



*Donabe*

BREAKFAST  
&  
LUNCH

## COCKTAILS

### BLOODY MARY

grey goose vodka, house-made  
bloody mary mix 23

### YUZU GUAVA MARGARITA

tequila blanco, st-germain, guava,  
yuzu, lime, buzz button 21

### FUJI SPRITZ

lychee-strawberry aperol, yuzu  
prosecco, soda 20



### DONABE MIMOSA

bisol prosecco, O.J. 22

### JAPANESE BLACKBERRY SMASH

suntory toki whisky, blackberry  
st-germain, pomegranate liqueur, lemon 22

### MATCHA LATTE MARTINI

casamigos reposado  
matcha, cream 22

### ESPRESSO MARTINI

japanese vodka, espresso liqueur  
cold brew, demerara 22

## ZERO PROOF

### VIRGIN BLOODY MARY

house-made bloody mary mix 12

### MANGO MULE

mango spice, ginger beer, yuzu, tonic 14

### COCONUT PASSION PUNCH

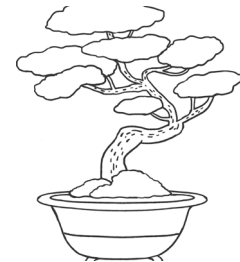
coconut water, passion fruit, orgeat, lime 14

### GREEN JUICE

cucumber, kale, celery, apple,  
ginger, lemon 10

### FRESH SQUEEZED JUICES

P.O.G. (passion fruit, orange & guava) 10  
orange or grapefruit 8



## COFFEE

### ORGANIC INTELLIGENTSIA

#### COFFEE & ESPRESSO

regular 6  
espresso - single 5 / double 9  
cappuccino or latte 7

### ORGANIC KILOGRAM TEA 9

chamomile, jasmine green  
earl grey or english breakfast

# WINE BY THE GLASS

## BUBBLES

		Glass	Bottle
Bisol, Prosecco, Veneto, Italy	NV	18	72
Piper Heidsieck, Brut, Champagne, France	NV	40	160
Nicolas Feuillatte, "Reserve Exclusive," Brut Rosé, Champagne, France	NV	35	140

## WHITE

SANCERRE La Legende Saint Martin, Sancerre, France	2021	23	92
CHABLIS Domaine Courtault-Michelet, Chablis, France	2021	21	84
CHARDONNAY ZD, Napa Valley, California	2020	22	88

## ROSE

Bieler Piere & Fils, Bandol, France	2020	18	72
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## RED

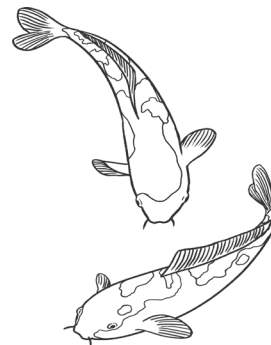
PINOT NOIR Tyler Winery, Santa Rita Hills, California	2020	25	100
BORDEAUX Chateau Pavie, Esprit de Pavie, Saint Emillion, Bordeaux, France	2016	27	108
TEMPRANILLO Altos Ibericos Reserva, Rioja, Spain	2015	19	76
CABERNET SAUVIGNON Halter Ranch, Paso Robles, California	2019	22	88
CABERNET SAUVIGNON Post & Beam, Napa Valley, California	2020	28	112

## BEER

HITACHINO Nest White Ale	11
HITACHINO Nest Yuzu Lager	12
SIERRA NEVADA Hazy Lil' Thing	9
THE SHOP Church Music IPA	9
HUSS Scottsdale Blonde	8

## SAKE

OKA BREWERY	
Little Sumo Chibi Zumo	
Junmai Genshu Sake, 200ml	16
OKA BREWERY	
Yuki no Tenshi	
Snow Angel Nigori Sake, 180 ml	20



# BREAKFAST

6 AM to 2 PM

## MEZCAL CURED SALMON TARTINE 22

bellwether ricotta, pickled red onion  
heirloom tomato, radish + dill salad  
grilled country bread

## OG WHITELILY BISCUITS

+ SMOKED HAM HOCK GRAVY 18  
house hot sauce on the side

## BUTTERMILK FLAPJACKS 22

caramelized banana, macerated berries  
whipped creme fraiche  
blis maple syrup

## EGG WHITE FRITTATA 21

asparagus, tomato, maitake mushroom  
bellwether farms ricotta, frisee  
blis sherry vinegar xo

## JUST LIKE MOM'S EGGS + BACON

or SAUSAGE BREAKFAST 24  
two farm fresh eggs, sliced bacon or  
habanero maple sausage, crispy yukon gold  
potatoes, wildflower bakery toast

## HUEVOS RANCHEROS BURRITO 22

three farm fresh eggs, heritage pork chorizo  
guacamole, lime crema, aged cheddar  
salsa verde, black beans, cotija

## EGGS BENEDICT 25

shaved ham, house-made english muffin  
two poached eggs, crispy yukon gold potatoes  
hollandaise  
*add mezcal cured salmon 10 | lobster 20*

