

RIDER MENU

Georgia on my Mind (2ppl) - \$42

Refreshing fruit sorbet served in the natural fruit shell, 2 peach bellinis

Southern Man (2ppl) - \$46

Garlic shrimp and sausage with toast point (butter lemon sauce),
two whiskey sours

Ring of Fire (2ppl) - \$47

Spiced and salted cashews, sweet and spicy pretzels, heated sweet
potato chips, 2 Angel City IPA & 2 St. Archer Pale Ale

Material Girl (2ppl) - \$50

6 petit fours + 2 acai sparkling cocktails

Drunk in Love (2ppl) - \$110

Selection of 3 cheeses, bottle of Davis Bynum, Jane's Vineyard,
Pinot Noir, Russian River Valley

Big Pimpin' (2-4 ppl) - \$152

12 West Coast oysters & halibut ceviche served on ice, 750ml bottle of
Canard-Duchene Brut

Party in the USA (4ppl) - \$280

8 sliders of Coca Cola braised short ribs served with truffle French
Fries, one 750ml bottle of Jack Daniel's, 6-pack of Coca Cola cans

The Sweetest Thing (2ppl) - \$350

Refreshing Fruit sorbet served in the natural fruit shell, 375ml bottle of
Absolute Elyx, ice bucket, shaker, 2 pineapple copper shooter cups

EXTENDED MENU

Snacks Trio (\$12) - Rosemary cashews, cajun spice sweet potato chips, sweet & spicy pretzels

Avocado Toast (\$16) - pickled onion, pickled radish, mustard seeds, cilantro, ficelle

Spinach Artichoke Dip (\$13) - house made tortilla chips, pico de gallo

Roasted Garlic Hummus (\$15) - served with soft pita

Halibut Ceviche (\$13) - red and yellow peppers, citrus, shallots, jalapeno, tapatio, cilantro

Kumiai Oysters, Half dozen (\$18)- mignonette, cocktail sauce

Crispy Calamari (\$15) - lemon, garlic, parsley, spicy aioli

Chili Lime Fruit Salad (\$13) - melons, lime, salt, chili with chantilly cream

Kale & Shrimp Salad (\$17) - crisp pita, jalapeno, soledad farms goat milk feta, garlic grilled shrimp, creamy citrus dressing

Burrata Salad (\$16) - roasted vanilla tomatoes, garlic, shallot, balsamic, frisee, toast points

Chicken Sandwich (\$21) - cajun chicken breast, caramelized onions, coleslaw, remoulade on ciabatta roll

Tuna Melt Sandwich (\$14) - wild arugula, tomato compote, gruyere, sourdough

The Delphine Cheeseburger (\$18) - tomato compote, buttered onions, cheddar, bacon, farm egg

Grilled Shrimp Tacos (\$20) - crème fresco (cucumber, pepper, shallot), pickles onion, cilantro, corn tortillas

Organic Chicken Tenders (\$19) - buttermilk marinated and fried chicken strips

Garlic Shrimp and Sausage (\$16) - wild arugula, tomato compote, gruyere, sourdough

Cheese plate (\$25) - house selection of 3 cheeses

Seasonal Ripieno (\$12) - refreshing fruit sorbet served in the natural fruit shell

Petit Fours (\$20) - chefs selection of 6 petit fours