

A LA CARTE MENU

During the fall months we focus on foods that are sweet, sour and salty to keep the body grounded in balance. As always, our apothecary menus are free of gluten and dairy and feature humanely raised and regeneratively farmed animal proteins.



starters

✓ CHILLED BEETS...14
cashew green goddess, hemp seed salsa macha

✓ SUMMER HARVEST SALAD...16
preserved lemon, garum nuts, cashew caesar,
shaved regenerative zucchini
*add: bakka salmon...14 pasture raised chicken...12

PERUVIAN CEVICHE...21
bakka salmon or oyster mushrooms,
turmeric leche de tigre, sesame, avocado,
sweet potato ginger cream

✓ RAINBOW CARROTS...18
pepita cheese, garden herbs, cilantro zhoug

✓ NOPAL CHAAT...18
tamarind chutney, popped amaranth, house dosa

✓ BABAGANOUSH...18
cashew sesame tahini, pomegranate, house dosa

nourishments

✓ PERUVIAN TACU TACU...32
garbanzo and rice saltado, ají aioli,
salsa criolla, avocado
add: bakka salmon... 14 short rib... 14

✓ TANDOORI SWEET POTATO...28
cucumber raita, cilantro coconut chutney,
fragrant rice, house herbs

WAGYU SHORT RIB...46
butterscotch puree, root vegetables,
beet bordelaise

SALMON ESCABECHADO...36
purple viking papas arrugadas, ají mirasol
escabeche, collards

sweets

✓ CAMOTE CHOCOLATE BROWNIE...12
chocolate avocado mousse, mesquite chocolate sorbet

ALMOND APPLE SHORTCAKE*...12
caramelized apple, whipped coconut cream,
almond gofio crumble
*contains eggs

AVOCADO CHOCOLATE MOUSSE...12
jujube dates, berries, puffed rice, mint

90 min free parking validation.

20% auto gratuity on parties of 5 or more.

3% kitchen fee added to each guest check to ensure
competitive compensation.

consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.