 1.5 cocktail

Maple Smoked Old Fashioned  
Rye, simple syrup, bitters, maple wood smoke  
16 | 24 1.5 cocktail

Bay Flower  
Vodka, dolin blanc, elderflower, raspberries,  
Mint, lemon, rose water, roederer sparkling rosé  
15

Paper Plane  
Bourbon, aperol, meletti amaro, lemon juice  
15 | 22 1.5 cocktail

Corpse Reviver No. 2  
Gin, lillet blanc, cocchi americano, cointreau, absinthe  
15

## BOTTLED BEER

Lagunitas 8  
IPA, Petaluma CA, 6.2% ABV

Sierra Nevada 8  
Pale Ale, Chico CA, 5.6% ABV

Kirin Ichiban 8  
Lager, Japan, 5% ABV

Heineken 7  
Lager, Netherlands, 5% ABV