## 8 OZ FILET MIGNON + EGGS 55

three farm fresh eggs, crispy yukon gold potatoes  
baltaire steak sauce



*Some items may be served raw or undercooked.*

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

## LIGHT

SEASON'S BEST FRUIT PLATE 16  
*add thinly sliced prosciutto di parma 9*

COCONUT CHIA BREAKFAST PUDDING 16  
coconut milk, chia seeds, dried apricot, cherry  
almond granola, coconut flake, bliss maple syrup

STEEL CUT OATS CREME BRULEE 16  
lemon curd, macerated berries, mint

## SMOOTHIES

MATCHA PICCHU  
oat milk, banana, matcha, \*adaptogens  
dates, vanilla, rose, himalayan pink salt 14

SAPPHIRE BEACH  
banana, mango, pineapple, coconut water  
coconut cream, blue spirulina, collagen  
chia seeds 14

YOU HAD ME AT HELLO  
blueberry, strawberry, cherry, mango, cocoa  
collagen, cocoa nibs, coconut cream, rose water 14

## SIDES

BISCUIT + BLUEBERRY BASIL JAM +  
MALDON SALTED BUTTER 10

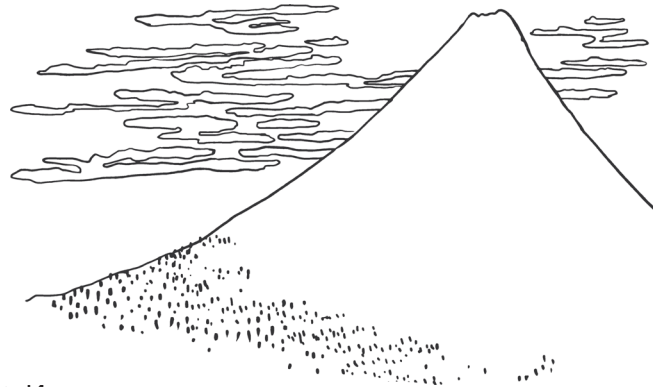
HOBB'S SMOKED BACON 9

HABENERO MAPLE SAUSAGE 9

LEMONGRASS +  
GREEN CURRY SAUSAGE 9

HAM STEAK BONE-IN 10

TWO FARM FRESH EGGS 9



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*\*adaptogens are an incredible healing plant that delivers a powerful boost to overall health and beauty.*

# LUNCH

10 AM to 2 PM

## OYSTERS ON THE HALF SHELL

*half dozen, select one*

chilled | cocktail sauce, seabuckthorn mignonette 30

grilled | kimchi butter, chives 36

## EDAMAME HUMMUS 18

house-made pita chips, vegetable crudite

## WOK CHARRED EDAMAME 14

crispy chili garlic

## SHISHITOS + CHICHARRON 16

rosemary aioli, miso mustard

## KALBI BEEF QUESADILLA 32

korean braised beef short rib

gochujang bbq sauce, sesame seed

togarashi-lime crema

## KUNG PAO BRUSSELS SPROUTS 18

peanuts, sesame seeds, cilantro, lime

## CRISPY CHICKEN DRUMSTICKS 22

teriyaki or buffalo style

nori ranch, pickled vegetables

## VIETNAMESE PORK RIBS 20

pickled banh mi vegetables, peanuts, lime

## MS. LILY SALAD 21

shaved vegetables, organic greens

ginger-miso vinaigrette

## CLASSIC CAESAR SALAD 22

hearts of romaine, herb toasted breadcrumbs

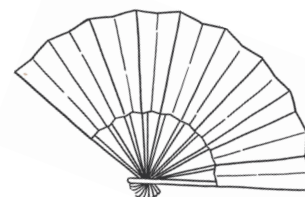
parmigiano-reggiano, lemon, anchovy dressing

## ADD FROM THE BICHOTAN GRILL

*argentinian red shrimp 9*

*jidori grilled chicken breast 8*

*grilled salmon 10*



## BETWEEN THE BUNS

served with homemade kettle chips

*swap for duck fat fries 6*

JAPANESE MILK BUN LOBSTER ROLL 30

lobster aioli, tobiko, nasturtium, meyer lemon

PORK BELLY CUBANO PANINI 25

slow roasted mojo pork, thick cut bacon

smoked gouda, stone mustard, pickles

CHEESEBURGER 25

white cheddar, iceberg lettuce, tomato, dill pickles

white onion, crazy sauce, sesame bun

BLACK + BLUE BURGER 25

baby bri bbq sauce, onion rings

blue cheese, rosemary aioli

CAPRESE PANINI 20

heirloom tomato, marinated eggplant

red onion, mozzarella, basil pesto, garlic aioli

TOKYO JFC SANDWICH 22

japanese fried chicken thigh, malted cabbage slaw

sesame bun, pickles

## SIDES

SEASON'S BEST FRUIT PLATE 16

*yes, we listed this twice!*

GREEN SALAD 8

CUCUMBER SALAD 10

DUCK FAT FRIES 9

TRUFFLE FRIES 13

ONION RINGS 14



