

## Starters

### COAL ROASTED OYSTERS 24

yellow miso butter,  
bone marrow crumb

*Shellfish, Dairy, Gluten*

### ROASTED EGGPLANT 21

charred eggplant,  
tahini yogurt, herbs

*V, GF*

### CHARRED OCTOPUS 22

fennel, citrus vinaigrette,  
frisée

*GF, DF · Shellfish*

### KOREAN SHORT RIB 28

napa cabbage slaw,  
sesame seeds,  
sliced fresno chilies

*DF · Soy, Sesame*

### TUNA TARTARE 26

avocado purée, citrus ponzu,  
crispy wonton, chili

*Fish, Soy, Gluten*

### STEAK TARTARE 26

hand-cut beef, caper aioli,  
quail egg, rye toast

*Egg, Gluten*

### BONE MARROW 30

smoked onion,  
bourbon bacon jam,  
charred sourdough

*Gluten, Pork*

### CRUDITÉ 18

seasonal vegetables, roasted  
beet hummus, whipped  
tahini, warm pita

*V · Sesame, Gluten*

### CHEESE BOARD 35

rotating artisan cheeses,  
dried fruit, crackers

*VG Option · Dairy, Nuts, Gluten*

## Salads

### HEIRLOOM BURRATA 22

grilled peaches, fresh basil,  
aged balsamic reduction

*V, GF · Dairy*

### BABY GEM 18

shaved vegetables, shallot vinaigrette,  
puffed quinoa

*V, GF, DF*

### COAL ROASTED BEETS 19

horseradish crème, watercress,  
hazelnut, sherry glaze

*V, GF · Dairy, Nuts*

### IMPERIAL CAESAR 23

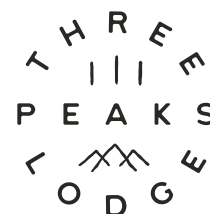
baby romaine, black garlic dressing,  
anchovy crumble, aged parmesan

*GF Option · Fish, Egg, Dairy*

Menus may change due to ingredient seasonality.  
V (Vegetarian) · VG (Vegan) ·  
GF (Gluten Free) · DF (Dairy Free)



Consuming raw or uncooked meats, poultry, seafood,  
shellfish or eggs, may increase your risk of foodborne  
illness, especially if you have certain medical conditions



## Mains

### SMOKED CHICKEN 33

charred fennel, salsa roja,  
herb oil

*GF, DF*

### LAMB CHOP 36

charcoal grilled, mint yogurt,  
smoked eggplant

*GF · Dairy*

### CACIO E PEPE 32

hand-rolled pasta, aged pecorino,  
cracked black pepper

*GF, DF*

### MUSHROOM BULGOGI BOWL 26

charred oyster mushrooms, farro,  
bok choy, miso glaze

*VG · Soy, Gluten (Farro)*

### BRAISED SHORT RIB 36

grilled bok choy,  
gochujang spice

*DF · Soy, Sesame*

### THE COLLECTIVE BURGER 32

american wagyu, bacon jam,  
aged asiago, arugula,  
roasted garlic aioli, brioche

*Egg, Dairy, Gluten, Pork*

### MARKET FISH 38

tempura battered,  
thai chili glaze, bok choy

*Fish, Egg, Gluten*

### 38OZ PORTERHOUSE FOR TWO 125

charcoal grilled, chimichurri,  
béarnaise, roasted garlic

*GF · Egg, Dairy*

## Desserts

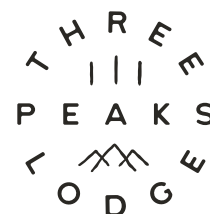
### SEASONAL GELATO 12

*Ask your server for today's flavors*

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# Golden Hour Bites

## COLLECTIVE LITE BITES MENU 3PM - 6PM

### LOBSTER & CRAB ROLL 25

toasted brioche, lemon aioli, celery leaf,  
micro herbs

*Shellfish, Egg, Dairy, Gluten*

### ROASTED BEET HUMMUS 14

whipped tahini, warm pita, pomegranate

*V, VG · Sesame, Gluten*

### TRUFFLE CHIPS & GORGONZOLA 17

crispy hand-cut chips, truffle oil,  
crumbled gorgonzola, cracked black pepper

*V, GF · Dairy*

### CHILLED GULF PRAWNS 19

classic cocktail sauce, lemon, horseradish

*GF, DF · Fish, Shellfish*

### ARTISAN CHEESEBOARD 25

rotating local cheeses, spiced nuts, preserves,  
grilled sourdough

*VG Option · Dairy, Nuts, Gluten*

### SPICY TUNA CRUDO TACOS 22

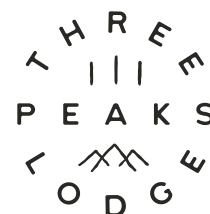
tobiko, hard corn tortillas, chili crisp,  
whipped avocado, sesame

*GF, DF · Fish, Egg, Soy, Sesame*

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## Libations

### ISLAND TIME

dark rum, coconut water,  
pineapple, lime

20

### LAVENDER FIELD

empress indigo gin,  
lavender, yuzu

20

### SUMMER SPRITZ

prosecco and your choice of:  
mango, grapefruit, passion fruit

18

### GRAPEFRUIT COLLINS

vodka, grapefruit, lime,  
peychaud's bitters

18

### CAMPFIRE OLD FASHIONED

bourbon, toasted marshmallow  
syrup, aztec chocolate bitters

20

### CUCUMBER SMASH

tequila, triple sec, jalapeño,  
cucumber, lime

20

### APPLE SOUR

bourbon, calvados,  
lemon, maple

20

### GOVERNERS GIMLET

gin, falernum, lime, mint

20

### LIBERTY FLAME

cognac, grand marnier,  
passion fruit liqueur, lemon

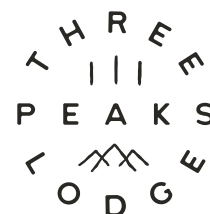
22

### PRICKLY PEAR PALOMA

mezcal, elderflower, prickly pear,  
lime, grapefruit

22





## Wine

### SPARKLING

poema cava 15 / 50  
bortolotti prosecco brut 17 / 55  
veuve cliquot yellow label 150

### ROSE

"space age", california '22 15 / 50  
"la spinetta", italy '23 16 / 60  
"sabine", france '24 17 / 65

### WHITE

sauvignon blanc, new zealand '23 16 / 60  
pinot grigio, italy '23 17 / 60  
chardonnay, california '22 16 / 60  
côtes du Rhône blanc, france '23 18 / 70  
vermentino, france '21 15 / 55

### RED

pinot noir, california '21 18 / 70  
malbec, argentina '22 15 / 55  
côtes du Rhône, france '22 18 / 70  
cabernet sauvignon, italy '21 17 / 65  
sumoll garnatxa, spain, '22 17 / 65

## Craft Selections

12

ALAGASH belgian style wheat

THREES BREWING logical conclusion hazy ipa

SIXPOINT crisp pilsner

SIERRA NEVADA pale ale

HUDSON NORTH cider

1911 rosé cider

WÖLFFER dry rosé cider

PEAK organic hard seltzer

SPINDRIFT grapefruit hard seltzer

## N/A Beer

10

ATHLETIC run wild ipa

ATHLETIC atlética

BEST DAY BREWING hazy ipa

Please enjoy the view,  
and your drink, with care



Alcohol is served to guests  
21 and over with valid ID