

appetizers & salads

LOCAL HALIBUT CEVICHE 16
coconut milk, market fruits,
fresno chili, puffed rice

CAESAR SALAD WITH
ALL NATURAL SMOKED BACON 12
add spanish white anchovies 5
add grilled chicken 5
add garlic shrimp 8

WILD PACIFIC PRAWN COCKTAIL 16
cocktail sauce

AHI TUNA POKE 17
avocado, arugula citrus salad,
crispy wonton

FOIE GRAS "TORCHON" 14
pickled red onion,
golden raisin purée, brioche

CRISPY CALAMARI 14
lemon, garlic, parsley, spicy aioli

SPAGHETTI SQUASH
CARBONARA 15
english peas, jamón serrano,
green garlic, soft poached egg

ORGANIC KALE SALAD 14
crisp pita, jalapeno,
soledad farm goat milk feta,
creamy citrus dressing

entrées

SEARED LIVE MAINE
DIVER SCALLOPS 32
crispy artichoke, watermelon radish, arugula,
grana padano, black truffle vinaigrette

GRILLED ALBACORE 32
smoked white quinoa, roasted baby carrots,
carrot top pesto, cauliflower emulsion

PAN ROASTED HALIBUT 33
crushed yukon gold potatoes,
niçoise olives, tomato-almond vinaigrette

GRILLED SKUNA BAY SALMON 27
glazed fava beans, mustard cream,
market velouté

WILD PACIFIC PRAWNS & UNI 31
angel hair pasta, garlic, yuzu,
baby onions, brown butter

12 OZ DRY AGED NEW YORK STRIP 43
truffle-cheese fries, herb butter

12 OZ GRILLED BONE-IN
FILET MIGNON 44
potato mille-feuille,
grilled oyster mushrooms,
brillat-savarin, caramelized shallot jus

PAN ROASTED MARY'S
LEMON CHICKEN 26
sundried tomato basil basmati rice,
citrus mostarda, lemon-thyme jus

BRAISED BEEF SHORT RIBS 29
garlic yukon mashed potatoes,
roasted market root vegetables

GRILLED LOUP DE MER 29
tomato provençal, rustic basil pesto,
fine herbs salad

PAN ROASTED DRAKE
DUCK BREAST 33
whey polenta, savory granola,
smoked date duck jus

sides

ROASTED SWEET CORN 9
smoked fresno chilis, parmesan, lime

MACARONI & 3 CHEESE 9
with bacon

SMASHED WIESER POTATOES 9
with crème fraîche and black truffle

TRUFFLED CHEESE FRIES 10

GLAZED ENGLISH PEAS 9
snap peas, pea tendrils, mint,
romesco

CHARRED BRUSSEL SPROUTS 9
bacon, mustard vinaigrette

BROWN BUTTER ROASTED
CAULIFLOWER 9
garlic, lemon, whipped béarnaise

hollywood farmer's market cocktails

DELPHINE CHAMPAGNE COCKTAIL 15
market grapefruit, hibiscus,
sugar cube, orange bitters

LAVENDER LEMON SOUR 15
singani 63, meyer lemon,
luxardo, market lavender

BOTANICAL SHRUB COCKTAIL 15
purity vodka, seasonal market fruit,
aged balsamic, rosemary, mint soda

SMOKE & SILENCE 17
el silencio mezcal, smoked chipotles,
amaro, blood orange, mint

hand-crafted cocktails

WHISTLE PIG MANHATTAN 16
crème de fraises, antica formula,
rhubarb bitters

ÉPICE ROUGE 14
grey goose citron, lemon, berries, jalapeño

LA GATA ROSA 14
karma silver tequila, rose cordial,
jasmine, lime

DELPHINE'S SECRET 14
only the bartenders are in the know

BETTE DAVIS 14
bombay east gin, elderflower,
cucumber, mint

BARREL AGED COCKTAIL 14
seasonal ingredients
{please inquire}

wines by the glass

WHITE

RIESLING - DR. KLAPPER, SANTA BARBARA 14/56
PINOT GRIGIO - ANTERRA, ITALY 12/48
SAUVIGNON BLANC - STAG'S LEAP, NAPA VALLEY 14/56
CHARDONNAY - OROGENY, RUSSIAN RIVER VALLEY 14/56
VIOGNIER - ANABA, SONOMA VALLEY 14/56
ROSÉ - ASK YOUR SERVER FOR THIS WEEK'S SELECTION 12/48

RED

PINOT NOIR - SUMMERLAND, CENTRAL COAST 15/60
PETITE SIRAH - ROSENBLUM "HERITAGE CLONES", CALIFORNIA 13/52
CABERNET - MONIKER, MENDOCINO COUNTY 15/60
MERLOT - PROVENANCE, NAPA VALLEY 14/56
MALBEC - KAIKEN "ULTRA", MENDOZA, ARGENTINA 16/56
ZINFANDEL - TURLEY "JUVENILE", CALIFORNIA 15/60
RED BLEND - HORSE HEAVEN HILLS "LES CHEVEAUX",
COLUMBIA VALLEY, WASHINGTON. 16/60

SPARKLING

MOËT & CHANDON BRUT IMPÉRIAL, NV 16
PROSECCO 12
SPARKLING ROSÉ 12

SANGRIAS

WHITE, RED or ROSÉ 12

beers

DRAFT

PERONI 7
SAINT ARCHER WHITE ALE 8
STONE IPA 8
SEASONAL 8

BOTTLES

BUD LIGHT 6
CORONA 7
FIGUEROA MTN. DAVY BROWN ALE .. 7
CIDER {Seasonal} 7