

# 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