

Starters

KOREAN SHORT RIB 28

napa cabbage slaw,
sesame seeds,
sliced fresno chilies

DF · Soy, Sesame

ROASTED EGGPLANT 21

charred eggplant,
tahini yogurt, herbs

V, GF

STEAK TARTAR 26

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

Egg, Gluten

CHARRED OCTOPUS 22

fennel, citrus vinaigrette,
frisée

GF, DF · Shellfish

BONE MARROW 30

smoked onion,
bourbon bacon jam,
charred sourdough

Gluten, Pork

CRUDITÉ 18

seasonal vegetables,
roasted beet hummus,
warm pita

V · Sesame, Gluten

TUNA TARTARE 26

avocado purée, citrus ponzu,
crispy wonton, chili

Fish, Soy, Gluten

CHEESE BOARD 35

rotating artisan cheeses,
dried fruit, crackers

VG Option · Dairy, Nuts, Gluten

COAL ROASTED OYSTERS 24

yellow miso butter,
bone marrow crumb

Shellfish, Dairy, 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

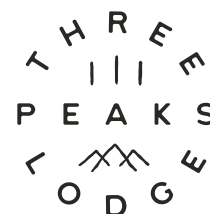
baby romaine, black garlic dressing,
anchovy crumble, aged parmesan

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 food borne
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

korean marinade,
napa slaw, fresnos

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

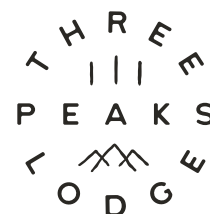
SEASONAL GELATO 12

Ask your server for today's flavors

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Libations

ISLAND TIME

dark rum, coconut water,
pineapple, lime

20

LAVENDER FIELD

empress indigo gin,
lavender, yuzu

18

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

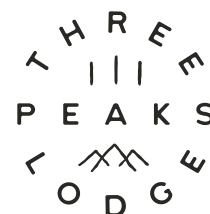
mezcal, elderflower, prickly pear,
lime, grapefruit

22

Please enjoy the view,
and your drink, with care.



Alcohol is served to guests
21 and over with valid ID.



Wine

SPARKLING

poema cava	15 / 50
bortolotti prosecco brut	15 / 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

Beer

12

ALAGASH belgian style wheat
THREES BREWING logical conclusion hazy ipa
SIXPOINT crisp pilsner
SIERRA NEVADA pale ale
PEAK organic hard seltzer
I911 rosé cider

N/A Beer

10

ATHLETIC run wild ipa
ATHLETIC atlética
BEST DAY BREWING hazy ipa

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